

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 13-48-00918  
 Name of Facility: Auburndale Elementary/Loc.#0121  
 Address: 3255 SW 6 Street  
 City, Zip: Miami 33135  
  
 Type: School (more than 9 months)  
 Owner: M-DCSB Food and Nutrition  
 Person In Charge: Ramon Perez Phone: 305-448-2885  
 PIC Email: reperez@dadeschools.net

**Inspection Information**

Purpose: Reinspection	Number of Risk Factors (Items 1-29): 1	Begin Time: 08:26 AM
Inspection Date: 12/10/2021	Number of Repeat Violations (1-57 R): 1	End Time: 09:10 AM
Correct By: Next Inspection	FacilityGrade: N/A	
<b>Re-Inspection Date: None</b>	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
- 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**)

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

- NO** 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**

- NA** 25. Advisory for raw/undercooked food

**HIGHLY SUSCEPTIBLE POPULATIONS**

- NA** 26. Pasteurized foods used; No prohibited foods

**ADDITIVES AND TOXIC SUBSTANCES**

- NA** 27. Food additives: approved & properly used
- IN** 28. Toxic substances identified, stored, & used

**APPROVED PROCEDURES**

- NA** 29. Variance/specialized process/HACCP

Inspector Signature:

*[Handwritten Signature]* 12/10/21

Client Signature:

*[Handwritten 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
- OUT** 39. No Contamination (preparation, storage, display) **(COS)**
- OUT** 40. Personal cleanliness **(COS)**
- OUT** 41. Wiping cloths: properly used & stored **(COS)**
- 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**

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

Inspector Signature:

*[Signature]* 12/15/21

Client Signature:

*[Signature]*


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**Violations Comments**

<p>Violation #15. Food separated &amp; protected; Single-use gloves At the time of inspection, packets of ranch dressing were placed directly in contact with packaged salad. The Person in Charge removed the packets of ranch dressing from the packaged salad. Packet is a potential source of contamination. Desist from placing packet of salad dressing in direct contact with ready-to-eat food. Corrected on Site.</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 #39. No Contamination (preparation, storage, display) At the time of inspection, a tray filled with cut oranges in plastic food wraps was seen on the counter top. The Person in Charge removed the tray of oranges and stored it in the refrigerator. Ensure that cut plant produces such as oranges are stored in the refrigerator to maintain the temperature at 41°F or below to prevent bacteria growth. Corrected on Site.</p> <p>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.</p>
<p>Violation #40. Personal cleanliness At the time of inspection, handbags and sweaters belong to the kitchen staff were seen stored under the food preparation table in the kitchen. The Person in Charge directed the kitchen staff to remove the bags and sweaters to the storage cabinets located in the outer part of the staff restroom. Desist from storing personal items in the food preparation area to prevent contamination of food items and utensils. Corrected on Site.</p> <p>CODE REFERENCE: 64E-11.003(3). Employees shall wear effective hair restraints; clean outer clothing; gloves when nails are artificial, polished, or not trimmed; and not wear prohibited jewelry.</p>
<p>Violation #41. Wiping cloths: properly used &amp; stored Moist wiping clothes used for cleaning the table and food contact surfaces were left on the food preparation table. The Person in Charge prepared the sanitizer in the 3-compartment sink, got some of the solution into the sanitizer bucket and stored the wiping clothes in the sanitizer bucket. Wiping clothes must be stored in a bucket of sanitizer solution between uses to prevent breeding grounds for pathogens that could be transferred to food. Corrected on Site.</p> <p>CODE REFERENCE: 64E-11.003(2). In-use wiping cloths shall be stored in an effective and approved sanitizing solution between uses.</p>
<p>Violation #48. Ware washing: installed, maintained, &amp; used; test strips At the time of inspection, wash water temperature at the hot water line of the 3-compartment sink measured 102°F(Repeated Violation). Equip the hot water line of the 3 compartment sink to have hot water temperature of at least 110°F.</p> <p>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.</p>

Inspector Signature:

 12/15/21

Client Signature:



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**General Comments**

Reinspection is satisfactory. At the time of reinspection, the following violations from previous inspection were observed to have been corrected:  
Violation #10. Water temperature at the only handwash sink in kitchen measured 79°F

The following violation is yet to be corrected:

Violation \$48. Wash temperature at hot water line of the 3-compartment sink measured 105°F

Temperatures were taken with digital thermopen thermometer as follows:

Handwash sink : 103-106°F

Water temperature in the wash compartment of the 3-compartment sink: 102°F

Mop Sink: 103°F

Reach in refrigerator: 36-42°F

Reach in freezer: 8-20°F

Milk Boxes: 28-34°F

Hot-Holding Foods:

Macaroni: 159°F

Scrambled Eggs: 162°F

Basilio Bread: 141°F

Steamed Corn: 148°F

Cold-Holding Foods:

Chocolate Milk: 38°F

Low fat milk: 36°F

Cold TCS foods in the cooler:

Cheese: 34°F

Spinach: 38°F

Cut Lettuce: 40°F

Hot TCS foods in the oven:

Garlic Pizza: 189-201°F

Email Address(es): reperez@dadeschools.net;

blafrance@dadeschools.net;

amarti5@dadeschools.net;

IPalacio@dadeschools.net;

JWare@dadeschools.net;

jaybolton@dadeschools.net;

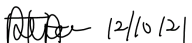
Inspection Conducted By: Adeola Kolapooluwo (27482)

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

Print Client Name:

Date: 12/10/2021

**Inspector Signature:**

 12/10/21

**Client Signature:**

