

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: MDCPS  
 Person In Charge: M-DCSB Food and Nutrition      Phone: (786) 275-0400  
 PIC Email: pr0122@dadeschools.net

**Inspection Information**

Purpose: Routine	Number of Risk Factors (Items 1-29): 1	Begin Time: 08:30 AM
Inspection Date: 12/18/2023	Number of Repeat Violations (1-57 R): 1	End Time: 09:50 AM
Correct By: Next Inspection	Facility Grade: N/A	
<b>Re-Inspection Date: None</b>	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
- 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
- NO** 19. Reheating procedures for hot holding
- NO** 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:

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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
- 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**

- 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
- IN 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:

*AW*

Client Signature:

*[Signature]*

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**Violations Comments**

Violation #10. Handwashing sinks, accessible & supplies

Observations:

Missing Trash Container:

1. Handwash Sink(s) (missing trash container in handwash sink # 1, # 2, & # 3).

Provide all missing trash container for each handwash sink.

Corrected on Site (COS).

At the time of inspection, Kitchen Manager provided all missing trash containers by handwash sinks # 1, # 2, & # 3.

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 #55. Facilities installed, maintained, & clean

Observation:

Stain on ceiling panels:

1. Room # 410F Storage (two (2) stained ceiling panel by of ENTRANCE door).

Replace all stained ceiling panel in Room # 410F Storage (by ENTRANCE door).

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 "AW".

Client Signature:

Handwritten signature of the client, appearing as "Espinosa".

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**General Comments**

Food Inspection.  
Phil A. Matos (Principal).  
Estela Rodriguez (Assistant Principal).  
Solange Alvarez (Cafeteria Manager), assisted with inspection.  
Handwash Sink: Water temperature 115.1°F.  
Three (3)-sink compartment: Water temperature 118.2°F.  
Staff Restroom: Water temperature 116.2°F.  
Mop Sink: Water temperature 116.0°F.  
Refrigerator temperature 38°F.  
Walk-in-Freezer temperature 4°F.  
Walk-in-Cooler temperature 37°F.  
Cold-holding: Milk temperature 41.0°F (from Milk-box).  
Cold-holding: 100% Fruit Juice Blend temperature 40.1°F.  
Hot-holding: Pizza (cheese) temperature 145.7°F.  
Hot-holding: Chicken wings temperature 163.2°F.  
Hot-holding: Chicken popper temperature 146.1°F.  
Hot-holding: Brazilian buns temperature 136.7°F.

Corrected Violations:

1. Violation # 48 (was corrected).
2. Violation # 50 (was corrected).
3. Violation # 56 (was corrected).

Email Address(es): pr0122@dadeschools.net;  
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soalvarez@dadeschools.net;  
ipalacio@dadeschools.net;  
mwertz@dadeschools.net;  
wcabrera@dadeschools.net;

Inspection Conducted By: Alberto Reyes (032763)  
Inspector Contact Number: Work: (305) 623-3500 ex.  
Print Client Name:  
Date: 12/18/2023

Inspector Signature:

Handwritten signature of the inspector, appearing to be "AW".

Client Signature:

Handwritten signature of the client, appearing to be "Solange Alvarez".