

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



Facility Information

RESULT: Satisfactory

Permit Number: 13-48-07840
 Name of Facility: Lakeview Elementary/Loc.# 2821
 Address: 1290 NW 115 Street
 City, Zip: Miami 33167

Type: School (more than 9 months)
 Owner: M-DCSB Food and Nutrition
 Person In Charge: MDCSB-Food & Nutrition Phone: (305) 221-1192
 PIC Email:

Inspection Information

Purpose: Reinspection	Number of Risk Factors (Items 1-29): 4	Begin Time: 10:05 AM
Inspection Date: 12/6/2022	Number of Repeat Violations (1-57 R): 2	End Time: 11:30 AM
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

- 1. Demonstration of Knowledge/Training
- 2. Certified Manager/Person in charge present

EMPLOYEE HEALTH

- 3. Knowledge, responsibilities and reporting
- 4. Proper use of restriction and exclusion
- 5. Responding to vomiting & diarrhea events

GOOD HYGIENIC PRACTICES

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

PREVENTING CONTAMINATION BY HANDS

- 8. Hands clean & properly washed
- 9. No bare hand contact with RTE food
- 10. Handwashing sinks, accessible & supplies

APPROVED SOURCE

- 11. Food obtained from approved source
- 12. Food received at proper temperature
- 13. Food in good condition, safe, & unadulterated (COS)
- 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

- 15. Food separated & protected; Single-use gloves

- 16. Food-contact surfaces; cleaned & sanitized

- 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- 18. Cooking time & temperatures
- 19. Reheating procedures for hot holding
- 20. Cooling time and temperature
- 21. Hot holding temperatures
- 22. Cold holding temperatures
- 23. Date marking and disposition (COS)

- 24. Time as PHC; procedures & records

CONSUMER ADVISORY

- 25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS

- 26. Pasteurized foods used; No prohibited foods

ADDITIVES AND TOXIC SUBSTANCES

- 27. Food additives, approved & properly used
- 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES

- 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

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Good Retail Practices

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

Violation #13. Food in good condition, safe, & unadulterated Observed exposed pizza in reach in freezer. Cover pizza. Corrected on site. Observed expired bags of chips. Dispose of chips. 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.
Violation #21. Hot holding temperatures Observed chicken patties on the line at 120F. Reheat chicken. Reheated to 183F. Observed fries on the warmer at 120F. Reheat fries. CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held hot and not subject to an approved HACCP plan, must be maintained at 135°F.
Violation #22. Cold holding temperatures Observed inside milk box: milk at 48F, chocolate milk at 56F. Lower temperature to 41F or less. Observed milk inside reach in refrigerator at 44F. Lower temperature to 41F or less. CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held cold, and not subject to an approved HACCP plan, must be maintained at 41°F.
Violation #23. Date marking and disposition Observed opened bags of cheese inside reach in refrigerator without a date. Date all opened packages. 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.
Violation #33. Proper cooling methods; adequate equipment Observed one door reach in freezer ID#1101984 out of order WO#4309074. Repair freezer. 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.
Violation #39. No Contamination (preparation, storage, display) Observed multiple boxes on the floor (Manager stated a delivery had just arrived). Store food boxes at least 6 inches from the ground. CODE REFERENCE: 64E-11.003(2). Food shall be protected from sources of contamination and stored in a clean, dry location at least 6 inches above the floor.
Violation #47. Food & non-food contact surfaces Observed out of order double ovens ID#0702538 WO#4309140, and ID#0702539 WO#4309122. Repair ovens. Observed gas stack oven ID#0702538 WO#4309141. Repair oven. Observed gas stack oven ID#0702539 WO#4309142 Observed out of order gas steamer ID#1132223 WO#4303079. Repair gas steamer. Observed out of order gas kettle ID#0731023 WO#4309077. Repair gas kettle. CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.
Violation #55. Facilities installed, maintained, & clean Observed HVAC system out of order (88F). Repair HVAC system. 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.

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General Comments

Satisfactory.
Handwashing sink 100F.
Mop 128F.
Line #1: fries 155F, mac & cheese 135F.
Line #2: mac & cheese 145F.
Milk boxes: milk 39F, strawberry milk 41F.
Warmer: bean burritos 156F, green beans 165F.
Reach in refrigerators: thermometers 40F.
Reach in refrigerators: yogurt 43F.
3 Compartment sink 200 ppm at room temperature.

Email Address(es): IPalacio@dadeschools.net;
JWare@dadeschools.net;
jaybolton@dadeschools.net;

Inspection Conducted By: Melissa Mosquera (27431)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name:
Date: 12/6/2022

Inspector Signature:

Handwritten signature of the inspector, appearing to be "A. Mosquera".

Client Signature:

Handwritten signature of the client, appearing to be "Melissa Mosquera".