

**STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT**



Facility Information

RESULT: Satisfactory

Permit Number: 13-48-04485
 Name of Facility: Graham K-8 Academy, Ernest R./ Loc.# 5051
 Address: 7330 W 32 Avenue
 City, Zip: Hialeah 33018

Type: School (more than 9 months)
 Owner: M-DCSB Food and Nutrition
 Person In Charge: M-DCSB Food and Nutrition; Elizabeth Beltran (Cafeteria Manager) Phone:
 (786) 275-0400
 PIC Email: malfaro@dadeschools.net

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 1	Begin Time: 10:30 AM
Inspection Date: 12/20/2022	Number of Repeat Violations (1-57 R): 0	End Time: 11:40 AM
Correct By: Next Inspection	FacilityGrade: N/A	
Re-Inspection Date: None	StopSale: No	

Marking Key: IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility; COS=violation corrected on site; R=repeat violation from previous inspection

FoodBorne Illness Risk Factors And Public Health Interventions

- | | |
|---|---|
| <p>SUPERVISION</p> <p>IN 1. Demonstration of Knowledge/Training</p> <p>IN 2. Certified Manager/Person in charge present</p> <p>EMPLOYEE HEALTH</p> <p>IN 3. Knowledge, responsibilities and reporting</p> <p>IN 4. Proper use of restriction and exclusion</p> <p>IN 5. Responding to vomiting & diarrheal events</p> <p>GOOD HYGIENIC PRACTICES</p> <p>IN 6. Proper eating, tasting, drinking, or tobacco use</p> <p>IN 7. No discharge from eyes, nose, and mouth</p> <p>PREVENTING CONTAMINATION BY HANDS</p> <p>IN 8. Hands clean & properly washed</p> <p>IN 9. No bare hand contact with RTE food</p> <p>OUT 10. Handwashing sinks, accessible & supplies (COS)</p> <p>APPROVED SOURCE</p> <p>IN 11. Food obtained from approved source</p> <p>NO 12. Food received at proper temperature</p> <p>IN 13. Food in good condition, safe, & unadulterated</p> <p>NA 14. Shellstock tags & parasite destruction</p> <p>PROTECTION FROM CONTAMINATION</p> <p>IN 15. Food separated & protected; Single-use gloves</p> | <p>IN 16. Food-contact surfaces; cleaned & sanitized</p> <p>IN 17. Proper disposal of unsafe food</p> <p>TIME/TEMPERATURE CONTROL FOR SAFETY</p> <p>IN 18. Cooking time & temperatures</p> <p>NO 19. Reheating procedures for hot holding</p> <p>NO 20. Cooling time and temperature</p> <p>IN 21. Hot holding temperatures</p> <p>IN 22. Cold holding temperatures</p> <p>IN 23. Date marking and disposition</p> <p>IN 24. Time as PHC; procedures & records</p> <p>CONSUMER ADVISORY</p> <p>NA 25. Advisory for raw/undercooked food</p> <p>HIGHLY SUSCEPTIBLE POPULATIONS</p> <p>IN 26. Pasteurized foods used; No prohibited foods</p> <p>ADDITIVES AND TOXIC SUBSTANCES</p> <p>IN 27. Food additives: approved & properly used</p> <p>IN 28. Toxic substances identified, stored, & used</p> <p>APPROVED PROCEDURES</p> <p>NA 29. Variance/specialized process/HACCP</p> |
|---|---|

Inspector Signature:

Client Signature:

**STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT**



Good Retail Practices

SAFE FOOD AND WATER	
<u>IN</u> 30. Pasteurized eggs used where required	<u>IN</u> 46. Slash resistant/cloth gloves used properly
<u>IN</u> 31. Water & ice from approved source	UTENSILS, EQUIPMENT AND VENDING
<u>NA</u> 32. Variance obtained for special processing	<u>OUT</u> 47. Food & non-food contact surfaces
FOOD TEMPERATURE CONTROL	<u>IN</u> 48. Ware washing: installed, maintained, & used; test strips
<u>NO</u> 33. Proper cooling methods; adequate equipment	<u>IN</u> 49. Non-food contact surfaces clean
<u>NO</u> 34. Plant food properly cooked for hot holding	PHYSICAL FACILITIES
<u>NO</u> 35. Approved thawing methods	<u>IN</u> 50. Hot & cold water available; adequate pressure
<u>OUT</u> 36. Thermometers provided & accurate (COS)	<u>IN</u> 51. Plumbing installed; proper backflow devices
FOOD IDENTIFICATION	<u>IN</u> 52. Sewage & waste water properly disposed
<u>IN</u> 37. Food properly labeled; original container	<u>OUT</u> 53. Toilet facilities: supplied, & cleaned (COS)
PREVENTION OF FOOD CONTAMINATION	<u>OUT</u> 54. Garbage & refuse disposal
<u>IN</u> 38. Insects, rodents, & animals not present	<u>IN</u> 55. Facilities installed, maintained, & clean
<u>IN</u> 39. No Contamination (preparation, storage, display)	<u>OUT</u> 56. Ventilation & lighting
<u>IN</u> 40. Personal cleanliness	<u>IN</u> 57. Permit; Fees; Application; Plans
<u>IN</u> 41. Wiping cloths: properly used & stored	
<u>IN</u> 42. Washing fruits & vegetables	
PROPER USE OF UTENSILS	
<u>IN</u> 43. In-use utensils: properly stored	
<u>IN</u> 44. Equipment & linens: stored, dried, & handled	
<u>IN</u> 45. Single-use/single-service articles: stored & used	

This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida Administrative Code or Chapter 381.0072, Florida Statutes. Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.

Violations Comments

<p>Violation #10. Handwashing sinks, accessible & supplies Observations: Missing Garbage Container: 1. Handwash Sink (missing garbage container). Provide garbage container. Corrected on Site (COS).</p> <p>CODE REFERENCE: 64E-11.003(5)(d). Handwashing sinks are properly equipped with hand soap, individual disposable towels or hand drying device, and signage; and conveniently located.</p>
<p>Violation #36. Thermometers provided & accurate Observations: Uncalibrated Thermometer: 1. Freezer (uncalibrated thermometer). Replace uncalibrated thermometer. Corrected on Site (COS).</p> <p>CODE REFERENCE: 64E-11.003(4). Thermometers must be calibrated to ensure accuracy in accordance with Rule requirements. Food thermometers scaled in Celsius (C) shall be accurate to plus or minus 1°C or in Fahrenheit (F), accurate to plus or minus 2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.</p>

Inspector Signature:

Client Signature:

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Violation #47. Food & non-food contact surfaces

Observations:

1. Gas Oven Tag # 1014830. Unit is Not Working. Work Order # 4281063.
Repair and/or replace Gas Oven.
2. Gas Oven Tag # 1014831. Unit is Not Working. Work Order # 4281064.
Repair and/or replace Gas Oven.
3. Minifridge Tag # 1014860. Door Got Broken Off Completely. Work Order # 4293564.
Repair and/or replace Minifridge door.
4. Gas Serving Line Tag # 1014858. Hot Wells are Not Heating and is Leaking Water Underneath. Work Order # 4293568.
Repair and/or replace Gas Line.
5. 2-Compartment Sink is Leaking Water Underneath. Work order # 4293569. Work Order # 4293569.
Repair 2-Compartment Sink.
6. Gas Serving Line Tag # 1014859. Hot Wells are Not Heating and is Leaking Water Underneath. Work Order # 4294072.
Repair and/or replace Gas Serving Line.
7. Milk Box Tag # 1014855. Unit is Leaking Water from Underneath. Work Order # 4294073.
Repair and/or replace Milk-Box.
8. Gas Kettle PC # 1019733. Tag # 1004868. Not Working. Work Order # 4297472.
Repair and/or replace Gas Kettle.

CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.

Violation #53. Toilet facilities: supplied, & cleaned

Observations:

Paper Towels Stored on Top of Dispenser:

1. Staff Restroom Handwash Sink (paper towels stored on top of dispenser).
Remove paper towels stored on top of dispenser.
Corrected on Site (COS).

Missing Soap in Dispenser:

1. Staff Restroom Handwash Sink (missing soap in dispenser).
Provide soap in dispenser.
Corrected on Site (COS).

CODE REFERENCE: 64E-11.003(5). Toilet facilities shall meet applicable plumbing code, be kept clean, provided with toilet paper and covered waste receptacle, and utilize self-closing doors.

Violation #54. Garbage & refuse disposal

Observations:

Garbage Dumpster with Lid UP.

1. Garbage Dumpster # 1.
 2. Garbage Dumpster # 2.
- Close garbage dumpster Lid.
Corrected on Site (COS).

Missing Drainage Plug in Garbage Dumpster(s):

1. Garbage Dumpster # 3.
- Provide missing garbage dumpster(s) drainage plug.

CODE REFERENCE: 64E-11.003(5). Garbage shall be disposed of to prevent vector harborage. Trash cans will be durable, cleanable, leak proof, insect and rodent resistant, and non-absorbent. Outside storage area shall be of a smooth, non-absorbent material and sloped to a drain.

Violation #56. Ventilation & lighting

Observations:

Burned-Out Light' Bulb(s):

1. Walk-in-Freezer (one (1) burned-out light' bulb).
Provide burned-out light' bulb.

CODE REFERENCE: 64E-11.003(6)(a). Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. 50 foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.

Inspector Signature:

Client Signature:

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



General Comments

Inspection done during COVID-19.
Mayra Alfaro (Principal).
Tania Gutierrez (AP).
Elizabeth Beltran (Cafeteria Manager), assisted with inspection.
Handwash Sink: Water temperature 114.4°F.
Three (3)-sink compartments: Water temperature 120.0°F.
Mop Sink: Water temperature 117.2°F.
Walk-in-Cooler temperature 39°F.
Walk-in-Freezer temperature -4°F.
Refrigerator temperature 38°F.
Cold-holding: Chocolate temperature 38.3°F (from Milk-box).
Hot-holding: Brown rice temperature 182.2°F.
Hot-holding: Burrito (beans and cheese) temperature 135.3°F.
Hot-holding: Chicken fillet temperature 171.5°F.

Email Address(es): malfaro@dadeschools.net;
tvalle@dadeschools.net;
ebeltran@dadeschools.net;
aconcepcion@dadeschools.net;
ipalacio@dadeschools.net;
jware@dadeschools.net;
jaybolton@dadeschools.net;
ilguzman@dadeschools.net

Inspection Conducted By: Alberto Reyes (032763)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name:
Date: 12/20/2022

Inspector Signature:

Client Signature: