

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:

Inspection Information

Purpose: Routine Number of Risk Factors (Items 1-29): 1 Begin Time: 09:10 AM
Inspection Date: 2/6/2023 Number of Repeat Violations (1-57 R): 0 End Time: 10:05 AM
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
- IN** 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 (**COS**)

- NO** 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
- NO** 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
- 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
- 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
- OUT 54. Garbage & refuse disposal (**COS**)
- 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.

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Violations Comments

<p>Violation #16. Food-contact surfaces; cleaned & sanitized Observed serving utensil stored inside sugar container. Remove utensil from container. Corrected on site, serving utensil removed from container.</p> <p>CODE REFERENCE: 64E-11.003(2). Food shall only contact surfaces that are clean and sanitized.</p>
<p>Violation #47. Food & non-food contact surfaces Observed 3 door refrigerator ID# 1068091 leaking on the outside. Repair refrigerator.</p> <p>Observed deteriorated door gaskets in 2 door freezer ID#1083236 and 3 door freezer ID# 0729845. Replace gaskets.</p> <p>Observed out of order ice machine, WO#4321955. Repair ice machine.</p> <p>CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.</p>
<p>Violation #48. Ware washing: installed, maintained, & used; test strips Observed water damaged sanitizer testing strip. Dispose and replace testing strip. Corrected on site.</p> <p>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.</p>
<p>Violation #54. Garbage & refuse disposal Observed dumpster lid opened. Close lid and maintained closed. Corrected on site, dumpster lid closed.</p> <p>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. .</p>
<p>Violation #55. Facilities installed, maintained, & clean Observed paper towel dispenser unable to be opened in staff bathroom. Repair/replace paper towel dispenser.</p> <p>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.</p>

General Comments

<p>Satisfactory. Milk box #1: strawberry milk 33F. Milk box #2: chocolate milk 33F. 3 Door refrigerator: thermometer 38F. 3 Door refrigerator: pizza 41F. 3 Compartment sink sanitizer solution 300 ppm at room temperature. Handwashing sink 122F, Mop sink 113F. Staff bathroom sink 104F.</p> <p>Email Address(es): adacosta@dadeschools.net; MWertz@dadeschools.net; jaybolton@dadeschools.net; IPalacio@dadeschools.net; wcabrera@dadeschools.net;</p>

Inspector Signature:

Client Signature:

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Inspection Conducted By: Melissa Mosquera (27431)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name:
Date: 2/6/2023

Inspector Signature:

Handwritten signature of the inspector, Melissa Mosquera.

Client Signature:

Handwritten signature of the client.