

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 13-48-17893  
 Name of Facility: Graham, Ernest- Satellite Center/ Loc.# 5051A  
 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; Mayra 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: 12:15 PM
Inspection Date: 12/3/2024	Number of Repeat Violations (1-57 R): 0	End Time: 01:15 PM
Correct By: Next Inspection	FacilityGrade: N/A	
<b>Re-Inspection Date: None</b>	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**

**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:

1. Hood System in food prep and warewashing areas (unit is not extracting properly).

Work Order # 4482794.

Repair and/or replace hood system in food and warewashing areas.

2. Hood System in food prep and warewashing areas (short circuited and burnt-out electrical outlet).

Work Order # 4481062.

Repair and/or replace short circuited and burnt-out electrical outlet on hood system in food prep and warewashing areas.

3. Electric Food Warmer PC: 1062737. Tag # 1014827 (short circuited and burnt-out plug on unit).

Work Order # 4481157.

Repair and/or replace Electric Food Warmer.

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

## General Comments

Food Inspection.

Catered Facility (from Main Cafeteria).

Middle School (Public).

Annex (Satellite).

Mayra Alfaro (Principal).

Tania Gutierrez (Assistant Principal).

Zuzel Rodriguez (AP).

Tania Gutierrez (AP), Ania Bello (Cafeteria Manager), and Ileana Guzman (Satellite Assistant), assisted with inspection.

Ania Bello (Cafeteria Manager), signed the inspection.

Inspector Signature:

Client Signature:

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At the time of the inspection:

Handwash Sink: Water temperature 112.2°F.

Three (3)-sink compartments: Water temperature 115.1°F.

SFSPac Sanitizer Test Strip chemical concentration 300ppm (Exp: Mar 1, 2025).

Mop Sink: Water temperature 118.5°F.

Staff Restroom Handwash Sink: Water temperature 115.1°F.

Walk-in-Cooler temperature 37°F.

Walk-in Freezer temperature -1°F.

Cold-holding: Milk temperature 38.4°F (from Milk-box).

Cold-holding: 100% Apple juice temperature 39.9°F (from Milk-box).

Hot-holding: Yellow rice temperature 156.9°F.

Hot-holding: Chicken drumsticks temperature 156.5°F.

Hot-holding: Vegan nuggets temperature 174.7°F.

Hot-holding: Black beans temperature 175.8°F.

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Inspector Signature:

Client Signature:

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mwertz@dadeschools.net;  
wcabrera@dadeschools.net;  
ilguzman@dadeschools.net

Inspection Conducted By: Alberto Reyes (032763)  
Inspector Contact Number: Work: (305) 623-3500 ex.  
Print Client Name: Ania Bello (Cafeteria Bello).  
Date: 12/3/2024

Inspector Signature:

Handwritten signature of the inspector, appearing to be "Am".

Client Signature:

Handwritten signature of the client, appearing to be "Ania Bello".