

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



Facility Information

RESULT: Satisfactory

Permit Number: 13-48-09302
Name of Facility: Miami Lakes Tech. Center
Address: 5780 NW 158 Street
City, Zip: Miami 33014

Type: School (more than 9 months)
Owner: Miami Lakes Tech. Food Service
Person In Charge: MARK MOYEL Phone: (305) 557-1100 EXT 2252
PIC Email: chefmark@dadeschools.net

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 2	Begin Time: 02:30 PM
Inspection Date: 2/5/2019	Number of Repeat Violations (1-57 R): 0	End Time: 03:30 PM
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

- NO** 6. Proper eating, tasting, drinking, or tobacco use
- NO** 7. No discharge from eyes, nose, and mouth

PREVENTING CONTAMINATION BY HANDS

- NO** 8. Hands clean & properly washed
- NO** 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
- OUT** 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

- NO** 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
- NO** 21. Hot holding temperatures
- IN** 22. Cold holding temperatures

- OUT** 23. Date marking and disposition (**COS**)

- 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:

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

- OUT** 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

- OUT** 37. Food properly labeled; original container (**COS**)

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
- NO** 42. Washing fruits & vegetables

PROPER USE OF UTENSILS

- OUT** 43. In-use utensils: properly stored (**COS**)
- 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
- IN** 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.

Inspector Signature:

Handwritten signature of the inspector.

Client Signature:

Handwritten signature of the client.

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Violations Comments

<p>Violation #13. Food in good condition, safe, & unadulterated FOOD PRODUCTS MUST BE ON GOOD CONDITION AT ALL TIMES WITHOUT EXCEEDING THE EXPIRATION DATE ON PRODUCT LABEL. OBSERVED AT TIME OF INSPECTION MILK INSIDE REACH IN COOLER WITH EXP DATE OF 1.22.19. STOP SALE WAS ISSUED TO THE PRODUCT. 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.</p>
<p>Violation #23. Date marking and disposition TIME/TEMPERATURE CONTROL FOR SAFETY FOOD PRODUCTS HELD REFRIGERATED FOR MORE THAN 24 HOURS MUST BE PROPERLY DATE MARKED. OBSERVED COOKED MASHED POTATOES INSIDE REACH IN COOLER WITHOUT ANY DATE MARKING . PERSON IN CHARGE PROVIDED DATE MARKING(CORRECTED ON SITE). CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are RTE and held refrigerated for more than 24 hours, shall be properly date marked unless otherwise exempted.</p>
<p>Violation #33. Proper cooling methods; adequate equipment PROPER COOLING METHODS SHALL BE USED IN ACCORDANCE WITH RULE REQUIREMENTS. OBSERVED COOKED PASTA COVER WITH PLASTIC WRAPPER INSIDE WALK IN COOLER AT A TEMPERATURE RANGE OF 60F-70F. AFTER 45 MINUTES A SECOND TEMPERATURE WAS TAKEN AT A RANGE OF 58F-69F. AT CURRENT RATE PRODUCT WON'T SATISFIED THE COOLING PARAMETERS. PERSON IN CHARGE REMOVED PLASTIC WRAP. (CORRECTIVE ACTION TAKEN) CODE REFERENCE: 64E-11.003(2). Proper methods shall be used for cooling in accordance with Rule requirements. There should be enough equipment to meet the demand of the food operation.</p>
<p>Violation #37. Food properly labeled; original container FOOD INGREDIENTS REMOVED FROM THEIR ORIGINAL PACKAGES SHALL BE IDENTIFIED WITH THEIR COMMON NAME. OBSERVED A PLASTIC CONTAINER WITH WHITE POWDER ON TOP OF PRE TABLE. PER PERSON IN CHARGE WHITE POWDER IS FLOUR. PERSON IN CHARGE LABELED CONTAINER.(CORRECTED ON SITE) CODE REFERENCE: 64E-11.003(2). Food or food ingredients removed from their original packages shall be identified with their common name unless unmistakably recognized.</p>
<p>Violation #43. In-use utensils: properly stored IN USE UTENSILS MUST BE MAINTAINED IN GOOD REPAIR AT ALL TIMES. OBSERVED CAKE SPOON CHIPPED ON THE PRODUCTION FLOOR. PERSON IN CHARGE DISCARDED SPOON(CORRECTED ON SITE). CODE REFERENCE: 64E-11.003(4). The establishment shall use an approved method for the storage of in-use utensils during pauses in food preparation or dispensing.</p>
<p>Violation #47. Food & non-food contact surfaces EQUIPMENT SHALL BE PROPERLY DESIGNED AND IN GOOD REPAIR. OBSERVED AT TIME OF INSPECTION INOPERABLE ICE MACHIN , WORK ORDER # MD664610, REFRIGERATOR CONTINENTAL , ORDER # MD104275 AND 4 OTHER COLD HOLDING UNITS BY THE OVEN STATION INOPERABLE. PER PERSON IN CHARGE EQUIPMENT WITH WORK ORDER WILL BE REPLACED. THE REST OF THE EQUIPMENT NEEDS A QUALIFY MECHANIC FIRST TO EVALUATE EQUIPMENT AND DISCARD THEM FROM PROPERTY. CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.</p>

General Comments

<p>INSPECTION RESULT: SATISFACTORY</p> <p>-ALL SINKS WATER TEMPERATURE >100F -COLD HOLDING UNITS <41F</p> <p>TEMPERATURES TAKEN: COLD HOLDING REACH IN COOLER: BUTTER 40F, MASHED POTATOES 41F, COOKED CHICKEN 40F. WALK IN COOLER: RAW CHICKEN 40F, COOKED CHICKEN 41F, COOKED PASTA 58F(CORRECTIVE ACTION TAKEN), MILK 40F.</p> <p>Email Address(es): chefmark@dadeschools.net</p>
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Inspector Signature:

Client Signature:

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Inspection Conducted By: Juan Polanco (84600)
Inspector Contact Number: Work: (786) 654-6585 ex.
Print Client Name: Miami Lakes Tech. Center
Date: 2/5/2019

Inspector Signature:

Handwritten signature of Juan Polanco in black ink.

Client Signature:

Handwritten signature of the client in black ink.