

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



Facility Information

RESULT: Satisfactory

Permit Number: 13-48-17524
Name of Facility: Curry, Lamar Louise Middle/ Loc.# 6921
Address: 15750 SW 47 Street
City, Zip: Miami 33185

Type: School (more than 9 months)
Owner: M-DCSB Food and Nutrition
Person In Charge: Maria Christina Diaz Phone: (305)222-2794
PIC Email: mabush@dadeschools.net

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 4	Begin Time: 09:30 AM
Inspection Date: 10/31/2022	Number of Repeat Violations (1-57 R): 2	End Time: 12:15 PM
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

- 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

- IN** 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- NO** 18. Cooking time & temperatures
- NO** 19. Reheating procedures for hot holding
- NO** 20. Cooling time and temperature
- OUT** 21. Hot holding temperatures (**COS**)
- OUT** 22. Cold holding temperatures (**COS**)
- OUT** 23. Date marking and disposition (**COS**)
- 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
- OUT** 28. Toxic substances identified, stored, & used (**COS**)

APPROVED PROCEDURES

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

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

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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
- OUT 41. Wiping cloths: properly used & stored (**COS**)
- IN 42. Washing fruits & vegetables

PROPER USE OF UTENSILS

- IN 43. In-use utensils: properly stored
- OUT 44. Equipment & linens: stored, dried, & handled (**COS**)
- IN 45. Single-use/single-service articles: stored & used

- NO 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- OUT 47. Food & non-food contact surfaces (**R**)
- 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
- OUT 55. Facilities installed, maintained, & clean
- OUT 56. Ventilation & lighting (**R**)
- 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

<p>Violation #21. Hot holding temperatures Keep TCS hot held foods at 135F or higher. Observed internal temperature of chicken patties inside the food warmer at 115F. [Corrected on site: chicken patties were placed inside the over to reach 142F] 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.</p>
<p>Violation #22. Cold holding temperatures Ensure TCS food is maintained at 41°F or below. Observed milk at serving line with internal temperature of 45F. Observed tuna and spinach salad stored inside reach-in refrigerator with internal temperature of 50F[Corrected on site: milk was replaced with milk stored inside walk-in cooler 40F; tuna and spinach salads were brought to the walk in freezer to lower the food temperature 41F] 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.</p>
<p>Violation #23. Date marking and disposition Lable food not stored in original container. Observed bread stored inside large black bags inside the refrigerator. [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.</p>
<p>Violation #28. Toxic substances identified, stored, & used Store toxic substances in appropriate designated places. Observed several bottles of pain medication stored inside food prep table drawers. Per PIC, these medications belong to the staff.[Corrected on site] CODE REFERENCE: 64E-11.003(6). Toxic substances properly identified, stored and used</p>
<p>Violation #41. Wiping cloths: properly used & stored Keep in-use wiping cloths stored in an effective and approved sanitizing solution between uses. Observed dry and soiled wiping cloths on food prep tables.[Corrected on site] 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 #44. Equipment & linens: stored, dried, & handled Improper storage of materials inside the kitchen. Observed towels and cleaning brushes stored under double-burner stove. Observed two large wooden poles stored on top of drying rack next to the ice machine.[Corrected on site] CODE REFERENCE: 64E-11.003(4). Utensils and equipment must be cleaned, sanitized and air dried prior to storage. Utensils, equipment, and linens must be properly cleaned and stored.</p>
<p>Violation #47. Food & non-food contact surfaces -Repair/replace broken door gasket at walk-in cooler, TAG#1003679. Work order#10283544. [This is a repeat violation from last routine inspections 04/13/22 & 07/13/22] -Repair/replace broken door gasket at single-door Traulsen refrigerator, TAG#1003657. CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.</p>
<p>Violation #55. Facilities installed, maintained, & clean -Repair/replace 4 out-of-order kitchen wall hoses. -Observed mop improperly stored inside janitor's closet. The mop was inside the bucket full of water while not in use. [Corrected on site] 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.</p>
<p>Violation #56. Ventilation & lighting -Replace burned-out light (1 of 2 bulbs) inside 3-door Continental refrigerator (R1), PC#1001311. [This is a repeat violation from last routine inspection 07/13/22] -Replace burned-out light inside passthu single-door Traulsen refrigerator, TAG#1003656. -Designate areas for employees to store personal items. Observed staff food comingled with students' food inside reach-in refrigerators and walk-in cooler. Observed staff food inside warmer, on top rack above students' food. Observed a residential deep fryer stored under double-burner stove. Per PIC, deep fryer belongs to the staff. [Corrected on site] CODE REFERENCE: 64E-11.003(6)(a). Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. 50 foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.</p>

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General Comments

Hot water at: kitchen handwashing sink 131F, wash sink 130F, employee restroom sink 100F & mop sink 115F.

Food temperature:

Hot holding inside warmer: mac & cheese 135F, chicken patty 115F

Cold holding inside walk-in cooler: yogurt 41F

Cold holding inside reach-in refrigerator: tuna salad 50F, spinach salad 50F
milk/ serving line 45F

Walk-in cooler: 40F

Walk-in freezer: 0F

Note: Classic Therman digital thermometer used to measure food and water temperatures at the time of this inspection.
Inspection conducted during COVID-19 pandemic.

Email Address(es): mabush@dadeschools.net;
mcdiaz@dadeschools.net;
jboe@dadeschools.net

Inspection Conducted By: Venus Fernandez (82515)
Inspector Contact Number: Work: (305) 623-3516 ex.
Print Client Name: M. Bush-Principal
Date: 10/31/2022

Inspector Signature:

Handwritten signature of the inspector.

Client Signature:

Handwritten signature of the client, M. Bush.

Form Number: DH 4023 03/18

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