

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



Facility Information

RESULT: Satisfactory

Permit Number: 13-48-16969
 Name of Facility: Miami Lakes Educational Center/ Loc.# 7391
 Address: 5780 NW 158 Street
 City, Zip: Miami Lakes 33014

 Type: School (more than 9 months)
 Owner: MDCPS
 Person In Charge: Tawanda Jenkins Phone: (305) 226-9777
 PIC Email: tjenkins1@dadeschools.net

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 1	Begin Time: 07:40 AM
Inspection Date: 8/29/2024	Number of Repeat Violations (1-57 R): 1	End Time: 09:00 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

- OUT** 23. Date marking and disposition

- NA** 24. Time as PHC; procedures & records

CONSUMER ADVISORY

- IN** 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
- IN 34. Plant food properly cooked for hot holding
- IN 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

- NA 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
- IN 54. Garbage & refuse disposal
- OUT 55. Facilities installed, maintained, & clean (R)
- 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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Client Signature:

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Violations Comments

Violation #23. Date marking and disposition

At the time of this inspection, scramble eggs (40F) and sausages (39F) were observed no date marked inside the walk-in cooler. Food products that are going to be held for more than 24 hours shall be properly marked. Person in charge marked the food products (8-28-2024). Corrected Onsite.

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.

Violation #55. Facilities installed, maintained, & clean

At the time of this inspection, one of the reach in cooler was observed out of service. PC # 089053. Replace or repair reach in cooler. No work order at the time of this report. (Repeated Violation 12-15-2023).

At the time of this inspection, one of the reach in Continental Refrigerator was observed out service PC # 087215. Repair or replace reach in cooler. Not work order at the time of this inspection.

At the time of this inspection, one of the reach in freezer was observed out service # 1046477. Repair or replace reach in freezer. No work order at the time of this inspection.

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

At the time of this inspection, a lightbulb out was observed inside the walk-in cooler. Replace lightbulb out. No work order at the time of this inspection.

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.

General Comments

Inspector Signature:

Handwritten signature of the inspector.

Client Signature:

Handwritten signature of the client.

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At the time of this inspection, temperatures were taken with Thermapen Thermometer.

Handwashing sink # 1 100F.
Handwashing sink # 2 103F.
Handwashing sink # 3 105F.

Preparation sink: 103F.
Preparation sink : 104F.

3 Compartment sink 111F.
Mop sink 104 F.
Employee s women restroom 100 F.
Employee s male restroom 102 F.

Cooking:

Chicken Tenders 165F(Oven).

Walk in Cooler 39F:

Butter 38F.
American Cheese 40F.

Walk in Freezer -8F.

Reach in cooler 39F:

Milk 38F.

Reach in cooler 37F:

Chocolate Milk 40F.

Line # 1

Handwashing sink 100F.

Milk Box 39F(Empty)

Line # 2

Milk Box 39F:

Apple Juice 38F.

Line # 3

Handwashing sink: 103F.

Sanitizer was not ready at the time of this report.

Email Address(es): tjenkins1@dadeschools.net;
MrFernandez22@dadeschools.net;
ipalacio@dadeschools.net;
wcabrera@dadeschools.net;
mwertz@dadeschools.net

Inspector Signature:

Client Signature:

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Inspection Conducted By: Pedro Hernandez Bastidas (60752)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name: Tawanda Jenkins
Date: 8/29/2024

Inspector Signature:

A handwritten signature in black ink, appearing to be "PHB".

Client Signature:

A handwritten signature in black ink, appearing to be "TJ".