

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: Victoria Curry	Phone: (786) 275-0400
PIC Email: 315009@dadeschools.net	

**Inspection Information**

Purpose: Routine	Number of Risk Factors (Items 1-29): 0	Begin Time: 09:20 AM
Inspection Date: 8/22/2024	Number of Repeat Violations (1-57 R): 0	End Time: 10:20 AM
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**

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

Client Signature:

Form Number: DH 4023 03/18

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**Good Retail Practices**

<p><b>SAFE FOOD AND WATER</b></p> <p><u>IN</u> 30. Pasteurized eggs used where required</p> <p><u>IN</u> 31. Water &amp; ice from approved source</p> <p><u>NA</u> 32. Variance obtained for special processing</p> <p><b>FOOD TEMPERATURE CONTROL</b></p> <p><u>OUT</u> 33. Proper cooling methods; adequate equipment</p> <p><u>IN</u> 34. Plant food properly cooked for hot holding</p> <p><u>NO</u> 35. Approved thawing methods</p> <p><u>IN</u> 36. Thermometers provided &amp; accurate</p> <p><b>FOOD IDENTIFICATION</b></p> <p><u>IN</u> 37. Food properly labeled; original container</p> <p><b>PREVENTION OF FOOD CONTAMINATION</b></p> <p><u>IN</u> 38. Insects, rodents, &amp; animals not present</p> <p><u>IN</u> 39. No Contamination (preparation, storage, display)</p> <p><u>IN</u> 40. Personal cleanliness</p> <p><u>IN</u> 41. Wiping cloths: properly used &amp; stored</p> <p><u>NO</u> 42. Washing fruits &amp; vegetables</p> <p><b>PROPER USE OF UTENSILS</b></p> <p><u>IN</u> 43. In-use utensils: properly stored</p> <p><u>IN</u> 44. Equipment &amp; linens: stored, dried, &amp; handled</p> <p><u>IN</u> 45. Single-use/single-service articles: stored &amp; used</p>	<p><u>NA</u> 46. Slash resistant/cloth gloves used properly</p> <p><b>UTENSILS, EQUIPMENT AND VENDING</b></p> <p><u>OUT</u> 47. Food &amp; non-food contact surfaces</p> <p><u>OUT</u> 48. Ware washing: installed, maintained, &amp; used; test strips (COS)</p> <p><u>IN</u> 49. Non-food contact surfaces clean</p> <p><b>PHYSICAL FACILITIES</b></p> <p><u>IN</u> 50. Hot &amp; cold water available; adequate pressure</p> <p><u>IN</u> 51. Plumbing installed; proper backflow devices</p> <p><u>OUT</u> 52. Sewage &amp; waste water properly disposed</p> <p><u>IN</u> 53. Toilet facilities: supplied, &amp; cleaned</p> <p><u>IN</u> 54. Garbage &amp; refuse disposal</p> <p><u>IN</u> 55. Facilities installed, maintained, &amp; clean</p> <p><u>IN</u> 56. Ventilation &amp; lighting</p> <p><u>IN</u> 57. Permit; Fees; Application; Plans</p>
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*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 #33. Proper cooling methods; adequate equipment At the time of inspection observed refrigerator #1 Tag # 1068091 Three door refrigerator not cooling property . (ambient temperature 50 F). Repair ,replace or remove refrigerator.</p> <p>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.</p>
<p>Violation #47. Food &amp; non-food contact surfaces - At the time of inspection observed at ice machine scoop is open for contamination. Provide protection for ice scoop.</p> <p>At the time of inspection observed at freezer #1 Tag # 1083236 broken gasket .Replace refrigerator gasket</p> <p>At the time of inspection observed at refrigerator #1 Tag # 1068091 broken gasket .Replace refrigerator gasket</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, &amp; used; test strips At the time of inspection at the three compartment sink drying area wet paper towels . Remove paper towels . Staff removed paper towels . COS</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 #52. Sewage &amp; waste water properly disposed At the time of inspection observed at kitchen floor strainer drains dirt accumulation. Clean strainer drains.</p> <p>CODE REFERENCE: 64E-11.003(5)(b). Sewage and waste water disposal shall comply with the provisions of Chapter 64E-6 or 62-600, FAC.</p>

Inspector Signature:

Client Signature:

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General Comments

Inspector Signature:

Handwritten signature of the inspector.

Client Signature:

Handwritten signature of the client.

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Temperatures were taken with themapen thermometer.

Handwash sink 117 F.

At the hotline #1  
No food items tested.

At the hotline #2  
No food items tested.

Three door refrigerator #1  
Ambient temperature 50 F  
( out of temperature)  
No food items.

Three door refrigerator #2  
Ambient temperature 37 F  
Milk 40 F

Three door freezer #1  
Ambient temperature 7 F  
Ham 8 F

freezer #2  
Ambient temperature 10 F  
chicken 8 F

Three door freezer #3  
Ambient temperature 7 F  
waffles 8 F

Three compartment sinks  
Quat sanitizer solution 200 ppm water temperature 75 F

Employee restroom 104 F

Mop sink 120 F.

Email Address(es): nemoss@dadeschools.net;  
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Fnrepaircallcenter@dadeschools.net;

Inspector Signature:

Handwritten signature of the inspector.

Client Signature:

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Inspection Conducted By: Alexander Olaya (67699)  
Inspector Contact Number: Work: (305) 623-3500 ex.  
Print Client Name: Victoria Curry  
Date: 8/22/2024

Inspector Signature:

Handwritten signature of Alexander Olaya.

Client Signature:

Handwritten signature of the client, Victoria Curry.

Form Number: DH 4023 03/18

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