

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: 08:30 AM
Inspection Date: 2/28/2023	Number of Repeat Violations (1-57 R): 0	End Time: 09:40 AM
Correct By: Next Inspection	Facility Grade: N/A	
<b>Re-Inspection Date: None</b>	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
- OUT 39. No Contamination (preparation, storage, display) (COS)
- 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
- 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 #10. Handwashing sinks, accessible & supplies

Observations:

Missing Garbage Trash:

1. Handwash Sink (missing one (1) garbage trash by handwash sink).

Corrected on Site (COS).

At the time of inspection, Cafeteria Manager provided one (1) missing garbage trash by handwash sink; corrected already.

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 #39. No Contamination (preparation, storage, display)

Observations:

Food (boxes) Stored on the Floor:

1. Dry Storage # 3102D (delivery food (boxes) stored on the floor).

Remove stored food boxes on the floor and store its (boxes) in a clean, dry location (shelves) at least 6 inches above the floor.

Corrected on Site (COS).

At the time of inspection, Cafeteria Staff, removed all stored food boxes on the floor, and stored all boxes on the food' shelves at least 6 inches above the floor; corrected already.

CODE REFERENCE: 64E-11.003(2). Food shall be protected from sources of contamination and stored in a clean, dry location at least 6 inches above the floor.

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.

3. Gas Oven PC: 1014768. Unit id Not Heating. Work Order # 4322373.

Repair and/or replace Gas Oven.

4. Gas Bottom PC 1014769. Unit is Not Heating. Work Order # 4322298.

Repair and/or replace Gas Bottom.

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.

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**General Comments**

Inspection done during COVID-19.  
Jose M. Enriquez (Principal).  
Matee Jerez Roble (Assistant Principal)  
Ingrid Noa (Treasurer).  
Marcia Reyes (Cafeteria Manager), assisted with inspection.  
Handwash Sink: Water temperature 111.5°F.  
Three (3)-sink compartments: Water temperature 111.3°F.  
Staff Restroom: Water temperature 114.9°F.  
Mop Sink: Water temperature 105.2°F.  
Walk-in-Freezer temperature 2°F.  
Walk-in-Cooler temperature 36°F.  
Refrigerator temperature 39°F.  
Freezer temperature 3°F.  
Cold-holding: Milk temperature 37.7°F.  
Hot-holding: Chicken tender temperature 143.0°F.  
Hot-holding: Calzone (ham/cheese) temperature 142.3°F.  
Hot-holding: Curly fries 136.4 temperature 146.6°F.  
Hot-holding: Nacho cheese bites temperature 146.4°F.

Email Address(es): jenriquez@dadeschools.net;  
mjerez@dadeschools.net;  
272238@dadeschools.net;  
319956@dadeschools.net;  
317972@dadeschools.net;  
ipalacio@dadeschools.net;  
mwertz@dadeschools.net;  
wcabrera@dadeschools.net;  
jaybolton@dadeschools.net

Inspection Conducted By: Alberto Reyes (032763)  
Inspector Contact Number: Work: (305) 623-3500 ex.  
Print Client Name:  
Date: 2/28/2023

Inspector Signature:

Client Signature: