

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 13-48-1443431  
 Name of Facility: Miami Beach Senior/ Loc.# 7201  
 Address: 2231 Prairie Avenue  
 City, Zip: Miami Beach 33139  
  
 Type: School (more than 9 months)  
 Owner: Miami-Dade County Public Schools  
 Person In Charge: Kimberly Bailey Phone: 305-674-4276  
 PIC Email: 233911@dadeschools.net

**Inspection Information**

Purpose: Routine	Number of Risk Factors (Items 1-29): 0	Begin Time: 10:00 AM
Inspection Date: 5/4/2023	Number of Repeat Violations (1-57 R): 2	End Time: 11:00 AM
Correct By: Next Inspection	Facility Grade: N/A	
<b>Re-Inspection Date: None</b>	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

- NO** 17. Proper disposal of unsafe food

**TIME/TEMPERATURE CONTROL FOR SAFETY**

- NO** 18. Cooking time & temperatures
- IN** 19. Reheating procedures for hot holding
- NO** 20. Cooling time and temperature
- IN** 21. Hot holding temperatures
- IN** 22. Cold holding temperatures
- NO** 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:

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



**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**

- NO** 33. Proper cooling methods; adequate equipment
- IN** 34. Plant food properly cooked for hot holding
- NO** 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
- 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**

- OUT** 47. Food & non-food contact surfaces **(R)**
- OUT** 48. Ware washing: installed, maintained, & used; test strips **(COS)**
- IN** 49. Non-food contact surfaces clean

**PHYSICAL FACILITIES**

- OUT** 50. Hot & cold water available; adequate pressure **(COS)**
- 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.*

Inspector Signature:

Client Signature:

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



### Violations Comments

<p>Violation #47. Food &amp; non-food contact surfaces Observed steamer draining hose in direct contact with floor drain. Repair according to Florida Building Code.</p> <p>CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.</p>
<p>Violation #48. Ware washing: installed, maintained, &amp; used; test strips Observed wet towels on the air-drying table beside three compartment sink. Remove towels. Operator removed. 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 #50. Hot &amp; cold water available; adequate pressure Observed no hot water in kitchen area (handwashing sinks, three compartment sink, preparation sink, mop sink). Provide hot water at a minimum of 100F in all kitchen sinks. Operator re-set water heater. Observed hot water between 103-106F. COS.</p> <p>CODE REFERENCE: 64E-11.003(5)(a). The water source shall be of sufficient capacity to meet the peak hot and cold water demands of the establishment and provide water under pressure.</p>
<p>Violation #54. Garbage &amp; refuse disposal Observed dumpster with lids opened garbage area. Keep dumpster closed when not in operation.</p> <p>Observed one dumpster with missing plug at draining hole. Provide plug.</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 #56. Ventilation &amp; lighting Observed lighting fixture out in the hood. Repair/replace light fixture.</p> <p>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>

### General Comments

<p>Satisfactory.</p> <p>Temperature was taken with Thermopen Probe Thermometer</p> <p>Warmer (hot holding): chicken tenders 148F, rice 136F, green beans 153F</p> <p>Serving line (hot holding): chicken tenders 148F, rice 138F, green beans 146F Serving line (cold holding): milk 41F</p> <p>Reach in cooler: Milk 42F. Walk in cooler: milk 41F, yogurt 40F, ground beef 38, meatballs 39F, bagel with cheese 43F, pizza 63F (cooling).</p> <p>Handwashing sinks (kitchen): 80-82F. After reset water heater: 105 Handwashing sinks (bathroom): 81F. After reset water heater: 103F Three compartment sink: 82F. After reset water heater: 106F Preparation sink: 80F. After reset water heater: 105F Mop sink: 81F. After reset water heater. 104F</p> <p>Three compartment sink sanitizer: QT (not set-up)</p> <p>Calibrated probe thermometer: 32F</p> <p>Email Address(es): 233911@dadeschools.net</p>
--

Inspector Signature:

Client Signature:

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



Inspection Conducted By: Vicente Prietodiaz (31113)  
Inspector Contact Number: Work: (305) 623-3500 ex.  
Print Client Name: Kimberly Bailey  
Date: 5/4/2023

Inspector Signature:

A handwritten signature in blue ink, appearing to be "Vicente Prietodiaz".

Client Signature:

A handwritten signature in blue ink, appearing to be "Kim Bailey".