

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 13-48-1367863  
 Name of Facility: Everglades K-8 Center/ Loc.# 1721  
 Address: 8375 SW 16 Street  
 City, Zip: Miami 33155  
  
 Type: School (more than 9 months)  
 Owner: Miami-Dade County School Board  
 Person In Charge: Luz Guerrero Phone: 3052644464  
 PIC Email: guereroluz@dadeschools.net

**Inspection Information**

Purpose: Routine	Number of Risk Factors (Items 1-29): 3	Begin Time: 09:20 AM
Inspection Date: 10/10/2022	Number of Repeat Violations (1-57 R): 0	End Time: 10:12 AM
Correct By: Next Inspection	Facility Grade: N/A	
<b>Re-Inspection Date: None</b>	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**

- 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

**APPROVED SOURCE**

- IN** 11. Food obtained from approved source
- NO** 12. Food received at proper temperature
- IN** 13. Food in good condition, safe, & unadulterated
- NA** 14. Shellstock tags & parasite destruction

**PROTECTION FROM CONTAMINATION**

- OUT** 15. Food separated & protected; Single-use gloves (**COS**)

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

- IN** 17. Proper disposal of unsafe food

**TIME/TEMPERATURE CONTROL FOR SAFETY**

- NO** 18. Cooking time & temperatures
- NO** 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**

- NA** 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**

- NA 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
- IN 35. Approved thawing methods
- OUT 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**

- 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
- OUT 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**)
- 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 #10. Handwashing sinks, accessible &amp; supplies Observed missing handwashing sign at kitchen handwashing sink. Provide handwashing sign.</p> <p>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.</p>
<p>Violation #15. Food separated &amp; protected; Single-use gloves Observed raw pork in marinade over bread in Walk in Cooler. Move bread to top shelf. COS.</p> <p>CODE REFERENCE: 64E-11.003(2). Foods shall be stored and handled to prevent cross-contamination. Raw animal foods shall be separated from RTE food and from other raw animal food during storage, preparation, holding, and display. Single-use gloves shall be used for only one task and purpose and discarded when damage occurs or the task is interrupted.</p>
<p>Violation #16. Food-contact surfaces; cleaned &amp; sanitized Observed soiled gaskets in Walk in Cooler and Reach in Freezer located in dry storage. Clean and sanitize gaskets.</p> <p>CODE REFERENCE: 64E-11.003(2). Food shall only contact surfaces that are clean and sanitized.</p>
<p>Violation #36. Thermometers provided &amp; accurate Observed missing ambient thermometer in Reach in Cooler # 2, kitchen area. Provide ambient thermometer.</p> <p>CODE REFERENCE: 64E-11.003(4). Thermometers must be calibrated to ensure accuracy in accordance with Rule requirements. Food thermometers scaled in Celsius (C) shall be accurate to plus or minus 1°C or in Fahrenheit (F), accurate to plus or minus 2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.</p>
<p>Violation #47. Food &amp; non-food contact surfaces Observed Reach in Freezer, located at the dry storage area, unable to firmly close doors. Repair doors.</p> <p>Observed steamer draining hose in direct contact with floor drain. Repair according Florida Construction Code.</p> <p>CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair. Observed missing ambient thermometer in Reach in Cooler # 2, kitchen area. Provide ambient thermometer.</p>
<p>Violation #51. Plumbing installed; proper backflow devices Observed missing backflow preventers in mop sink (hot and cold water). Provide backflow preventers.</p> <p>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 &amp; refuse disposal Observed dumpster with opened lid. Keep dumpster's lid closed. COS.</p> <p>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>

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Handwritten signature of the inspector.

Client Signature:

Handwritten signature of the client.

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**General Comments**

Satisfactory

Temperature was taken with Thermopen Probe Thermometer.

Reach in cooler (cold holding): milk 42F

Reach in cooler (cooling): Vegetable salad 53F

Walk in cooler (thawing): egg rolls 36F, chicken parmesan 34F

Milk box: milk 40F

Serving line: Rice 180F, nuggets 170F,

Warmer (hot holding): pizza 136F, rice 135F, mashed potatoes 140F, pizza 139F, pizza sticks 143F

Steamer (hot holding): mashed potatoes 150F

Handwashing sink (kitchen): 106F

Handwashing sink (employee s bathroom): 110F

Mop sink: 108F

Three compartment sink: 111F

Three compartment sink sanitizer: QT 200 ppm

Calibrated probe thermometers (ice/water): 33F, 32F

Email Address(es): guerreroluz@dadeschools.net

Inspection Conducted By: Vicente Prietodiaz (31113)

Inspector Contact Number: Work: (305) 623-3500 ex.

Print Client Name:

Date: 10/10/2022

Inspector Signature:

Handwritten signature of the inspector, Vicente Prietodiaz.

Client Signature:

Handwritten signature of the client, Yng H... (unclear).