

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



Facility Information

RESULT: Satisfactory

Permit Number: 13-48-18676
Name of Facility: Miami Lakes Educational Center/ Loc.# 7391 Bakery Food Lab
Address: 5780 NW 158 Street
City, Zip: Miami Lakes 33014

Type: School (more than 9 months)
Owner: Dade County School Board
Person In Charge: David Nunez Phone: 305 557-1100
PIC Email: 330424@dadeschools.net

Inspection Information

Purpose: Routine
Inspection Date: 4/28/2026
Correct By: None
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 2
Number of Repeat Violations (1-57 R): 0
Facility Grade: N/A
Stop Sale: No

Begin Time: 10:21 AM
End Time: 11:00 AM

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

- OUT** 10. Handwashing sinks, accessible & supplies **(COS)**

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

- OUT** 16. Food-contact surfaces; cleaned & sanitized **(COS)**

- 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

- 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
- NO 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
- 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.

Violations Comments

Violation #10. Handwashing sinks, accessible & supplies

At the time of this inspection, paper towels were observed unprotected in the handwashing sink. Paper towels shall be protected from contamination. Person in charge removed the paper towels and placed in the dispenser. Corrected Onsite.

CODE REFERENCE: 64E-11.003(5)(d). Handwashing sinks are properly equipped with hand soap, individual disposable towels or hand drying device, and signage; and conveniently located.

Violation #16. Food-contact surfaces; cleaned & sanitized

At the time of this inspection, the slicer machine was observed with food accumulation. Clean and sanitize slicer machine to prevent contamination. Person in charge cleaned and sanitized slicer machine. Corrected Onsite.

CODE REFERENCE: 64E-11.003(2). Food shall only contact surfaces that are clean and sanitized.

General Comments

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

Handwashing sink 109F.
3 Compartment sink 116F.
Preparation sink 114F.
Mop sink 110F.
Women restroom 110F.
Men restroom 109F.

Walk in cooler 39F:

Mozzarella Cheese 39F.
American Cheese 38F.

Inspector Signature:

Client Signature:

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Butter 40F.
Walk in Freezer -2F.
Reach in cooler 39F:
Hot Dogs 40F.
American Cheese 39F.
Reach in Freezer -2.
Sanitizer was tested with QT test strips. Concentration 200ppm. Temperature 74F.
Industrial Dishwasher was tested and is in good working condition:
Wash: 160F (Recommended 150F).
Rinse: 180F (Recommended 180F).
A Reduce Oxygen Package machine was observed at the time of this inspection. Person in charge stated that the machine is use for demonstration and the food is not sell.
Food Certified Manager:
David Nunez
Certification # 25500409
Expiration Date: 4/17/2029.
Satisfactory.
Email Address(es): chefmark@dadeschols.net;
330424@dadeschools.net;
kevinleto@dadeschools.net;
wcabrera@dadeschools.net;
mwertz@dadeschools.net;
lpalacio@dadeschools.net;

Inspection Conducted By: Pedro Hernandez Bastidas (60752)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name: David Nunez
Date: 4/28/2026

Inspector Signature:

Handwritten signature of the inspector.

Client Signature:

Handwritten signature of the client.