

**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: 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): 1	Begin Time: 10:10 AM
Inspection Date: 10/29/2024	Number of Repeat Violations (1-57 R): 0	End Time: 11:40 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

- | | |
|---|---|
| <p>SUPERVISION</p> <p><u>IN</u> 1. Demonstration of Knowledge/Training</p> <p><u>IN</u> 2. Certified Manager/Person in charge present</p> <p>EMPLOYEE HEALTH</p> <p><u>IN</u> 3. Knowledge, responsibilities and reporting</p> <p><u>IN</u> 4. Proper use of restriction and exclusion</p> <p><u>IN</u> 5. Responding to vomiting & diarrheal events</p> <p>GOOD HYGIENIC PRACTICES</p> <p><u>IN</u> 6. Proper eating, tasting, drinking, or tobacco use</p> <p><u>IN</u> 7. No discharge from eyes, nose, and mouth</p> <p>PREVENTING CONTAMINATION BY HANDS</p> <p><u>IN</u> 8. Hands clean & properly washed</p> <p><u>IN</u> 9. No bare hand contact with RTE food</p> <p><u>IN</u> 10. Handwashing sinks, accessible & supplies</p> <p>APPROVED SOURCE</p> <p><u>IN</u> 11. Food obtained from approved source</p> <p><u>NO</u> 12. Food received at proper temperature</p> <p><u>OUT</u> 13. Food in good condition, safe, & unadulterated (COS)</p> <p><u>NA</u> 14. Shellstock tags & parasite destruction</p> <p>PROTECTION FROM CONTAMINATION</p> <p><u>IN</u> 15. Food separated & protected; Single-use gloves</p> | <p><u>IN</u> 16. Food-contact surfaces; cleaned & sanitized</p> <p><u>IN</u> 17. Proper disposal of unsafe food</p> <p>TIME/TEMPERATURE CONTROL FOR SAFETY</p> <p><u>IN</u> 18. Cooking time & temperatures</p> <p><u>NO</u> 19. Reheating procedures for hot holding</p> <p><u>NO</u> 20. Cooling time and temperature</p> <p><u>IN</u> 21. Hot holding temperatures</p> <p><u>IN</u> 22. Cold holding temperatures</p> <p><u>IN</u> 23. Date marking and disposition</p> <p><u>IN</u> 24. Time as PHC; procedures & records</p> <p>CONSUMER ADVISORY</p> <p><u>NA</u> 25. Advisory for raw/undercooked food</p> <p>HIGHLY SUSCEPTIBLE POPULATIONS</p> <p><u>IN</u> 26. Pasteurized foods used; No prohibited foods</p> <p>ADDITIVES AND TOXIC SUBSTANCES</p> <p><u>IN</u> 27. Food additives: approved & properly used</p> <p><u>IN</u> 28. Toxic substances identified, stored, & used</p> <p>APPROVED PROCEDURES</p> <p><u>NA</u> 29. Variance/specialized process/HACCP</p> |
|---|---|

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 (**COS**)
- OUT 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 #13. Food in good condition, safe, & unadulterated

Observations:

Dented Food Can(s):

1. Room # 3102D Dry Storage (one (1) dented food can Sliced Carrots Del Monte Quality NET WT 105 OZ (6.6. LB) 3kg).

Remove one (1) dented food can Sliced Carrots Del Monte Quality.

Corrected on Site (COS).

At the time of inspection, Staff removed one (1) dented food can Sliced Carrots Del Monte Quality, opened, and discarded into the trash container.

CODE REFERENCE: 64E-11.003(1). The food packaging shall not be compromised nor the true appearance, color, or quality of a food be intentionally altered.

Violation #54. Garbage & refuse disposal

Observations:

Dumpster Lid Opened Up:

1. Garbage Dumpster # 2 (one (1) Lid was opened).

Close one (2) Lid (down) in garbage dumpster # 2.

Corrected on Site (COS).

At the time of inspection, Cafeteria Manager closed (down) one (2) Lid in garbage dumpster # 2.

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:

Stain on Ceiling Panel(s):

1. Hallway by EXIT Door (one (1) stained ceiling panel on EXIT sign ceiling panel).

Replace one (1) stained ceiling panel by EXIT sign on ceiling panel.

Peeling Paint on Ceiling:

1. Room # 3102D Dry Storage (peeling paint on ceiling).

Repair and/or paint peeling on ceiling by Room # 3102D Dry Storage.

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.

Violation #56. Ventilation & lighting

Observations:

Burnt-Out Light Bulb:

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

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

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.

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

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General Comments

Food Inspection:

Jose M. Enriquez (Principal).

Maite Jerez Roble (Assistant Principal).

Ingrid Noa (Treasurer).

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

At the time of inspection:

Handwash Sink: Water temperature 118.4°F.

Three (3)-sink compartments: Water temperature 119.4°F.

SFSPac Sanitizer Test Strip range between 300ppm - 400ppm (Exp: Jun 15, 2025).

Staff Restroom: Water temperature 119.6°F.

Mop Sink: Water temperature 122.7°F.

Walk-in-Freezer temperature -2°F.

Walk-in-Cooler temperature 33°F.

Refrigerator temperature 36°F.

Freezer temperature 2°F.

Cold-holding: Chocolate milk temperature 38.5°F (from Milk-box).

Cold-holding Apple juice temperature 40.8°F (from display-Cooler).

Cold-holding: Tomatoes salad (prepackaged (cup)) temperature 38.4 (from display-Cooler).

Cold-holding: Smucker s Uncrustables Peanut Butter & Strawberry Jam Sandwich (with String Cheese LMPS Mozzarella Cheese) temperature 38.6°F (from display-Cooler).

Hot-holding: Breaded Chicken Drumsticks temperature 142.8°F.

Hot-holding: Mozzarella Pizza Crunchers temperature 149.9°F.

Hot-holding: Vegan nuggets temperature 173.3°F.

Hot-holding: Yellow rice temperature 164.1°F.

Hot-holding: Chicken fillet sandwich temperature 141.6°F.

Inspector Signature:

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

Client Signature:

Handwritten signature of the client, appearing as a stylized "S" or "M".

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mwertz@dadeschools.net;
wcabrera@dadeschools.net;

Inspection Conducted By: Alberto Reyes (032763)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name: Marcia Reyes (Manager)
Date: 10/29/2024

Inspector Signature:

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

Client Signature:

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

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