

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: 09:20 AM
Inspection Date: 1/15/2025	Number of Repeat Violations (1-57 R): 0	End Time: 10:40 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:

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
- 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
- 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
- OUT 53. Toilet facilities: supplied, & cleaned
- IN 54. Garbage & refuse disposal
- OUT 55. Facilities installed, maintained, & clean
- OUT 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

<p>Violation #21. Hot holding temperatures Observed chicken sandwich hot held inside the warmer with recorded temperature 122F. 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: chicken sandwich was taken back to be reheated in the oven; final temperature 160F) 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 double-door Continental refrigerator R3,PC#1001309/TAG1003662, with broken door gasket. Repair/replace door gasket. [Violation cited on 10/31/23, 04/17/24 & 09/19/24 routine inspections] *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 since 2020 (Notification#10124429). [Violation cited on 10/31/23, 04/17/24 & 09/19/24 routine inspections] *Observed broken floor tiles at walk-in freezer entrance. Repair/replace broken floor tiles. [Violation cited on 10/31/23, 04/17/24 & 09/19/24 routine inspections] *Observed double-door Traulsen pass-thru warmer,PC#31976343, with broken door gasket. Repair/replace door gasket. Per PIC, there is a work order in place. [Violation cited on 09/19/24 routine inspection] *Observed double-door Traulsen refrigerator R4,TAG# 1003652, with broken door gasket. Repair/replace door gasket. Per PIC, there is a work order in place. [Violation cited on 09/19/24 routine inspection] *Observed double-door Continental freezer, TAG#1008663, with broken door gasket. Repair/replace door gasket. Per PIC, there is a work order in place. [Violation cited on 09/19/24 routine inspection] *Observed out-of-order ice machine. Repair/replace. Per PIC, there is a work order on file. *Observed out-of-order milk box, TAG#1003642. Repair/replace. Per PIC, there is a work order on file. *Observed gas steamer (bottom unit) not working properly, PC#1161035. Repair/replace. Per PIC, there is a work order on file. *Observed out-of-order 2-door Continental refrigerator, PC#1001310/TAG1003664. Repair/replace. Per PIC, there is a work order on file. *Observed hot well bottom piece at serving line #2 heavily corroded and broken, TAG#1003643. Repair/replace. Per PIC, there is a work order on file.</p>
<p>CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.</p>
<p>Violation #53. Toilet facilities: supplied, & cleaned Observed lose handwashing sink inside employee restroom. Secure handwashing sink to wall.Work order# 4466756. CODE REFERENCE: 64E-11.003(5). Toilet facilities shall meet applicable plumbing code, be kept clean, provided with toilet paper and covered waste receptacle, and utilize self-closing doors.</p>
<p>Violation #55. Facilities installed, maintained, & clean Observed missing cover plate at wall above pass-thru Traulsen refrigerator R8. Replace cover plate. 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 -Observed burned-out light inside 2-door pass-thru Traulsen warmer, TAG#1003655. Replace light bulb/assess sensor. -Observed staff food to include a carton of raw pasteurized eggs stored on top shelf above ready-to-eat students' food (sliced bread, shredded cheese). Designate areas for employees to store personal items/food that is not comingled or pose a contamination hazard for students' food. [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 135F, wash sink 134F, employee restroom sink 113F & mop sink 133F.
Sanitizer concentration/water temperature: 200ppm(QAT)/75F
Walk-in cooler temperature: 40F; walk-in freezer:5F

Food temperature:
Cold holding inside walk-in cooler: milk 38F, sliced cheese 41F, strawberry parfair 38F
Hot holding inside warmer:chicken sandwich 122F, chicken drumsticks 147F
Cold holding inside refrigerator: milk 38F, tuna salad 39F, small salad 39F
Food prep table: beefaroni 145F
Steamer: rice 210F

Note: Classic Thermanpen 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-AP
Date: 1/15/2025

Inspector Signature:

Handwritten signature of the inspector.

Client Signature:

Handwritten signature of the client.