

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 13-48-10726  
 Name of Facility: Parkway Elementary/ Loc.# 4341  
 Address: 1320 NW 188 Street  
 City, Zip: Miami 33169

Type: School (more than 9 months)  
 Owner: M-DCSB Food and Nutrition  
 Person In Charge: MDCSB-Food & Nutrition      Phone: (238) 238-4306  
 PIC Email: 315009@dadeschools.net

**Inspection Information**

Purpose: Routine	Number of Risk Factors (Items 1-29): 4	Begin Time: 09:25 AM
Inspection Date: 10/3/2022	Number of Repeat Violations (1-57 R): 0	End Time: 10:31 AM
Correct By: Next Inspection	FacilityGrade: N/A	
<b>Re-Inspection Date: None</b>	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

**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

- OUT** 16. Food-contact surfaces; cleaned & sanitized

- NO** 17. Proper disposal of unsafe food

**TIME/TEMPERATURE CONTROL FOR SAFETY**

- NO** 18. Cooking time & temperatures
- IN** 19. Reheating procedures for hot holding
- OUT** 20. Cooling time and temperature
- OUT** 21. Hot holding temperatures (**COS**)
- 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:

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**

- OUT** 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
- 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**

- OUT** 47. Food & non-food contact surfaces (**COS**)
- OUT** 48. Ware washing: installed, maintained, & used; test strips (**COS**)
- 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
- IN** 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:

Client Signature:

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



**Violations Comments**

Violation #10. Handwashing sinks, accessible & supplies  
Observed handwashing sink blocked by chair. Remove chair.

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 #16. Food-contact surfaces; cleaned & sanitized  
Observed residue built up on the blade and blade area of the can opener. Clean and disinfect can opener.

CODE REFERENCE: 64E-11.003(2). Food shall only contact surfaces that are clean and sanitized.

Violation #20. Cooling time and temperature  
Observed ground beef on counter at 130F. Staff stated it had been on counter for approximately 15 minutes (9:20 am). Move ground beef to cooler to lower temperature to 70F within the next hour and 45 minutes. ground beef at 113F at 10:29 am. Move to freezer or dispose of ground beef.

CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which have been cooked, shall be cooled from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. The entire cooling process shall not exceed 6 hours. PHF/TCS foods, which are prepared from ingredients at ambient temperature, shall be cooled to 41°F within 4 hours.

Violation #21. Hot holding temperatures  
Observed shepherd's pie in warmer at 129F. Reheat shepherd's pie. Corrected on site. Shepherd's pie reheated to 179F.

CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held hot and not subject to an approved HACCP plan, must be maintained at 135°F.

Violation #33. Proper cooling methods; adequate equipment  
Observed reach in refrigerator id #102892 out of order. Repair refrigerator.  
Observed reach in refrigerator id #1068091 at 55F. Remove all TCS foods from refrigerator until it has been repaired.

CODE REFERENCE: 64E-11.003(2). Proper methods shall be used for cooling in accordance with Rule requirements. There should be enough equipment to meet the demand of the food operation.

Violation #47. Food & non-food contact surfaces  
Observed biological growth on the interior of reach in refrigerator id #102892. Clean and disinfect refrigerator interior. Corrected on site.

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

Violation #48. Ware washing: installed, maintained, & used; test strips  
Observed water damaged and expired sanitizer testing strip (July 2022). Dispose and replace testing strip. Corrected on site.

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.

Inspector Signature:

Client Signature:

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



**General Comments**

Satisfactory.  
Milk box: milk 40F.  
3 Compartment sink sanitizer solution 300 ppm at room temperature.  
Handwashing sink 10F,  
Mop sink 119F.  
Staff bathroom sink 102F.

Email Address(es): mcgarcia@dadeschools.net;  
315009@dadeschools.net;  
IPalacio@dadeschools.net;  
JWare@dadeschools.net;  
jaybolton@dadeschools.net;  
veronicav@dadeschools.net;

Inspection Conducted By: Melissa Mosquera (27431)  
Inspector Contact Number: Work: (305) 623-3500 ex.  
Print Client Name:  
Date: 10/3/2022

Inspector Signature:

Handwritten signature of the inspector.

Client Signature:

Handwritten signature of the client, Maria Ferraz.