

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



Facility Information

RESULT: Satisfactory

Permit Number: 13-48-09653
Name of Facility: Morningside K-8 Academy/ Loc.# 3501
Address: 6620 NE 5 Avenue
City, Zip: Miami 33138

Type: School (more than 9 months)
Owner: M-DCSB Food and Nutrition
Person In Charge: Shaquina Baker Phone: 305-758-6741
PIC Email: sbaker@dadeschools.net

Inspection Information

Purpose: Routine Number of Risk Factors (Items 1-29): 0 Begin Time: 10:12 AM
Inspection Date: 11/15/2021 Number of Repeat Violations (1-57 R): 1 End Time: 11:01 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

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

- NO** 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- IN** 18. Cooking time & temperatures
- IN** 19. Reheating procedures for hot holding
- IN** 20. Cooling time and temperature
- IN** 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

- NA** 26. Pasteurized foods used; No prohibited foods

ADDITIVES AND TOXIC SUBSTANCES

- NA** 27. Food additives: approved & properly used
- IN** 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES

- NA** 29. Variance/specialized process/HACCP

Inspector Signature:

Shaquina Baker 11/15/21

Client Signature:

Shaquina Baker

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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
- IN 34. Plant food properly cooked for hot holding
- IN 35. Approved thawing methods
- OUT 36. Thermometers provided & accurate (**COS**)

FOOD IDENTIFICATION

- IN 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

- OUT 38. Insects, rodents, & animals not present
- IN 39. No Contamination (preparation, storage, display)
- IN 40. Personal cleanliness
- IN 41. Wiping cloths: properly used & stored
- IN 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

- IN 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- OUT 47. Food & non-food contact surfaces
- IN 48. Ware washing: installed, maintained, & used; test strips
- 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
- OUT 55. Facilities installed, maintained, & clean
- OUT 56. Ventilation & lighting (**R**)
- 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:

[Signature] 11/15/21

Client Signature:

[Signature]

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Violations Comments

Violation #36. Thermometers provided & accurate

No thermometer in the walk-in freezer. The Person in Charge provided a thermometer in the walk-freezer. Corrected on Site.

Broken thermometer observed in reach-in refrigerator PC #0946204. The Person in Charge provided new thermometer in the cooler. Corrected on Site.

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.

Violation #38. Insects, rodents, & animals not present

At the time of inspection, the air curtain at the receiving door was observed not to be working. Repair/Replace defective air curtain to control the presence of pests in the kitchen.

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 #47. Food & non-food contact surfaces

Reach-in refrigerator PC #621055 was observed to be out of order. Per PIC, the cooler develops fault often and it usually happens soon after it is repaired. Every equipment in the kitchen is expected to be maintained in a state of good repair and condition. Repair/Remove broken refrigerator.

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

Violation #55. Facilities installed, maintained, & clean

At the time of inspection, glue boards with dead roaches and rodents were observed in various locations in the kitchen. The PIC provided evidence of pest treatment which showed the entire kitchen was treated for pest on 22nd and 26th of October 2021. Target pest include American roaches and rodents using suspend and Maxforce chemicals. Follow up investigation was done on 10/28/21 and glue boards were placed all around the kitchen. Ensure that the glue boards with the dead roaches and rodents are removed and replaced. Monitor activities in the facility to ensure that it is completely rid of pest and no active pest activity is sustained.

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.

Violation #56. Ventilation & lighting

Exhaust grille above the 3-compartment sink has accumulated dust (Repeated Violation). Clean and disinfect exhaust grille.

CODE REFERENCE: 64E-11.003(6)(a). Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. 50 foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.

Inspector Signature:

[Handwritten Signature] 11/15/21

Client Signature:

[Handwritten Signature]

Form Number: DH 4023 03/18

13-48-09653 Morningside K-8 Academy/ Loc.# 3501

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General Comments

Temperatures were taken with digital thermopen thermometer as follows:

Handwash sink : 106-110°F

Wash compartment of the 3-compartment sink: 130°F

Reach in refrigerator: 36-40°F

Milk box: 32-34°F

Walk in Freezer:-2°F

Walk in refrigerator: 34°F

Hot-Holding Foods:

Mac & Cheese: 166-174°F

Fried Plantain: 155°F

Green Beans: 159-162°F

Fish Bites : 143°F

Cold-Holding Foods:

Milk: 37-40°F

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jaybolton@dadeschools.net;

sbaker@dadeschools.net;

Inspection Conducted By: Adeola Kolapooluwo (27482)

Inspector Contact Number: Work: (305) 623-3500 ex.

Print Client Name:

Date: 11/15/2021

Inspector Signature:

ADeola 11/15/21

Client Signature:

E. Baker