

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 13-48-18928  
Name of Facility: Miami Beach Senior/ Loc.# 7201  
Address: 2231 Prairie Avenue  
City, Zip: Miami Beach 33139  
  
Type: School (more than 9 months)  
Owner: MDCPS  
Person In Charge: MDCPS/Kimberly Bailey Phone: (786) 275-0400  
PIC Email:

**Inspection Information**

Purpose: Routine  
Inspection Date: 4/19/2024  
Correct By: Next Inspection  
**Re-Inspection Date: None**  
Number of Risk Factors (Items 1-29): 0  
Number of Repeat Violations (1-57 R): 0  
Facility Grade: N/A  
Stop Sale: No  
Begin Time: 01:30 PM  
End Time: 02:30 PM

*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
- IN 12. Food received at proper temperature
- IN 13. Food in good condition, safe, & unadulterated
- IN 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
- 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
- IN 24. Time as PHC; procedures & records

**CONSUMER ADVISORY**

- IN 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**

- IN 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
- IN 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

- OUT 36. Thermometers provided & accurate (**COS**)

**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**

- IN 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
- IN 53. Toilet facilities: supplied, & cleaned
- OUT 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.*

**Violations Comments**

Violation #36. Thermometers provided & accurate  
Observed missing thermometers in 2 out of 5 milk containers. Provide accurate numerically scaled thermometers. Person in charge provided thermometers. Corrected on site.

CODE REFERENCE: 64E-11.003(4). Thermometers must be calibrated to ensure accuracy in accordance with Rule requirements. Food thermometers scaled in Celsius (C) shall be accurate to plus or minus 1°C or in Fahrenheit (F), accurate to plus or minus 2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.

Violation #54. Garbage & refuse disposal  
Observed missing drain plug on two out of four dumpsters. Provide drain plug.

Observed the dumpster lids open on 2 out of 4 dumpsters. Close the dumpster lids to prevent contamination.  
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.

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General Comments

Temperatures were taken with a thermopen thermometer.

Handwashing sink 137F  
Handwashing sink 107F  
Handwashing sink 107F  
Handwashing sink 110F  
Handwashing sink 114F  
Handwashing sink 110F  
3 compartment 125F  
200ppm ammonium chloride  
Sanitizer 76F  
Mop sink 106F  
Employee restroom women 162F  
Employee restroom men 160F

Hotline: Chicken pizza 135F, Burger sliders 137F  
Warmer: Chicken pizza 140F  
Warmer: Chicken pizza 135F  
Warmer: Chicken pizza 150F  
Warmer: Chicken pizza 144F  
Hotline 2: Chicken Pizza 180F

Milk Container 40F: Milk 39F  
Milk Container 40F: Milk 40F  
Milk Container 40F: Milk 40F  
Milk Container 40F: Milk 41F  
One milk container is not in use.

Refrigerator 40F  
Refrigerator 35F  
Refrigerator 30F  
Walk in refrigerator 40F  
Walk in freezer 0F

Satisfactory

Email Address(es): 233911@dadeschools.net;  
ifinch@dadeschools.net

Inspection Conducted By: Tiaja Sexton (179959)  
Inspector Contact Number: Work: (305) 623-3512 ex.  
Print Client Name: Constantino Hernandez  
Date: 4/19/2024

Inspector Signature:

Client Signature: