

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: MDCPS  
 Person In Charge: M-DCSB Food and Nutrition; Myra Alfaro (Principal)      Phone: (786) 275-0400  
 PIC Email: malfaro@dadeschools.net

**Inspection Information**

Purpose: Routine	Number of Risk Factors (Items 1-29): 0	Begin Time: 08:00 AM
Inspection Date: 8/30/2024	Number of Repeat Violations (1-57 R): 0	End Time: 09:00 AM
Correct By: Next Inspection	Facility Grade: N/A	
<b>Re-Inspection Date: None</b>	Stop Sale: 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**

**SUPERVISION**

- IN** 1. Demonstration of Knowledge/Training
- IN** 2. Certified Manager/Person in charge present

**EMPLOYEE HEALTH**

- IN** 3. Knowledge, responsibilities and reporting
- IN** 4. Proper use of restriction and exclusion
- IN** 5. Responding to vomiting & diarrheal events

**GOOD HYGIENIC PRACTICES**

- IN** 6. Proper eating, tasting, drinking, or tobacco use
- IN** 7. No discharge from eyes, nose, and mouth

**PREVENTING CONTAMINATION BY HANDS**

- IN** 8. Hands clean & properly washed
- IN** 9. No bare hand contact with RTE food
- IN** 10. Handwashing sinks, accessible & supplies

**APPROVED SOURCE**

- IN** 11. Food obtained from approved source
- NO** 12. Food received at proper temperature
- IN** 13. Food in good condition, safe, & unadulterated
- NA** 14. Shellstock tags & parasite destruction

**PROTECTION FROM CONTAMINATION**

- IN** 15. Food separated & protected; Single-use gloves

- IN** 16. Food-contact surfaces; cleaned & sanitized

- IN** 17. Proper disposal of unsafe food

**TIME/TEMPERATURE CONTROL FOR SAFETY**

- NO** 18. Cooking time & temperatures
- NO** 19. Reheating procedures for hot holding
- NO** 20. Cooling time and temperature
- IN** 21. Hot holding temperatures
- IN** 22. Cold holding temperatures
- IN** 23. Date marking and disposition
- IN** 24. Time as PHC; procedures & records

**CONSUMER ADVISORY**

- NA** 25. Advisory for raw/undercooked food

**HIGHLY SUSCEPTIBLE POPULATIONS**

- IN** 26. Pasteurized foods used; No prohibited foods

**ADDITIVES AND TOXIC SUBSTANCES**

- IN** 27. Food additives: approved & properly used
- IN** 28. Toxic substances identified, stored, & used

**APPROVED PROCEDURES**

- NA** 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

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### Good Retail Practices

#### SAFE FOOD AND WATER

- IN** 30. Pasteurized eggs used where required
- IN** 31. Water & ice from approved source
- NA** 32. Variance obtained for special processing

#### FOOD TEMPERATURE CONTROL

- IN** 33. Proper cooling methods; adequate equipment
- NO** 34. Plant food properly cooked for hot holding
- NO** 35. Approved thawing methods
- IN** 36. Thermometers provided & accurate

#### FOOD IDENTIFICATION

- IN** 37. Food properly labeled; original container

#### PREVENTION OF FOOD CONTAMINATION

- IN** 38. Insects, rodents, & animals not present
- IN** 39. No Contamination (preparation, storage, display)
- IN** 40. Personal cleanliness
- IN** 41. Wiping cloths: properly used & stored
- IN** 42. Washing fruits & vegetables

#### PROPER USE OF UTENSILS

- IN** 43. In-use utensils: properly stored
- IN** 44. Equipment & linens: stored, dried, & handled
- IN** 45. Single-use/single-service articles: stored & used

- IN** 46. Slash resistant/cloth gloves used properly

#### UTENSILS, EQUIPMENT AND VENDING

- OUT** 47. Food & non-food contact surfaces
- IN** 48. Ware washing: installed, maintained, & used; test strips
- IN** 49. Non-food contact surfaces clean

#### PHYSICAL FACILITIES

- IN** 50. Hot & cold water available; adequate pressure
- IN** 51. Plumbing installed; proper backflow devices
- IN** 52. Sewage & waste water properly disposed
- IN** 53. Toilet facilities: supplied, & cleaned
- IN** 54. Garbage & refuse disposal
- IN** 55. Facilities installed, maintained, & clean
- IN** 56. Ventilation & lighting
- IN** 57. Permit; Fees; Application; Plans

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

Violation #47. Food & non-food contact surfaces

Observations:

Milk-box # 1 Main Cafe. PC: 1094861. Tag # 1014855. Unit is Not Cooling at all.

Work Order # 4456014.

Repair and/or replace Milk-box Unit.

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

### General Comments

Food Inspection.

Elementary School (Public) K-8.

Main Kitchen.

Mayra Alfaro (Principal).

Zuzel Rodriguez (AP).

Tania Gutierrez (AP) and Ania Bello (Cafeteria Manager), assisted with inspection.

Cafeteria Manager).

Ania Bello (Manager), signed the inspection.

Handwash Sink: Water temperature 112.6°F.

Three (3)-sink compartments: Water temperature 126.4°F.

Mop Sink: Water temperature 120.2°F.

Staff Restroom: Water temperature 109.9°F.

Walk-in-Cooler temperature 34°F.

Walk-in-Freezer temperature 11°F.

Refrigerator temperature 37°F

Cold-holding: Milk temperature 40.3°F (from Milk-box).

Inspector Signature:

Client Signature:

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Cold-holding: 100% Apple Juice 40.8°F (from Milk-box).  
Cold-holding: Wrapped whole oranges temperature 40.6°F (Cold-plate).  
Cold-holding: Mixed salad (Lett) temperature 39.9°F (from Refrigerator).  
Hot-holding: Brown rice temperature 157.3°F (Food Warmer).  
Hot-holding: Ground beef temperature 171.2°F (Food Warmer).  
Hot-holding: Fajita temperature 161.9°F (Food Warmer).

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Inspector Signature:

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Inspection Conducted By: Alberto Reyes (032763)  
Inspector Contact Number: Work: (305) 623-3500 ex.  
Print Client Name: Ania Bello (Cafeteria Manager)  
Date: 8/30/2024

Inspector Signature:

Handwritten signature of Alberto Reyes.

Client Signature:

Handwritten signature of Ania Bello.

Form Number: DH 4023 03/18

13-48-04485 Graham K-8 Academy, Ernest R./ Loc.# 5051