

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



Facility Information

RESULT: Satisfactory

Permit Number: 13-48-09778
 Name of Facility: North Twin Lakes Elementary/ Loc.# 3981
 Address: 625 W 74 Place
 City, Zip: Hialeah 33014

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:

Inspection Information

| | | |
|---------------------------------|---|----------------------|
| Purpose: Routine | Number of Risk Factors (Items 1-29): 0 | Begin Time: 10:00 AM |
| Inspection Date: 6/2/2021 | Number of Repeat Violations (1-57 R): 2 | End Time: 11:00 AM |
| Correct By: Next Inspection | Facility Grade: 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
- IN** 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
- 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
- NA** 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:

CM

Client Signature:

TMS/ER

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Good Retail Practices

| | |
|---|--|
| SAFE FOOD AND WATER | |
| <u>IN</u> 30. Pasteurized eggs used where required | <u>IN</u> 46. Slash resistant/cloth gloves used properly |
| <u>IN</u> 31. Water & ice from approved source | UTENSILS, EQUIPMENT AND VENDING |
| <u>NA</u> 32. Variance obtained for special processing | <u>OUT</u> 47. Food & non-food contact surfaces (R) |
| FOOD TEMPERATURE CONTROL | <u>IN</u> 48. Ware washing: installed, maintained, & used; test strips |
| <u>IN</u> 33. Proper cooling methods; adequate equipment | <u>IN</u> 49. Non-food contact surfaces clean |
| <u>IN</u> 34. Plant food properly cooked for hot holding | PHYSICAL FACILITIES |
| <u>IN</u> 35. Approved thawing methods | <u>IN</u> 50. Hot & cold water available; adequate pressure |
| <u>IN</u> 36. Thermometers provided & accurate | <u>OUT</u> 51. Plumbing installed; proper backflow devices |
| FOOD IDENTIFICATION | <u>IN</u> 52. Sewage & waste water properly disposed |
| <u>IN</u> 37. Food properly labeled; original container | <u>IN</u> 53. Toilet facilities: supplied, & cleaned |
| PREVENTION OF FOOD CONTAMINATION | <u>OUT</u> 54. Garbage & refuse disposal (R) |
| <u>IN</u> 38. Insects, rodents, & animals not present | <u>IN</u> 55. Facilities installed, maintained, & clean |
| <u>IN</u> 39. No Contamination (preparation, storage, display) | <u>IN</u> 56. Ventilation & lighting |
| <u>IN</u> 40. Personal cleanliness | <u>IN</u> 57. Permit; Fees; Application; Plans |
| <u>IN</u> 41. Wiping cloths: properly used & stored | |
| <u>IN</u> 42. Washing fruits & vegetables | |
| PROPER USE OF UTENSILS | |
| <u>IN</u> 43. In-use utensils: properly stored | |
| <u>IN</u> 44. Equipment & linens: stored, dried, & handled | |
| <u>IN</u> 45. Single-use/single-service articles: stored & used | |

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

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| <p>Violation #47. Food & non-food contact surfaces Observed gas serving line#2 unable to maintain temperature at 135°F or above. Repair gas serving line. CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.</p> |
| <p>Violation #51. Plumbing installed; proper backflow devices Provide backflow prevention device in mop sink. CODE REFERENCE: 64E-11.003(5)(c). Plumbing will be installed and maintained to comply with plumbing requirements, including backflow prevention devices. A mop sink will be provided.</p> |
| <p>Violation #54. Garbage & refuse disposal Provide drain plug missing on recycle dumpster. 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.</p> |

Inspector Signature:

CM

Client Signature:

TMSOR

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General Comments

Inspection report emailed to Tonya Moorer on 06/02/2021.

Digital thermometer model DPP400W was used during the inspection.

Temperature taken:

Handwashing/sink: 112°F.

Three compartment sink: 115°F.

Mop sink: 118°F.

Reach-in freezer: 0°F.

Reach-in refrigerator: 35°F.

Onion rings: 136°F.

Spaguetti: 158°F.

Chicken nuggets: 142°F.

Milk: 38°F.

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Inspection Conducted By: Cesar Martinez (085423)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name:
Date: 6/2/2021

Inspector Signature:

CM

Client Signature:

Tmoorer