

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 13-48-1367912  
 Name of Facility: North County K-8 Center/ Loc.# 3821  
 Address: 3250 NW 207 Street  
 City, Zip: Miami 33056  
  
 Type: School (more than 9 months)  
 Owner: Miami-Dade County School Board  
 Person In Charge: Antonecia Jones Phone: (786) 275-0400  
 PIC Email:

**Inspection Information**

Purpose: Routine	Number of Risk Factors (Items 1-29): 2	Begin Time: 09:13 AM
Inspection Date: 5/10/2024	Number of Repeat Violations (1-57 R): 0	End Time: 11:20 AM
Correct By: Next Inspection	Facility Grade: N/A	
<b>Re-Inspection Date: None</b>	StopSale: 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
- IN** 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
- OUT** 19. Reheating procedures for hot holding (**COS**)
- 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**

- 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
- OUT** 28. Toxic substances identified, stored, & used (**COS**)

**APPROVED PROCEDURES**

- NA** 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
- 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
- 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
- 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
- OUT 54. Garbage & refuse disposal
- OUT 55. Facilities installed, maintained, & clean
- OUT 56. Ventilation & lighting (**COS**)
- 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**

**Violation #19. Reheating procedures for hot holding**

At the time of this inspection, a chicken was observed placed in the warmer without being reheated(138F). Food products shall be reheated at a minimum of 165F before placed in hot holding. Person in charge reheated the food. New temperatures were taken 180F. Corrected Onsite.

CODE REFERENCE: 64E-11.003(2). Foods shall be properly reheated, in accordance with the Rule, prior to being placed into hot holding.

**Violation #28. Toxic substances identified, stored, & used**

At the time of this inspection, the sanitizer solution in the cleaning bucket(500ppm) was observed to be out the corrected range (200ppm-400ppm). Dilute solution to be in the corrected range. Person in charge prepared a new solution(200ppm). Corrected Onsite.

CODE REFERENCE: 64E-11.003(6). Toxic substances properly identified, stored and used

**Violation #53. Toilet facilities: supplied, & cleaned**

At the time of this inspection, a covered waste receptacle was observed missing at the employe's restroom. Provide covered waste receptacle.

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.

**Violation #54. Garbage & refuse disposal**

At the time of this inspection, drain plugs were observed missing on the Dumpsters. Provide drain plugs.

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.

**Violation #55. Facilities installed, maintained, & clean**

At the time of this inspection, mops were observed in the kitchen area not properly air dry. Mops shall be air dry. Removed the mops from the kitchen area and hanging them in the wall inside the mop room.

At the time of this inspection, the was no Preparation sink observed in the kitchen. Provide preparation sink or return to be a satellite kitchen.

At the time of this inspection, ceiling access door was observed open in the employe's restroom. Closed ceiling access door to prevent contamination.

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.

**Violation #56. Ventilation & lighting**

At the time of this inspection, the fan located at the kitchen was observed with dust accumulated. Clean and sanitize fans to prevent contamination.

At the time of this inspection, personal products were observed mixed with students' food. Removed personal products. Person in charge removed personal products. Corrected Onsite.

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.

Inspector Signature:

Handwritten signature of the inspector.

Client Signature:

Handwritten signature of the client.

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**General Comments**

At the time of this inspection, temperatures were taken with Thermapen Thermometer.

Handwashing sink: 104.6 F.

Reheating:

Chicken 134F after 180F.

Oven:

Cheese Pizza 181F.

Cold Holding:

Milk Box 39F:

Milk 36.6F.

Milk Box 38F(Empty)

Reach in Cooler:

Butter 32.4F

Reach in cooler 39F:

Cold Pizza 33.87F.

Reach in Freezer 0F.

Reach in Freezer -8F.

3 Compartment sink 112F

Sanitizer: Temperature: 79.5F Concentration 200ppm.

Employee restroom: 101.8F

Mop sink 119F.

Satisfactory.

School shall cater the food or provided a preparation sink. Person in charged advised Inspector Hernandez that she is not going to order more salads or any other fruit until they Preparation sink is provided.

At the time of this inspection, person charge informed inspector Hernandez that they do Sharing Tables with dry food. Inspector Hernandez explained the rules and regulations.

Email Address(es): 316503@dadeschools.net;  
217257@dadeschools.net

Inspector Signature:

Client Signature:

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Inspection Conducted By: Pedro Hernandez Bastidas (60752)  
Inspector Contact Number: Work: (305) 623-3500 ex.  
Print Client Name: Antonecia Jones  
Date: 5/10/2024

Inspector Signature:

Handwritten signature of Pedro Hernandez Bastidas.

Client Signature:

Handwritten signature of Antonecia Jones.