

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: Barbara Vinas (Principal)/Ania Bello (Manager). Phone: (786) 275-0400
 PIC Email: bvinas@dadeschools.net

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 0	Begin Time: 11:50 AM
Inspection Date: 3/19/2026	Number of Repeat Violations (1-57 R): 2	End Time: 01:00 PM
Correct By: Next Inspection	Facility Grade: 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

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 **(R)**
- 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
- OUT 54. Garbage & refuse disposal
- OUT 55. Facilities installed, maintained, & clean **(R)**
- 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.

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Violations Comments

Violation #47. Food & non-food contact surfaces

Observations:

1. Ice-maker machine. Tag # 1014834. Compressor Unit is Not Working.

Work Order # 4570376.

Repair and/or replace Ice-maker machine compressor unit.

2. Walk-in-Refrigerator. Tag # 1014823. Unit is Not Cooling Properly (unit is totally empty; no food stored in the Unit).

Work Order # 4589753.

Repair and/or replace Walk-in-Refrigerator Tag # 1014823.

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

Violation #54. Garbage & refuse disposal

Observations:

Lid(s) Up:

1. Recycling Dumpster (one (1) Lid up).

Close one (1) Lid in the recycling dumpster.

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 #55. Facilities installed, maintained, & clean

Observations:

Missing Baseboard on Wall(s):

1. Dry Storage Room # 404B (missing baseboard on the left wall).

Provide all missing baseboard on the left wall by Dry Storage Room # 404B.

CODE REFERENCE: 64E-11.003(5). Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. Exterior areas shall be kept cleaned.

General Comments

Food Inspection.

Catered Facility (from Main Cafeteria).

Middle School (Public).

Annex (Satellite) Middle School.

Barbara Vinas (Principal).

Tania Gutierrez (Assistant Principal).

Sandy Alemany (Instructional Support) and Ania Bello (Manager), assisted with the inspection.

Ana Herrera (AP).

Ania Bello (Manager), signed the inspection.

At the time of the inspection:

Handwash Sink: Water temperature 113.3°F.

Staff Restroom Handwash Sink: Water temperature 117.8°F.

Three (3)-sink compartments: Water temperature 110.7°F.

SFSPac Sanitizer Test Strip tested chemical concentration (Exp: Sep 15, 2026).

Cold-plate temperature 25.3°F.

Mop Sink: Water temperature 114.7°F.

Walk-in-Cooler temperature (Unit is Not Cooling Properly. Work Order # 4589753. Unit is empty (no food stored in the Unit)).

Walk-in Freezer temperature -3°F.

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Refrigerator temperature 36°F.
Cold-holding: Chocolate milk temperature 38.7°F (from Milk-box).
Cold-holding: 100% Orange Juice temperature 34.8°F (from Cold-plate).
Hot-holding: Pizza (cheese) temperature 159.0°F.
Hot-holding: Pizza (pepperoni) temperature 152.0°F.
Hot-holding: Green beans temperature 167.2°F.
Hot-holding: Kielbasa bun temperature 170.1°F.

Note: All violations (including repeated violations) must be repaired by the next inspection.

Inspector Signature:

Handwritten signature of the inspector.

Client Signature:

Handwritten signature of the client.

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Inspection Conducted By: Alberto Reyes (032763)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name: Ania Bello (Manager).
Date: 3/19/2026

Inspector Signature:

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

Client Signature:

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