

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 13-48-06888  
Name of Facility: Marti, Jose MAST 6-12 Academy/ Loc.# 7291  
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: jenriquez@dadeschools.net

**Inspection Information**

Purpose: Routine Number of Risk Factors (Items 1-29): 0 Begin Time: 09:30 AM  
Inspection Date: 9/30/2020 Number of Repeat Violations (1-57 R): 0 End Time: 10:30 AM  
Correct By: None 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
- IN 12. Food received at proper temperature
- IN 13. Food in good condition, safe, & unadulterated
- IN 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**

- 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

**CONSUMER ADVISORY**

- IN 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**

- IN 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

E-mail sent to client: 09/30/2020

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## Good Retail Practices

### SAFE FOOD AND WATER

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

### FOOD TEMPERATURE CONTROL

- 33. Proper cooling methods; adequate equipment
- 34. Plant food properly cooked for hot holding
- 35. Approved thawing methods
- 36. Thermometers provided & accurate

### FOOD IDENTIFICATION

- 37. Food properly labeled; original container

### PREVENTION OF FOOD CONTAMINATION

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

### PROPER USE OF UTENSILS

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

- 46. Slash resistant/cloth gloves used properly

### UTENSILS, EQUIPMENT AND VENDING

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

### PHYSICAL FACILITIES

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

No Violation Comments Available

## General Comments

Inspection done during COVID-19.  
Handwash sink: Water temperature 120°F.  
Walk-in-Freezer temperature 0°F.  
Walk-in-Cooler temperature 35°F.  
Refrigerator temperature 38°F.  
Refrigerated milk temperature 38°F.

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Inspector Signature:

*an*

Client Signature:

*E-mail sent to client: 09/30/2020*

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Inspection Conducted By: Alberto Reyes (913936)  
Inspector Contact Number: Work: (305) 623-3500 ex.  
Print Client Name:  
Date: 9/30/2020

Inspector Signature:

*AR*

Client Signature:

*E-mail sent to client: 09/30/2020*

Form Number: DH 4023 03/18

13-48-06888 Marti, Jose MAST 6-12 Academy/ Loc.# 7291