

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: 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: 10:30 AM
Inspection Date: 3/19/2026	Number of Repeat Violations (1-57 R): 0	End Time: 11:40 AM
Correct By: Next Inspection	Facility Grade: N/A	
Re-Inspection Date: None	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
- NA 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

- IN 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
- OUT 54. Garbage & refuse disposal
- OUT 55. Facilities installed, maintained, & clean
- OUT 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 #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 Plastic Lamp Protector:

1. Food Line # 2 (missing one (1) plastic Lamp protector).

Provide one (1) plastic Lamp protector by food line # 2.

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.

Violation #56. Ventilation & lighting

Observations:

Burnt-Out Light Bulb(s):

1. Food Line # 2 (one (1) burnt-out light bulb in a Lamp: FC: 43.29).

Replace one (1) burnt-out light bulb in a Lamp by Food Line # 2.

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.

General Comments

Food Inspection.

Elementary School (Public) K-8.

Main Kitchen.

Barbara Vina (Principal).

Ana Herrera (AP).

Tania Gutierrez (AP).

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

Ania Bello (Cafeteria Manager), signed the inspection.

At the time of inspection:

Handwash Sink: Water temperature 115.7°F.

Three (3)-sink compartments: Water temperature 112.7°F.

SFSPac Sanitizer Test Strip tested chemical concentration 300ppm (Exp: Oct 1, 2026).

Mop Sink: Water temperature 113.2°F.

Staff Restroom: Water temperature 108.3°F.

Walk-in-Cooler temperature 38°F.

Walk-in-Freezer temperature -8°F.

Refrigerator temperature 36°F.

Cold-holding: Chocolate milk temperature 37.6°F (from Milk-box).

Cold-holding: 100% Orange Juice 38.3°F (from Milk-box).

Cold-holding: Turkey ham and cheese sandwich 38.8°F (from Cold-plate).

Cold-holding: Bunny-Luv Classic Cut and Peeled Carrots 38.1°F (from Cold-plate).

Hot-holding: Pizza (cheese) temperature 146.0°F.

Hot-holding: Green beans temperature 165.2°F.

Hot-holding: Grill cheese temperature 141.1°F.

Inspector Signature:

Client Signature:

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Inspector Signature:

Handwritten signature of the inspector.

Client Signature:

Handwritten signature of the client.

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Email Address(es): bvinas@dadeschools.net;
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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: 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".

Form Number: DH 4023 03/18

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