

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



Facility Information

RESULT: Satisfactory

Permit Number: 13-48-15035
 Name of Facility: Wyche Jr., Charles David Elementary/ Loc.# 5991
 Address: 5241 NW 195 Drive
 City, Zip: Miami 33055

Type: School (more than 9 months)
 Owner: MDCPS
 Person In Charge: MDCSB-Food & Nutrition Phone: (305) 226-4286
 PIC Email:

Inspection Information

| | | |
|---------------------------------|---|----------------------|
| Purpose: Routine | Number of Risk Factors (Items 1-29): 3 | Begin Time: 09:46 AM |
| Inspection Date: 1/29/2024 | Number of Repeat Violations (1-57 R): 0 | End Time: 10:40 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

- OUT** 10. Handwashing sinks, accessible & supplies (**COS**)

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
- IN** 21. Hot holding temperatures
- IN** 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
- 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
- IN 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
- IN 53. Toilet facilities: supplied, & cleaned
- OUT 54. Garbage & refuse disposal (**COS**)
- 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.

Inspector Signature:

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

Client Signature:

A handwritten signature in black ink, appearing to be "C. D. ...".

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Violations Comments

Violation #10. Handwashing sinks, accessible & supplies

At the time of this inspection, the paper towels were observed unprotected at the employe's restroom. Protect paper towels to prevent contamination. Person in charge removed the paper towels. Corrected Onsite.

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.

Violation #23. Date marking and disposition

At the time of this inspection, a vegetables salad was observed inside the reach in refrigerator not properly date marked. Food products that are going to be inside the refrigerator for more than 24 hours shall be properly date marked. Person in charge marked the Salad (1/26/2024). Corrected Onsite.

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 #28. Toxic substances identified, stored, & used

At the time of this inspection, a box of soap was observed inside the walk-in cooler. Maintain toxic substances separated from food products. Person in charge removed the soap from the walk-in cooler. Corrected Onsite.

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

Violation #54. Garbage & refuse disposal

At the time of this inspection, the Dumpster was observed open. Dumpster shall always be closed to prevent contamination. Person in charge closed the Dumpster. Corrected Onsite.

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, one of the ovens was observed out service. Repair or replace oven. Work Order # 4383246.

At the time of this inspection, one kettle was observed out service. Repair or replace kettle. Work Order # 4407259.

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.

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 Therman Thermometer.

Handwashing sink # 1 120F.
Handwashing sink # 2 110F
3 Compartment sink 129F
Mop sink 110F.
Employee s restroom 121F.

Hot Line # 1

Sweet Corn 175F.
Chicken Tenders 150F.

Warmer # 1

Rice with Black Beans 142F.
Cheese pastry 143F.

Milk Box # 1 40F.

Milk 39F.

Warmer # 2

Baked Chicken 142F.
Corn Dog 150F.

Warmer # 3

White Rice with Black Beans 148F.
Sweet Corn 143F.

Milk Box # 2

Chocolate Milk 39F.

Walk in 41F.

Milk 41F.

Walk in Freezer 10F.

Reach in 36F.

Butter 37F.

Sanitizer was tested with QT test strips. Concentration 200ppm. Temperature 100F.

Email Address(es): Twatkins@dadeschools.net;
SSmith2@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:
Date: 1/29/2024

Inspector Signature:

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

Client Signature:

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