

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



Facility Information

RESULT: Satisfactory

Permit Number: 13-48-06196
 Name of Facility: Homestead Middle/ Loc.# 6251
 Address: 650 NW 2 Avenue
 City, Zip: Homestead 33030

Type: School (more than 9 months)
 Owner: MDCPS
 Person In Charge: M-DCSB Food and Nutrition Phone: (786) 275-0400
 PIC Email: mcgomez@dadeschools.net

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 4	Begin Time: 10:30 AM
Inspection Date: 8/28/2023	Number of Repeat Violations (1-57 R): 1	End Time: 12:45 PM
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
- OUT** 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
- IN** 19. Reheating procedures for hot holding
- IN** 20. Cooling time and temperature
- OUT** 21. Hot holding temperatures
- OUT** 22. Cold holding temperatures
- OUT** 23. Date marking and disposition (**COS**)
- NA** 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

- 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	
<u>IN</u> 30. Pasteurized eggs used where required	<u>NA</u> 46. Slash resistant/cloth gloves used properly
<u>IN</u> 31. Water & ice from approved source	UTENSILS, EQUIPMENT AND VENDING
<u>NA</u> 32. Variance obtained for special processing	<u>OUT</u> 47. Food & non-food contact surfaces (COS)
FOOD TEMPERATURE CONTROL	<u>IN</u> 48. Ware washing: installed, maintained, & used; test strips
<u>OUT</u> 33. Proper cooling methods; adequate equipment	<u>IN</u> 49. Non-food contact surfaces clean
<u>NO</u> 34. Plant food properly cooked for hot holding	PHYSICAL FACILITIES
<u>IN</u> 35. Approved thawing methods	<u>OUT</u> 50. Hot & cold water available; adequate pressure
<u>IN</u> 36. Thermometers provided & accurate	<u>OUT</u> 51. Plumbing installed; proper backflow devices
FOOD IDENTIFICATION	<u>IN</u> 52. Sewage & waste water properly disposed
<u>OUT</u> 37. Food properly labeled; original container (COS)	<u>IN</u> 53. Toilet facilities: supplied, & cleaned
PREVENTION OF FOOD CONTAMINATION	<u>IN</u> 54. Garbage & refuse disposal
<u>IN</u> 38. Insects, rodents, & animals not present	<u>OUT</u> 55. Facilities installed, maintained, & clean (R)
<u>IN</u> 39. No Contamination (preparation, storage, display)	<u>IN</u> 56. Ventilation & lighting
<u>IN</u> 40. Personal cleanliness	<u>IN</u> 57. Permit; Fees; Application; Plans
<u>IN</u> 41. Wiping cloths: properly used & stored	
<u>NO</u> 42. Washing fruits & vegetables	
PROPER USE OF UTENSILS	
<u>IN</u> 43. In-use utensils: properly stored	
<u>IN</u> 44. Equipment & linens: stored, dried, & handled	
<u>IN</u> 45. Single-use/single-service articles: stored & used	

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

<p>Violation #10. Handwashing sinks, accessible & supplies Observed inadequate paper napkin dispenser by kitchen and bathroom handwashing sinks. Provide adequate paper napkin dispenser for kitchen and bathroom hand washing sinks.</p> <p>Observed missing handwashing soap in kitchen handwashing sink. Provide handwashing soap for handwashing sink. Soap provided (COS).</p> <p>CODE REFERENCE: 64E-11.003(5)(d). Handwashing sinks are properly equipped with hand soap, individual disposable towels or hand drying device, and signage; and conveniently located.</p>
<p>Violation #21. Hot holding temperatures Observed in the hotline onion rings (112F) and french fries (113F). Reheat items to minimum of 165F. Food trays moved into the oven.</p> <p>Observed in the warmer onion rings (115F) and french fries (129F). Reheat items to minimum of 165F. Food trays moved into the warmer (COS) onion rings (182F), french fries (200F).</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 inside milk box milk at (45F). Reduce temperatures to 41F or less.</p> <p>Observed within reach in counter fridge fruit salad 67F, apple sauce 67F, and tuna salad 55F. Reduce temperatures to 41F or less. Tuna salad moved to walk in fridge.</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>

Inspector Signature:

Client Signature:

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



Violation #23. Date marking and disposition

Observed sliced black olives outside of original container missing date. Provide date for all ready to eat foods that will not be consumed in 24 hours. Date label provided (COS).

CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are RTE and held refrigerated for more than 24 hours, shall be properly date marked unless otherwise exempted.

Violation #33. Proper cooling methods; adequate equipment

Observed reach in counter fridge thermometer at 48F. Service unit to lower temperature to 41F or less.

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.

Violation #37. Food properly labeled; original container

Observed sliced black olives outside of original container. Provide label. Label provided (COS).

CODE REFERENCE: 64E-11.003(2). Food or food ingredients removed from their original packages shall be identified with their common name unless unmistakably recognized.

Violation #47. Food & non-food contact surfaces

Observed rusted can opener. Person in charge stated that can opener is not in use; remove can opener from kitchen area. Can opener removed from kitchen area (COS).

Observed accumulated residue on electrical can opener. Clean and sanitize electrical can opener. Electrical can opener sanitized and cleaned (COS).

Observed unprotected ice scoop. Provide ice scoop holder. Ice scoop stored inside ice machine (COS).

CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.

Violation #50. Hot & cold water available; adequate pressure

Observed hot water not reaching minimum temperature (100F) in prep sink 1; reached 78F. Provide hot water temperature of 100F.

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.

Violation #51. Plumbing installed; proper backflow devices

Observed overflowing drain under prep sink 1. Unclog the drain.

Observed unattached drain cover underneath prep sink 2. Attach drain cover.

Observed trash accumulation inside drain underneath prep sink 2. Remove trash.

CODE REFERENCE: 64E-11.003(5)(c). Plumbing will be installed and maintained to comply with plumbing requirements, including backflow prevention devices. A mop sink will be provided.

Violation #55. Facilities installed, maintained, & clean

Observed water stained ceiling tiles in dry storage area. Replace water stained ceiling tiles.

Observed a hole on wall over the 3-compartment sink. Repair area with hole in the wall. Repeat 05/24/2023.

Observed peeling paint in manager office. Repair peeling wall area.

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.

General Comments

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

13-48-06196 Homestead Middle/ Loc.# 6251

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



Satisfactory

Handwashing sink 1 117F
Handwashing sink 2 100F
3-compartment 110F
staff bathroom 101F
mop sink 104F

hot line 1:
chicken strips 142F
mozzarella sticks 136F
cheese pizza 167F

hot line 2:
fries 135F
onion rings 137F
mozzarella sticks 160F
chicken strips 144F

milk box 1:
chocolate milk 42F

milk box 2:
strawberry milk 42F

reach in counter fridge 1
fruit salad 40F

oven:
chicken 190F
fries 194F

wamer:
chicken 135F
cheese pizza 150F

reach in fridge 1 41F

reach in fridge 2
ranch 39F

reach in fridge 3
chicken 27F (thawing)

freezer 1 -5F

walk in fridge
ranch 41F
milk 41F

walk in freezer -10F

violation 55 was repeated 05/24/2023

Email Address(es): mcgomez@dadeschools.net;
pr6251@dadeschools.net

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

13-48-06196 Homestead Middle/ Loc.# 6251

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



Inspection Conducted By: Raad Farhang (913251)
Inspector Contact Number: Work: (305) 623-3575 ex.
Print Client Name:
Date: 8/28/2023

Inspector Signature:

Raad

Client Signature:

[Handwritten Signature]

Form Number: DH 4023 03/18

13-48-06196 Homestead Middle/ Loc.# 6251