

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: Kim Bailey Phone: 305 532 4515 ext 2642
 PIC Email: 233911@dadeschools.net

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 3	Begin Time: 09:30 AM
Inspection Date: 1/30/2025	Number of Repeat Violations (1-57 R): 0	End Time: 10:35 AM
Correct By: Next Inspection	Facility Grade: N/A	
Re-Inspection Date: None	StopSale: Yes	

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
- NA** 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
- OUT** 19. Reheating procedures for hot holding (**COS**)
- IN** 20. Cooling time and temperature
- OUT** 21. Hot holding temperatures (**COS**)
- OUT** 22. Cold holding temperatures (**COS**)

- NA** 23. Date marking and disposition

- NA** 24. Time as PHC; procedures & records

CONSUMER ADVISORY

- NA** 25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS

- NA** 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

- NA** 30. Pasteurized eggs used where required
- IN** 31. Water & ice from approved source
- NA** 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

- OUT** 33. Proper cooling methods; adequate equipment (**COS**)
- NO** 34. Plant food properly cooked for hot holding
- NO** 35. Approved thawing methods
- OUT** 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
- NO** 41. Wiping cloths: properly used & stored
- NO** 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

- NA** 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- IN** 47. Food & non-food contact surfaces
- OUT** 48. Ware washing: installed, maintained, & used; test strips (**COS**)
- 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
- OUT** 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.

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Violations Comments

<p>Violation #19. Reheating procedures for hot holding Observed cheeseburgers reheated at 125-136F. Reheat at a minimum temperature of 165F (oven) for hot holding at a minimum temperature of 135F (warmer). Operator reheated to 178F. COS.</p> <p>CODE REFERENCE: 64E-11.003(2). Foods shall be properly reheated, in accordance with the Rule, prior to being placed into hot holding.</p>
<p>Violation #21. Hot holding temperatures Observed spaghetti stored in warmer at 127F. Reheat spaghetti at a minimum temperature of 165F (oven) for hot holding at a temperature of 135F or higher (warmer). Operator reheated to 185F. COS.</p> <p>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 Observed ground beef in cooling process stored in walk in cooler at 56F, more than 15 hours. Discard ground beef due to temperature abuse. Operator discarded. COS.</p> <p>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 #33. Proper cooling methods; adequate equipment Observed ground beef and scramble eggs cooling in walk in cooler in covered pans. Uncover foods during cooling process. Operator uncover foods containers. COS.</p> <p>CODE REFERENCE: 64E-11.003(2). Proper methods shall be used for cooling in accordance with Rule requirements. There should be enough equipment to meet the demand of the food operation.</p>
<p>Violation #36. Thermometers provided & accurate Observed no probe thermometer available in kitchen area. Provide probe thermometer.</p> <p>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.</p>
<p>Violation #48. Ware washing: installed, maintained, & used; test strips Observed QT test strips expired. Replace test strips. Operator replaced. COS.</p> <p>CODE REFERENCE: 64E-11.003(4). Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment. Test strips are available and used to verify the solution is at a concentration necessary to achieve sanitization.</p>
<p>Violation #54. Garbage & refuse disposal Observed garbage area and food delivering entrance soiled with garbage/trash around. Clean and sanitize garbage area/delivering entrance.</p> <p>Observed missing plugs at dumpsters draining holes. Provide plugs to dumpsters.</p> <p>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.</p>
<p>Violation #55. Facilities installed, maintained, & clean Observed missing ceiling tiles in dry storage area. Replace ceiling tiles.</p> <p>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>

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General Comments

Satisfactory.

Temperature was taken with Thermapen Probe Thermometer.

Oven (reheating): sweet potatoes fries 203F, cheeseburgers 125-136F. Reheat cheeseburgers at a minimum temperature of 165F (oven) for hot holding at a temperature of 135F or higher (warmer). Operator reheated to 178F.

Warmers: cheeseburgers 146F, spaghettis 127F. Reheat spaghettis at a minimum temperature of 165F (oven) for hot holding at a temperature of 135F or higher (warmer).

Oven (reheating): spaghettis 185F.

Walk in cooler (cold holding): milk 41F, yogurt 41F, cream cheese 40F, sliced cheese 41F, shredded cheese 42F, scramble eggs 61(cooling), whole eggs pool 62F (cooling), ground beef 56F (prepared the day before). Discard ground beef (temperature abuse).

Serving line (hot holding): spaghettis 146F, pizza sticks 146F.

Serving line (cold holding): milk 41F, chicken wraps 42F, vegetable salad 42F, yogurt 41F.

Handwashing sink: 109F.

Preparation sink: 114F.

Three compartments sink: 115F.

Mop sink: 116F.

Three compartments sink sanitizer: QT 200 ppm.

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

torossian@dadeschools.net

Inspection Conducted By: Vicente Prietodiaz (31113)

Inspector Contact Number: Work: (305) 623-3500 ex.

Print Client Name: Kim Bailey

Date: 1/30/2025

Inspector Signature:

Client Signature: