

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



Facility Information

RESULT: Satisfactory

Permit Number: 13-48-18708
 Name of Facility: Espinosa, Dr. Rolando K-8 Center/ Loc.# 0122
 Address: 11250 NW 86 Street
 City, Zip: Doral 33178

Type: School (more than 9 months)
 Owner: M-DCSB Food and Nutrition
 Person In Charge: M-DCSB Food and Nutrition Phone: (786) 275-0400
 PIC Email: 181382@dadeschools.net

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 1	Begin Time: 12:00 PM
Inspection Date: 9/19/2022	Number of Repeat Violations (1-57 R): 0	End Time: 01:10 PM
Correct By: Next Inspection	Facility Grade: N/A	
Re-Inspection Date: None	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

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

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

- NO** 18. Cooking time & temperatures
- NO** 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
- 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:

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



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

- NO 33. Proper cooling methods; adequate equipment
- NO 34. Plant food properly cooked for hot holding
- NO 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

- IN 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- OUT 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
- IN 54. Garbage & refuse disposal
- 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:

Handwritten signature of the inspector.

Client Signature:

Handwritten signature of the client.

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



Violations Comments

Violation #10. Handwashing sinks, accessible & supplies

Observation:

Missing Paper Towel on Dispenser.

1. Handwash Sink (missing paper towel in paper towel dispenser).

Provide paper towel in-dispenser.

Corrected on Site (COS).

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 #47. Food & non-food contact surfaces

Observations:

1. Traulsen Electric (Built-in-Wall) Food Warmer. No PC #. Not working at all.

Work Order #. Notification # 10223814.

Repair and/or replace Food Warmer.

2. Kettle Faucet Leaking. Work order # 4236139.

Repair and/or replace Kettle Faucet.

3. Walk-In Food Warmer. Not working (not operational). Work Order # 41909588.

Repair and/or replace the Walk-In Food Warmer.

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

Violation #55. Facilities installed, maintained, & clean

Observation:

Stain on ceiling' panels:

1. Room # 410F Storage (one (1) stained ceiling' panel Infront of ENTRANCE door).

Replace stained ceiling' panel.

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, appearing as "Ah".

Client Signature:

Handwritten signature of the client, appearing as "Salvador Alvarez".

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



General Comments

Inspection done during COVID-19.
Phil A. Matos (Principal).
Lori Baily (Assistant Principal).
Solange Alvarez (Cafeteria Manager), assisted with inspection.
Handwash Sink: Water temperature 121.1°F.
Three (3)-sink compartments: Water temperature 122.9°F.
Mop Sink: Water temperature 119.1°F.
SFSPac Sanitizer Test Strip between 300ppm - 400ppm.
Refrigerator temperature 38°F.
Walk-in-Freezer temperature -8°F.
Walk-in-Cooler temperature 35°F.
Cold-holding: Chocolate milk temperature 38.1°F (from milk box).
Hot-holding: Chicken (Asian) temperature 156.5°F.
Hot-holding: Brown rice temperature 164.3°F.
Hot-holding: Sweet plantains temperature 139.6°F.

Email Address(es): 181382@dadeschools.net;
pr0122@dadeschools.net;
soalvarez@dadeschools.net;
ipalacio@dadeschools.net;
jaybolton@dadeschools.net;
jware@dadeschools.net;
piedya@dadeschools.net

Inspection Conducted By: Alberto Reyes (032763)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name:
Date: 9/19/2022

Inspector Signature:

Client Signature:

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
PUBLIC SCHOOL
INSPECTION REPORT



2 of 2

General Comments

Inspection done during COVID-19.
Phil Mato (Principal).
Lori Baily (Assistant Principal) was informed of inspection results.
P. Abedrabbo (Principal Secretary/Treasurer) was informed of inspection results.
Gustavo Blanco (Head Custodian), assisted with inspection.

Email Address(es): pr0122@dadeschools.net;
181382@dadeschools.net;
piedad@dadeschools.net;
ipalacio@dadeschools.net;
jaybolton@dadeschools.net;
jware@dadeschools.net

Violations Comments

Violation #5. Maintenance & Repair

Observation:

Stains on Ceiling' Panels:

1. Room # 128 Classroom (one (1) stained ceiling' panel).
Replace stained ceiling' panel.

Missing Ceiling' Panel:

1. Room # 404 (missing one (1) ceiling' panel).
Replace missing Panel.

Broken Ceiling' Panel:

1. Room # 425 (one (1) broken ceiling' panel).
Replace broken ceiling' panel.

CODE REFERENCE: 5. Maintenance and Repair. 5(1)(e)8.h SREF. Light fixtures and window surfaces, both inside and outside, shall be kept clean, serviceable, and in good repair at all times. 5(1)(e)8.i. Custodial areas shall be kept clean, safe, and orderly at all times. Custodial equipment shall be in good repair at all times. 5(1)(e)8.j SREF. Building components & finishes shall be kept clean & in good repair.

Violation #6. Lighting Standards

Observation:

Burned-Out Light' Bulbs:

1. Room # 425 Classroom (three (3) Lamps with three (3) burned-out light' bulbs each Lamp).
 2. Room # 129 Classroom (one (1) Lamp with one (1) burned-out light' bulb).
 3. Room # 102 Classroom (four (4) Lamps with one (1) burned-out light' bulb each Lamp).
- Replace all burned-out light' bulb in each Lamp.

CODE REFERENCE: 6. Lighting Standards. 468.3.2. FBC. Sources of natural light in instructional spaces shall be glazed with glare reducing materials or shall be shielded to prevent glare that can interfere with seeing task.

Inspection Conducted By: Alberto Reyes (032763)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name:
Date: 9/19/2022

Inspector Signature:

Handwritten signature of Alberto Reyes.

Client Signature:

Handwritten signature of Rolando Espinosa.