

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: MDCPS
Person In Charge: Maria Christina Diaz Phone: (305)222-2794
PIC Email: mcdiaz@dadeschools.net

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 1	Begin Time: 09:30 AM
Inspection Date: 4/17/2024	Number of Repeat Violations (1-57 R): 1	End Time: 11:00 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

- 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
- OUT** 21. Hot holding temperatures (**COS**)
- 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

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

Violations Comments

<p>Violation #21. Hot holding temperatures Observed recorded temperature of different foods being hot held inside the warmer as follows: chicken tenders 114-129F, Asian chicken 124F. Maintain hot held foods at 135F or higher. Per PIC these food items were put in the warmer less than an hour ago [Corrective action: food items were taken back to be reheated; final temperature 166F] 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 #47. Food & non-food contact surfaces *Observed broken door gasket at: -double-door Continental R2 refrigerator, PC#1001310/TAG#1003664. -single-door Traulsen refrigerator, TAG#1003657. -double-door Continental freezer, PC#1046023/TAG1003663 -double-door Continental refrigerator R3, PC#1001309/TAG1003662 Repair/replace door gasket. [This is a repeat violation from last routine inspection 10/31/23]</p> <p>*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 inspection 10/31/23]</p> <p>*Observed broken floor tiles at walk-in freezer entrance covered with duct tape. Repair/replace broken floor tiles. [This is a repeat violation from last routine inspection 10/31/23]</p> <p>*Observed double-door Traulsen refrigerator R7 built-in thermometer reading 80F, internal thermometer 70F. No food stored inside. Repair/replace refrigerator. PC#1028008/TAG 1003659.</p> <p>CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.</p>

Inspector Signature:

Client Signature:

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General Comments

Hot water at: kitchen handwashing sink 118F, wash sink 133F, employee restroom sink 100F & mop sink 105F.

Food temperature:

Cold holding inside walk-in cooler: milk 40F, strawberry yogurt 41F, H&C hoagies 41F

Hot holding inside warmer: chicken tenders 114-129F, Asian chicken 124F, corn 89F

black beans soup/stove 188F

rice/steamer 173F

Cod holdingn inside refrigerator: chef salad 40F, tuna salad 40F

milk/ serving line 40F

Walk-in cooler temperature: 40F; walk-in freezer:0F

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

Email Address(es): mcdiaz@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: J. Boue

Date: 4/17/2024

Inspector Signature:

Handwritten signature of the inspector.

Client Signature:

Handwritten signature of the client, J. Boue.