

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): 1	Begin Time: 09:50 AM
Inspection Date: 10/26/2022	Number of Repeat Violations (1-57 R): 0	End Time: 10:50 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

- OUT** 10. Handwashing sinks, accessible & supplies (**COS**)

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

- NO 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
- OUT 54. Garbage & refuse disposal
- IN 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 #10. Handwashing sinks, accessible & supplies

Observations:

Personal Items on Top of Paper Towel Dispenser:

1. Room # 3102C Handwash Sink (personal items on top of paper towel dispenser).

Remove personal items from paper towel dispenser.

Corrected on Site (COS).

CODE REFERENCE: 64E-11.003(5)(d). Handwashing sinks are properly equipped with hand soap, individual disposable towels or hand drying device, and signage; and conveniently located.

Violation #47. Food & non-food contact surfaces

Observations:

1. Gas Bottom Oven PC: 1142436. Unit is Not Heating. Work Order # 4271992.

Repair and/or replace Gas Bottom Oven.

2. Gas Oven PC: 1140003. Unit is Burning Food. Work Order # 4271991.

Repair and/or replace Gas Oven.

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

Violation #54. Garbage & refuse disposal

Observations:

Garbage Dumpster's Missing Drainage Plug(s):

1. Recycling Garbage Dumpster (missing one (1) garbage drainage plug).

Provide missing drainage plug.

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 #56. Ventilation & lighting

Observations:

Burned-Out Light' Bulbs:

1. Room # 3102D Dry Storage (one (1) burned-out light' bub).

Replace burned-out light' bulb.

Dust/dirt on Exhaust Ventilation System:

1. Room # 3102E Storage (dust/dirt on one (1) exhaust ventilation system).

Clean exhaust ventilation system.

Corrected on Site (COS).

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.

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General Comments

Inspection done during COVID-19.
Jose M. Enriquez (Principal).
Ingrid Noa (Treasurer).
Marcia Reyes (Cafeteria Manager), assisted with inspection.
Handwash Sink: Water temperature 115.1°F.
SFSPac Sanitizer Test Strip between 300ppm - 400ppm.
Three (3)-sink compartments: Water temperature 129.5°F.
Mop Sink: Water temperature 126.5°F.
Walk-in-Freezer temperature 1°F.
Walk-in-Cooler temperature 33°F.
Refrigerator temperature 35°F.
Freezer temperature 3°F.
Cold-holding: Chocolate milk temperature 38.4°F.
Hot-holding: Beefaroni temperature 176.9°F.
Hot-holding: Empanada (chicken) temperature 162.3°F.
Hot-holding: Sweet potatoes (wedged) temperature 156.7°F.

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jware@dadeschools.net;
jaybolton@dadeschools.net

Inspection Conducted By: Alberto Reyes (032763)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name:
Date: 10/26/2022

Inspector Signature:

Handwritten signature of the inspector, appearing as "Ah".

Client Signature:

Handwritten signature of the client, appearing as a stylized "A" or "B".