

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: MDCPS
Person In Charge: Jessica Pereira Phone: (786) 275-0400
PIC Email: MBleus@dadeschools.net

Inspection Information

Purpose: Routine
Inspection Date: 9/17/2024
Correct By: Next Inspection
Re-Inspection Date: None

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

Begin Time: 10:30 AM
End Time: 11:30 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
- IN** 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

- 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

- IN** 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

- 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
- NO 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
- 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

- NA 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- OUT 47. Food & non-food contact surfaces
- OUT 48. Ware washing: installed, maintained, & used; test strips (**COS**)
- 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
- OUT 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.

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Violations Comments

Violation #36. Thermometers provided & accurate

At the time of inspection observed at reach in refrigerator #2 incorrect scaled thermometer (meat thermometer) . Provide thermometer calibrated for refrigeration . Staff provided thermometer . COS

At the time of inspection observed at reach in refrigerator #6 incorrect scaled thermometer (meat thermometer) . Provide thermometer calibrated for refrigeration

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.

Violation #47. Food & non-food contact surfaces

At the time of inspection milk box tag # 1140627 door does not close properly . Repair or replace milk box door.

At the time of inspection observed oven tag # 0702538 not holding temperature property. Repair or replace oven .

At the time of inspection observed refrigerator tag # 1101987 refrigerator gasket with air gaps . Repair or replace refrigerator gasket.

At the time of inspection observed refrigerator tag # 1101984 refrigerator gasket with air gaps . Repair or replace refrigerator gasket.

CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.

Violation #48. Ware washing: installed, maintained, & used; test strips

At the time of inspection observed at the three compartment sink drying area, wet paper towels under kitchen pots, wet paper towels can harbor bacteria and other pathogens, which can contaminate clean dishes and utensils, posing a health risk. Remove wet paper towels . Staff removed paper towels from three compartment sink .COS

CODE REFERENCE: 64E-11.003(4). Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment. Test strips are available and used to verify the solution is at a concentration necessary to achieve sanitization.

Violation #54. Garbage & refuse disposal

At the time of inspection observed dumpster lids open . Close lids to prevent harborage of pest.

At the time of inspection observed garbage accumulation outside dumpsters (carton material) . Clean and sanitize area .

At the time of inspection observed at recycle dumpster missing drain plug . Provide drain plug.

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.

General Comments

Inspection satisfactory

Temperatures were taken with themapen thermometer.

Handwash sink 111 F.

Line #1

Mash potatoes 160 F

Macaroni and cheese 160 F

Line #2

Mash potatoes 160 F

Macaroni and cheese 160 F

Refrigerator #1 one door

Ambient temperature 36 F

American cheese 40 F

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

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Refrigerator #2 two door
Ambient temperature 37 F
peperoni 40 F

Refrigerator #3 three door
Ambient temperature 38 F
American Cheese 38F

Refrigerator #4 two door
Ambient temperature 39 F
Chocolate Milk 37 F

Refrigerator #5 two door
Ambient temperature 37 F
Spinach 40 F

Refrigerator #6 one door
Ambient temperature 36 F
Parmesan cheese 40 F

Freezer #1 two door
Ambient temperature 10 F
Burger sliders 7 F

Freezer #2 two door
Ambient temperature 11 F
Sour cherry-lemon 6 F

Freezer #3 two door
Ambient temperature 7 F
Meat(beef) 10 F

Freezer #4 one door
Ambient temperature 10 F

Freezer #5 one door
Ambient temperature 10 F

Three compartment sink 112 F.
Quat sanitizer solution 200 ppm . Water temperature 75 F

Mop sink 121 F.

Inspectors note :Facility is no longer participating on the sharing table.

Inspector Signature:

Client Signature:

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Inspection Conducted By: Alexander Olaya (67699)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name: Marie R. Bleus
Date: 9/17/2024

Inspector Signature:

Handwritten signature of Alexander Olaya.

Client Signature:

Handwritten signature of Marie R. Bleus.