# Facility Information

- **Permit Number:** 13-48-06888
- **Name of Facility:** Jose Marti MAST 6-12 Academy
- **Address:** 5701 W 24 Avenue
- **City, Zip:** Hialeah Gardens 33016
- **Type:** School (more than 9 months)
- **Owner:** M-DCSB Food and Nutrition
- **Person In Charge:** M-DCSB Food and Nutrition
- **Phone:** (786) 275-0400
- **PIC Email:** jenrique@dadeschools.net

# Inspection Information

- **Purpose:** Routine
- **Inspection Date:** 10/15/2019
- **Correct By:** Next Inspection
- **Re-Inspection Date:** None

**Number of Risk Factors (Items 1-29):** 0  
**Number of Repeat Violations (1-57 R):** 0  
**Facility Grade:** N/A  
**Stop Sale:** No

**Begin Time:** 09:45 AM  
**End Time:** 10:50 AM

**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

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## 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
  - IN 12. Food received at proper temperature
  - IN 13. Food in good condition, safe, & unadulterated

- **PROTECTION FROM CONTAMINATION**
  - IN 14. Shellstock tags & parasite destruction
  - IN 15. Food separated & protected; Single-use gloves
  - IN 16. Food-contact surfaces; cleaned & sanitized
  - IN 17. Proper disposal of unsafe food
  - IN 18. Cooking time & temperatures
  - IN 19. Reheating procedures for hot holding
  - IN 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
  - NA 25. Advisory for raw/undercooked food
  - NA 26. Pasteurized foods used; No prohibited foods
  - NA 27. Food additives: approved & properly used
  - NA 28. Toxic substances identified, stored, & used
  - NA 29. Variance/specialized process/HACCP

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**Inspector Signature:**  
**Client Signature:**

**Form Number:** DH 4023  03/18  
**Permit Number:** 13-48-06888  
**Facility Name:** Jose Marti MAST 6-12 Academy

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**1 of 3**
## Good Retail Practices

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

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**

**Issue:**

Replace and/or fix HVAC exhaust filter system in Dining area (Bldg. # 3. Floor # 1. Floor # 01.).
Biological built up on HVAC exhaust filter system in:
Storage # 310K.
Storage # 404.
Kitchen’ Restroom # 3102J.
Exhaust to the right of the icemaker machine.
Clean HVAC exhaust filter system.

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

**Violation #56. Ventilation & lighting**

Biological built upon Hood HVAC exhaust filter system in kitchen (both Hoods).
Clean HVAC exhaust filter system in both Hoods (lateral exhausts).

**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**

- Handwash sink: Water temperature 101°F.
- Walk-in-Freezer temperature 0°F.
- Walk-in-Cooler temperature 35°F.
- Refrigerator temperature 37°F.
- Hot-holding: Hot Chicken Wings temperature 142°F.
- Hot-holding: Macaroni and cheese temperature 140°F.
- Cold-holding: Milk temperature 38°F (from Milk box).

**Issue:**


Email Address(es): jenriquez@dadeschools.net; jware@dadeschools.net; ipalacio@dadeschools.net; jaybolton@dadeschools.net; ekubiliun@dadeschools.net

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**Inspection Conducted By:** Alberto Reyes (913936)  
**Inspector Contact Number:** Work: (305) 623-3500 ex.  
**Print Client Name:**  
**Date:** 10/15/2019