

**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: Prescribed Pediatric Extended Care Center
 Owner: MDCPS
 Person In Charge: M-DCSB Food and Nutrition; Marcia reyes (Cafeteria Manager) Phone:
 (786) 275-0400
 PIC Email: jenriquez@dadeschools.net

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 0	Begin Time: 10:00 AM
Inspection Date: 5/6/2024	Number of Repeat Violations (1-57 R): 1	End Time: 11:00 AM
Correct By: Next Inspection	FacilityGrade: N/A	
Re-Inspection Date: None	StopSale: 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

- IN** 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
- 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

- 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 (**R**)
- OUT 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 #54. Garbage & refuse disposal

Observations:

Garbage Dumpster Missing Drain' Plug(s):

1. Recycling Dumpster (missing one (1) drain plug).

Provide one (1) missing drain' plug in Recycling Dumpster.

Dumpster Lid Opened Up:

1. Garbage Dumpster # 1 (one (1) Lid was opened).

Close one (1) Lid (down) in garbage dumpster # 1.

Corrected on Site (COS).

At the time of inspection, Cafeteria Manager closed (down) one (1) Lid in garbage dumpster # 1.

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:

Burnt-Out Light Bulb:

Refrigerator Tag # 1014757 (one (1) burnt-out light bulb inside Refrigerator).

Replace one (1) burnt-out light bulb inside Refrigerator Tag # 1014757.

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.

General Comments

Food Inspection:

Jose M. Enriquez (Principal).

Maite Jerez Roble (Assistant Principal).

Ingrid Noa (Treasurer).

Marcia Reyes (Cafeteria Manager), signed and assisted with inspection.

Handwash Sink: Water temperature 116.1°F.

Three (3)-sink compartments: Water temperature 117.8°F.

SFSPac Sanitizer Test Strip range between 300ppm - 400ppm.

Staff Restroom: Water temperature 114.8°F.

Mop Sink: Water temperature 118.0°F.

Walk-in-Freezer temperature 4°F.

Walk-in-Cooler temperature 36°F.

Refrigerator temperature 37°F.

Freezer temperature 0°F.

Cold-holding: Chocolate milk temperature 38.9°F (from Milk-box).

Cold-holding Apple juice temperature 37.1°F (from Cooler).

Cold-holding: Tomatoes salad (prepackaged) temperature 37.4 (from Cooler)

Hot-holding: Asian chicken temperature 145.2°F.

Hot-holding: Sweet potatoes temperature 156.1°F.

Hot-holding: Empanada (chicken) temperature 172.8°F.

Hot-holding: Oriental rice temperature 190.6°F.

Hot-holding: Mini-Pizza (cheese) temperature 178.6°F.

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Inspection Conducted By: Alberto Reyes (032763)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name: Marcia Reyes (Manager)
Date: 5/6/2024

Inspector Signature:

Handwritten signature of the inspector, appearing as a stylized 'A'.

Client Signature:

Handwritten signature of the client, appearing as a stylized 'M'.