

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: MDCPS Person In Charge: MDCPS      Phone: (786) 275-0400 PIC Email:	

**Inspection Information**

Purpose: Routine Inspection Date: 1/16/2024 Correct By: Next Inspection Re-Inspection Date: None	Number of Risk Factors (Items 1-29): 1 Number of Repeat Violations (1-57 R): 0 Facility Grade: N/A Stop Sale: No	Begin Time: 09:14 AM End Time: 10:00 AM
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*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**

<p><b>SUPERVISION</b></p> <p><u>IN</u> 1. Demonstration of Knowledge/Training</p> <p><u>IN</u> 2. Certified Manager/Person in charge present</p> <p><b>EMPLOYEE HEALTH</b></p> <p><u>IN</u> 3. Knowledge, responsibilities and reporting</p> <p><u>IN</u> 4. Proper use of restriction and exclusion</p> <p><u>IN</u> 5. Responding to vomiting &amp; diarrheal events</p> <p><b>GOOD HYGIENIC PRACTICES</b></p> <p><u>IN</u> 6. Proper eating, tasting, drinking, or tobacco use</p> <p><u>IN</u> 7. No discharge from eyes, nose, and mouth</p> <p><b>PREVENTING CONTAMINATION BY HANDS</b></p> <p><u>IN</u> 8. Hands clean &amp; properly washed</p> <p><u>IN</u> 9. No bare hand contact with RTE food</p> <p><u>OUT</u> 10. Handwashing sinks, accessible &amp; supplies</p> <p><b>APPROVED SOURCE</b></p> <p><u>IN</u> 11. Food obtained from approved source</p> <p><u>IN</u> 12. Food received at proper temperature</p> <p><u>IN</u> 13. Food in good condition, safe, &amp; unadulterated</p> <p><u>NA</u> 14. Shellstock tags &amp; parasite destruction</p> <p><b>PROTECTION FROM CONTAMINATION</b></p> <p><u>IN</u> 15. Food separated &amp; protected; Single-use gloves</p>	<p><u>IN</u> 16. Food-contact surfaces; cleaned &amp; sanitized</p> <p><u>IN</u> 17. Proper disposal of unsafe food</p> <p><b>TIME/TEMPERATURE CONTROL FOR SAFETY</b></p> <p><u>IN</u> 18. Cooking time &amp; temperatures</p> <p><u>IN</u> 19. Reheating procedures for hot holding</p> <p><u>IN</u> 20. Cooling time and temperature</p> <p><u>IN</u> 21. Hot holding temperatures</p> <p><u>IN</u> 22. Cold holding temperatures</p> <p><u>IN</u> 23. Date marking and disposition</p> <p><u>NA</u> 24. Time as PHC; procedures &amp; records</p> <p><b>CONSUMER ADVISORY</b></p> <p><u>NA</u> 25. Advisory for raw/undercooked food</p> <p><b>HIGHLY SUSCEPTIBLE POPULATIONS</b></p> <p><u>IN</u> 26. Pasteurized foods used; No prohibited foods</p> <p><b>ADDITIVES AND TOXIC SUBSTANCES</b></p> <p><u>IN</u> 27. Food additives: approved &amp; properly used</p> <p><u>IN</u> 28. Toxic substances identified, stored, &amp; used</p> <p><b>APPROVED PROCEDURES</b></p> <p><u>NA</u> 29. Variance/specialized process/HACCP</p>
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Inspector Signature:

Client Signature:

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**Good Retail Practices**

<b>SAFE FOOD AND WATER</b>		<u>NA</u> 46. Slash resistant/cloth gloves used properly
<u>IN</u> 30. Pasteurized eggs used where required		<b>UTENSILS, EQUIPMENT AND VENDING</b>
<u>IN</u> 31. Water & ice from approved source		<u>IN</u> 47. Food & non-food contact surfaces
<u>NA</u> 32. Variance obtained for special processing		<u>IN</u> 48. Ware washing: installed, maintained, & used; test strips
<b>FOOD TEMPERATURE CONTROL</b>		<u>IN</u> 49. Non-food contact surfaces clean
<u>IN</u> 33. Proper cooling methods; adequate equipment		<b>PHYSICAL FACILITIES</b>
<u>IN</u> 34. Plant food properly cooked for hot holding		<u>IN</u> 50. Hot & cold water available; adequate pressure
<u>NO</u> 35. Approved thawing methods		<u>IN</u> 51. Plumbing installed; proper backflow devices
<u>OUT</u> 36. Thermometers provided & accurate (COS)		<u>IN</u> 52. Sewage & waste water properly disposed
<b>FOOD IDENTIFICATION</b>		<u>IN</u> 53. Toilet facilities: supplied, & cleaned
<u>IN</u> 37. Food properly labeled: original container		<u>IN</u> 54. Garbage & refuse disposal
<b>PREVENTION OF FOOD CONTAMINATION</b>		<u>IN</u> 55. Facilities installed, maintained, & clean
<u>IN</u> 38. Insects, rodents, & animals not present		<u>IN</u> 56. Ventilation & lighting
<u>IN</u> 39. No Contamination (preparation, storage, display)		<u>IN</u> 57. Permit; Fees; Application; Plans
<u>IN</u> 40. Personal cleanliness		
<u>IN</u> 41. Wiping cloths: properly used & stored		
<u>NO</u> 42. Washing fruits & vegetables		
<b>PROPER USE OF UTENSILS</b>		
<u>IN</u> 43. In-use utensils: properly stored		
<u>IN</u> 44. Equipment & linens: stored, dried, & handled		
<u>IN</u> 45. Single-use/single-service articles: stored & used		

*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**

<p>Violation #10. Handwashing sinks, accessible &amp; supplies At the time of inspection observed at employee restroom paper towels exposed to contamination . Place paper towels inside container .</p> <p>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.</p>
<p>Violation #36. Thermometers provided &amp; accurate At the time of inspection observed at reach in refrigerator #2 missing thermometer. Provide a thermometer. Staff provided thermometer .COS</p> <p>CODE REFERENCE: 64E-11.003(4). Thermometers must be calibrated to ensure accuracy in accordance with Rule requirements. Food thermometers scaled in Celsius (C) shall be accurate to plus or minus 1°C or in Fahrenheit (F), accurate to plus or minus 2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.</p>

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**General Comments**

Temperatures were taken with themapen thermometer.

Handwash sink 117 F.

At the hotline #1  
Burger sliders 135 F

At the hotline #2  
Burger sliders 137 F

Three door refrigerator #1  
Yogurt 40 F

Three door refrigerator #2  
Apple sauce 40 F

Three door freezer #1  
cheese sauce 8 F

freezer #2  
Meat 8 F

Three door freezer #3  
Maple flavored waffles 8 F

Three compartment sink  
Quat sanitizer solution 200 ppm water temperature 80 F

Employee restroom 104 F

Mop sink 120 F.

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;

Inspection Conducted By: Alexander Olaya (67699)  
Inspector Contact Number: Work: (305) 623-3500 ex.  
Print Client Name:  
Date: 1/16/2024

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

13-48-10726 Parkway Elementary/ Loc.# 4341