

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: 11:30 AM
Inspection Date: 10/14/2024	Number of Repeat Violations (1-57 R): 1	End Time: 12:50 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

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
- 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
- OUT 39. No Contamination (preparation, storage, display) **(COS)**
- 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

- NO 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- IN 47. Food & non-food contact surfaces
- OUT 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
- OUT 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.

Violations Comments

Violation #10. Handwashing sinks, accessible & supplies

Observations:

Handwash Sink Leaking Water:

- 1. Handwash Sink # 3 (Food Line # 3: handwash sink # 3 is leaking water from the bottom).

Work Order # 4406187.

Repair and/or replace handwash sink # 3 by Food Line # 3.

Hot Water Not Reaching a Minimum Temperature of 100°F.

- 1. Handwash Sink: Water temperature 78.2°F (hot water must reach a minimum temperature of 100°F).

Provide hot water in handwash sink at a minimum temperature of 100°F.

A Portable handwash sink is in place with water temperature of 100°F.

Missing Paper Towel(s) Dispenser:

- 1. Handwash Sink # 1 Outside Room # 410F (missing one (1) paper towel(s) dispenser).

Provide missing paper towel(s) dispenser in handwash sink # 1 by Room # 410F.

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.

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Violation #39. No Contamination (preparation, storage, display)

Observations:

Food Stored in a Way that it May Become Contaminated:

1. Cold-plate # 1 (three (3) mixed salad containers in contact with a salad dressing container (HEINZ RANCH)).

Removed each salad dressing (HEINZ RANCH) from each mixed salad container.

Corrected on Site (COS).

At the time of inspection, Staff removed each salad dressing container (HEINZ RANCH) from each mixed salad container and placed them outside the mixed salad container.

CODE REFERENCE: 64E-11.003(2). Food shall be protected from sources of contamination and stored in a clean, dry location at least 6 inches above the floor.

Violation #48. Ware washing: installed, maintained, & used; test strips

Observations:

Water Not Reaching a Minimum Temperature of 110°F.

1. Three sink (3)-compartments: Water temperature 78.8°F (hot water must reach a minimum temperature of 110°F).

Provide hot water in three (3)-sink compartments at a minimum temperature of 110°F.

CODE REFERENCE: 64E-11.003(4). Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment. Test strips are available and used to verify the solution is at a concentration necessary to achieve sanitization.

Violation #51. Plumbing installed; proper backflow devices

Observations:

Hot Water Not Reaching a Minimum Temperature of 100°F:

1. Mop Sink: Water temperature 76.5°F (hot water must reach a minimum temperature of 100°F).

Provide hot water in Mop Sink at a minimum temperature of 100°F.

CODE REFERENCE: 64E-11.003(5)(c). Plumbing will be installed and maintained to comply with plumbing requirements, including backflow prevention devices. A mop sink will be provided.

Violation #55. Facilities installed, maintained, & clean

Observation:

Stain on ceiling panels:

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

Replace two (2) stained ceiling panels 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.

General Comments

Food Inspection.

Phil A. Matos (Principal).

Estela Rodriguez (Assistant Principal).

Solange Alvarez (Cafeteria Manager), signed and assisted with the inspection.

At the time of inspection:

Handwash Sink: Water temperature 78.2°F (hot water must reach a minimum temperature of 100°F in handwash sink).

Inspector Signature:

Client Signature:

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Portable Handwash Sink: Water temperature 100°F.
Three (3)-sink compartment: Water temperature 78.9°F (hot water must reach at a minimum temperature of 110°F).
Mop Sink: Water temperature 76.5°F (hot water must reach a minimum temperature of 100°F)
Refrigerator temperature 35°F.
Walk-in-Freezer temperature -3°F.
Walk-in-Cooler temperature 37°F.
Cold-holding: Chocolate milk temperature 38.1°F (from Milk-box).
Cold-holding: Mixed salad temperature 40.8°F (from Cold-plate).
Hot-holding: Hamburger sandwich temperature 144.5°F.
Hot-holding: Ground beef temperature 141.1°F.
Hot-holding: Focaccia bread temperature 142.4°F.
Hot-holding: Chicken breaded temperature 136.8°F.

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Inspector Signature:

Client Signature:

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Inspection Conducted By: Alberto Reyes (032763)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name: Solange Alvarex (Manager)
Date: 10/14/2024

Inspector Signature:

Handwritten signature of Alberto Reyes in black ink.

Client Signature:

Handwritten signature "SA" in black ink.