

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



Facility Information

RESULT: Satisfactory

Permit Number: 13-48-10047
Name of Facility: Norland Middle/ Loc.# 6571
Address: 1235 NW 192 Terrace
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): 4	Begin Time: 11:54 AM
Inspection Date: 1/27/2023	Number of Repeat Violations (1-57 R): 2	End Time: 01:22 PM
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

- NO** 8. Hands clean & properly washed
- NO** 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 (**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
- IN** 20. Cooling time and temperature

- OUT** 21. Hot holding temperatures (**COS**)

- OUT** 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	
<u>IN</u> 30. Pasteurized eggs used where required	<u>NA</u> 46. Slash resistant/cloth gloves used properly
<u>IN</u> 31. Water & ice from approved source	UTENSILS, EQUIPMENT AND VENDING
<u>NA</u> 32. Variance obtained for special processing	<u>OUT</u> 47. Food & non-food contact surfaces (R)
FOOD TEMPERATURE CONTROL	<u>OUT</u> 48. Ware washing: installed, maintained, & used; test strips (COS)
<u>IN</u> 33. Proper cooling methods; adequate equipment	<u>IN</u> 49. Non-food contact surfaces clean
<u>NO</u> 34. Plant food properly cooked for hot holding	PHYSICAL FACILITIES
<u>IN</u> 35. Approved thawing methods	<u>IN</u> 50. Hot & cold water available; adequate pressure
<u>IN</u> 36. Thermometers provided & accurate	<u>IN</u> 51. Plumbing installed; proper backflow devices
FOOD IDENTIFICATION	<u>IN</u> 52. Sewage & waste water properly disposed
<u>IN</u> 37. Food properly labeled; original container	<u>IN</u> 53. Toilet facilities: supplied, & cleaned
PREVENTION OF FOOD CONTAMINATION	<u>OUT</u> 54. Garbage & refuse disposal
<u>OUT</u> 38. Insects, rodents, & animals not present	<u>OUT</u> 55. Facilities installed, maintained, & clean (R)
<u>IN</u> 39. No Contamination (preparation, storage, display)	<u>IN</u> 56. Ventilation & lighting
<u>OUT</u> 40. Personal cleanliness (COS)	<u>IN</u> 57. Permit; Fees; Application; Plans
<u>IN</u> 41. Wiping cloths: properly used & stored	
<u>NO</u> 42. Washing fruits & vegetables	
PROPER USE OF UTENSILS	
<u>OUT</u> 43. In-use utensils: properly stored (COS)	
<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 & supplies Observed paper towels stored on top of dispenser in staff bathroom sink area and 3 compartment sink room. Place paper towels inside dispenser.</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 #16. Food-contact surfaces; cleaned & sanitized Observed residue built up on the blade of the can opener. Clean and disinfect can opener. Corrected on site. Blade cleaned and disinfected.</p> <p>CODE REFERENCE: 64E-11.003(2). Food shall only contact surfaces that are clean and sanitized.</p>
<p>Violation #21. Hot holding temperatures Observed broccoli in the line at 128F (line is currently disconnected due to gas leaks). Reheat broccoli. Corrected on site. Broccoli replaced by another pan at 162F.</p> <p>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.</p>
<p>Violation #22. Cold holding temperatures Observed strawberry milk at 44F, regular milk at 46F and 48F inside opened milk boxes. Lower temperature to 41F or less. If possible, adjust milk boxes to a colder temperature. Corrected on site. Milk boxes closed.</p> <p>Observed salad in cooler at 46F. Lower temperature to 41F or less. Place salads in a pan with ice to help maintain temperature during and between services.</p> <p>CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held cold, and not subject to an approved HACCP plan, must be maintained at 41°F.</p>

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Violation #38. Insects, rodents, & animals not present
Observed air curtain out of order. Repair air curtain.

CODE REFERENCE: 64E-11.003(5)(f). Effective measures shall be taken to control the presence of pests in the food establishment. Unless otherwise approved, live animals shall not be allowed.

Violation #40. Personal cleanliness

Observed staff no wearing a hair net. Provide hair net. Corrected on site. Hair net worn.

CODE REFERENCE: 64E-11.003(3). Employees shall wear effective hair restraints; clean outer clothing; gloves when nails are artificial, polished, or not trimmed; and not wear prohibited jewelry.

Violation #43. In-use utensils: properly stored

Observed food containers unprotected in food preparation area. Provide protection. Corrected on site. Containers stored within original packaging.

CODE REFERENCE: 64E-11.003(4). The establishment shall use an approved method for the storage of in-use utensils during pauses in food preparation or dispensing.

Violation #47. Food & non-food contact surfaces

Observed milk box deteriorated/broken lids and seal with ice formation inside. Repair milk box.

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 sanitizer solutions in bucket #1 above 400 ppm, bucket #2 at 100 ppm, and bucket #3 at 0 ppm at room temperature. Replace solutions with a sanitizer concentration between 200 and 400 ppm at room temperature. Corrected on site. New sanitizer solution 300 ppm at room temperature.

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 #54. Garbage & refuse disposal

Observed opened dumpster lid. Close lid and maintained closed.

Observed trash and plastic bottles on the floor behind dumpsters. Clean dumpsters area.

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.

Violation #55. Facilities installed, maintained, & clean

Observed water-stained ceiling tiles in food preparation area. Replace ceiling tiles.

Observed entire hot holding serving line out of order leaking gas when turned on. Replace/repair hot holding line equipment.

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.

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General Comments

Satisfactory.
Line: raviolis 162F, potato 144F.
Warmer #1: baked potato 150F, pasta 137F, raviolis 177F, broccoli 146F, baked potato 150F, ravioli 163F.
Warmer #2: cheese sandwich 145F.
Warmer #3: broccoli 154F, pasta 157F.
Reach in refrigerator: milk 39F.
Reach in refrigerator: yogurt 39F.
Reach in refrigerator: tuna 41F.
Reach in refrigerator: strawberry milk 40F.
Reach in refrigerator: thermometer 35F.
Reach in refrigerator: thermometer 38F.
3 Compartment sink sanitizer solution 200 ppm at room temperature.
Handwashing sink: 110F.
Mop sink: 115F.
Staff bathroom 101F.

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Inspection Conducted By: Melissa Mosquera (27431)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name:
Date: 1/27/2023

Inspector Signature:

Handwritten signature of the inspector, appearing to be "M Mosquera".

Client Signature:

Handwritten signature of the client, appearing to be "S W H".