

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



Facility Information

RESULT: Satisfactory

Permit Number: 13-48-09772
Name of Facility: Myrtle Grove K-8 Center/ Loc.# 3581
Address: 3125 NW 176 Street
City, Zip: Miami 33056

Type: School (more than 9 months)
Owner: MDCPS
Person In Charge: Lucy Killingbeck Phone: (305) 226-7001
PIC Email: lkillingbeck@dadeschools.net

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 1	Begin Time: 09:20 AM
Inspection Date: 5/21/2024	Number of Repeat Violations (1-57 R): 0	End Time: 10:25 AM
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
- 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
- IN** 19. Reheating procedures for hot holding
- IN** 20. Cooling time and temperature

- OUT** 21. Hot holding temperatures (**COS**)

- 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
- 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	
<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>IN</u> 47. Food & non-food contact surfaces
FOOD TEMPERATURE CONTROL	<u>IN</u> 48. Ware washing: installed, maintained, & used; test strips
<u>IN</u> 33. Proper cooling methods; adequate equipment	<u>OUT</u> 49. Non-food contact surfaces clean (COS)
<u>IN</u> 34. Plant food properly cooked for hot holding	PHYSICAL FACILITIES
<u>IN</u> 35. Approved thawing methods	<u>IN</u> 50. Hot & cold water available; adequate pressure
<u>IN</u> 36. Thermometers provided & accurate	<u>IN</u> 51. Plumbing installed; proper backflow devices
FOOD IDENTIFICATION	<u>IN</u> 52. Sewage & waste water properly disposed
<u>IN</u> 37. Food properly labeled; original container	<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>IN</u> 55. Facilities installed, maintained, & clean
<u>IN</u> 39. No Contamination (preparation, storage, display)	<u>OUT</u> 56. Ventilation & lighting
<u>OUT</u> 40. Personal cleanliness (COS)	<u>IN</u> 57. Permit; Fees; Application; Plans
<u>IN</u> 41. Wiping cloths: properly used & stored	
<u>IN</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 #21. Hot holding temperatures At the time of this inspection, a hamburger was observed out of temperature (123F) inside the warmer. Food products in hot holding shall be 135F or up. Reheat Hamburger to a minimum of 165F. Person in charge reheat the hamburgers. New temperatures were obtained 167F. Corrected Onsite. 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 #40. Personal cleanliness At the time of this inspection, one of the cooks was observed wearing a watch while manipulating ready to eat hamburger. Jewelry shall not be worn while doing food activities. Person in charge advised the cook to take off the watch. Corrected Onsite. CODE REFERENCE: 64E-11.003(3). Employees shall wear effective hair restraints; clean outer clothing; gloves when nails are artificial, polished, or not trimmed; and not wear prohibited jewelry.</p>
<p>Violation #49. Non-food contact surfaces clean At the time of this inspection, the gasket in Traulen reach in cooler, and Continental Reach in refrigerator were observed soiled. Clean and sanitize gaskets. Person in charge cleaned the gasket. Corrected Onsite. CODE REFERENCE: 64E-11.003(4). Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.</p>
<p>Violation #56. Ventilation & lighting At the time of this inspection, lightbulbs out service were observed at MCCALL 3 doors freezer, and Continental 2 doors freezer. Replace lightbulbs. At the time of this inspection, the wall fans were observed with dust accumulation. Clean and sanitize the Fans to prevent contamination. 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>

Inspector Signature:

Client Signature:

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General Comments

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

Handwashing sink 118F.

Hamburger inside the Warmer after reheated 167F.

Reach in Freezer 0F.

Reach in Cooler 35F:

Tuna Salad 38F (5/20/2024).

Reach in Cooler 39F:

Milk 38F.

Reach in cooler 38F:

Vegetable Salad 39F.

Reach in Freezer -10F.

Milk Box # 1 39F:

Chocolate Milk 38F.

Milk Box # 2 38F.

Milk 39F.

Reach in Freezer -9F.

Reach in Freezer -8F.

Reach in Freezer -2F.

Reach in Freezer -11F.

3 Compartment Sink 125F.

Sanitizer was not ready at the time of this inspection.

Employee s restroom 120F.

Mop Sink 110F.

Satisfactory.

Email Address(es): ;
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lpalacio@dadeschools.net;
Cabrera-WCabrera@dadeschools.net

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

13-48-09772 Myrtle Grove K-8 Center/ Loc.# 3581

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Inspection Conducted By: Pedro Hernandez Bastidas (60752)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name: lucy killingbeck
Date: 5/21/2024

Inspector Signature:

A stylized signature in black ink, appearing to be "PHB".

Client Signature:

A handwritten signature in black ink, appearing to be "Lucy Killingbeck".