

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  
Inspection Date: 7/5/2023  
Correct By: Next Inspection  
**Re-Inspection Date: None**

Number of Risk Factors (Items 1-29): 0  
Number of Repeat Violations (1-57 R): 2  
Facility Grade: N/A  
Stop Sale: No

Begin Time: 09:40 AM  
End Time: 11:20 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

- IN** 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
- 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)
- OUT 40. Personal cleanliness (**COS**)
- 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 (**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
- OUT 54. Garbage & refuse disposal
- IN 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**

**Violation #40. Personal cleanliness**

Observed one male cafeteria employee with no hair restraint. Ensure employees wear hair restraints while in the food serving and prepping area. [Corrected on site]

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.

**Violation #47. Food & non-food contact surfaces**

-Repair/replace broken door gasket at single-door Traulsen refrigerator, TAG#1003657.[This is a repeat violation from last routine inspections 10/31/22 & 05/10/23]

-Observed broken door gasket at double-door Continental R2 refrigerator, PC#1001310/TAG#1003664. Repair/replace door gasket..[This is a repeat violation from last routine inspection 05/10/23]

-Observed out-of-order kettle with "Do Not Operate" tag. Repair/replace kettle, PC#1001773/TAG1003676. Per PIC, there is a work order in place..[This is a repeat violation from last routine inspections 05/10/23]

-Observed double-door Continental freezer, PC#1046023/TAG1003663 with broken door gasket . Repair/replace broken door gasket.

-Observed double-door Continental refrigerator R3, PC#1001309/TAG1003662 with broken door gasket . Repair/replace broken door gasket.

-Observed broken floor tiles at walk-in freezer entrance. Repair/replace broken floor tiles.

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

**Violation #54. Garbage & refuse disposal**

Observed missing dumpster drain plug for outside recycling dumpster. Replace missing 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.

**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 inspections 07/13/22, 10/31/22 & 05/10/22]

-Replace burned-out light inside passthru single-door Traulsen refrigerator, TAG#1003656.[This is a repeat violation from last routine inspections 10/31/22 & 05/10/22]

-Observed burned-out light bulb inside passthru Traulsen refrigerator, PC#1028009/TAG 1003658. Replace burned-out light.

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.

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**General Comments**

Hot water at: kitchen handwashing sink 102F, wash sink 128F, employee restroom sink 120F & mop sink 138F.  
Sanitizer concentration: 200ppm

Food temperature:  
Cold holding inside walk-in cooler at 41F: sliced cheese, milk, spinach  
Cold holding inside reach-in refrigerator at 34F: milk  
Steamer at 216F: rice and beans  
milk/ serving line 40F

Walk-in cooler temperature: 41F; walk-in freezer:10F

Note: Classic Thermapen digital thermometer used to measure food and water temperatures at the time of this inspection.

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

Inspection Conducted By: Venus Fernandez (82515)  
Inspector Contact Number: Work: (305) 623-3516 ex.  
Print Client Name: Maria C. Diaz-Cafeteria manager  
Date: 7/5/2023

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

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