

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



Facility Information

RESULT: Satisfactory

Permit Number: 13-48-09820
Name of Facility: Young, Nathan B. Elementary/ Loc.# 5971
Address: 14120 NW 24 Avenue
City, Zip: Opa Locka 33054

Type: School (more than 9 months)
Owner: MDCPS
Person In Charge: Virginia Smith Phone: (305) 226-4356
PIC Email: 286889@dadeschool.net

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 1	Begin Time: 11:13 AM
Inspection Date: 4/8/2024	Number of Repeat Violations (1-57 R): 2	End Time: 12:10 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 (R, 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
- IN** 23. Date marking and disposition
- NA** 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

- 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
- IN 53. Toilet facilities: supplied, & cleaned
- OUT 54. Garbage & refuse disposal
- OUT 55. Facilities installed, maintained, & clean (R)
- 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:

Client Signature:

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Violations Comments

Violation #10. Handwashing sinks, accessible & supplies

At the time of this inspection, the handwashing sink located at the employe's restroom was observed without mixing valve. Provide handwashing sink with mixing valve that furnishes both hot and cold water. (Repeated-12-7-2023).

At the time of this inspection, the Handwashing sink was observed obstructed. Handwashing sink shall be free and ready to use. Person in charge removed the plastic pallet from the Handwashing sink. 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 #54. Garbage & refuse disposal

At the time of this inspection, multiples pallets were observed upside the Dumpster. Collect and disposal pallets to prevent rodents and contamination.

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, the steamer was observed out service. Work Order # 4391689. Replace or repair. (Repeated Violation 12-27-2023).

At the time of this inspection, one of the warmers was observed out service. Work Order # 4424495. Repair or replace warmer.

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:

Handwritten signature of the inspector.

Client Signature:

Handwritten signature of the client.

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

Handwashing sink 109F.
3 compartment sink 129F
Mop sink 110F.
Employee s restroom 108F.

Warmer

Chicken Parties 139F.
Beef Macaroni 140F.
French Fries after reheating 139F.
Black Beans after reheating 145F.

Hot Line # 1

Pizza Sticks 144F.

Hot Line # 2

Pizza Sticks 139F.

Warmer

Hamburgers 208F.

Reach in Freezer -2F.

Reach in Cooler 39F:

Butter 38F.
American Cheese 39F.

Reach in Cooler 40F.

Vanilla Yogurt 37F.

Reach in Cooler 40F.

Milk 40F.

Cold Box # 1 39F.

Milk 40F.

Cold Box # 2 38F.

Chocolate Milk 39F.

Sanitizer was tested with QT test strips. Concentration 200ppm. Temperature 98F.

Satisfactory.

Email Address(es): mshicks@dadeschools.net;
niurkadavis@dadeschools.net;
286889@dadeschool.net

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

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Inspection Conducted By: Pedro Hernandez Bastidas (60752)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name: Virginia Smith
Date: 4/8/2024

Inspector Signature:

Handwritten signature of Pedro Hernandez Bastidas.

Client Signature:

Handwritten signature of Virginia Smith.

Form Number: DH 4023 03/18

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