

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



**Facility Information**

RESULT: **Satisfactory**

Permit Number: 13-48-09772  
 Name of Facility: Myrtle Grove K-8 Center/ Loc.# 3581  
 Address: 3125 NW 176 Street  
 City, Zip: Miami 33056

Type: School (more than 9 months)  
 Owner: M-DCSB Food and Nutrition  
 Person In Charge: MDCSB-Food & Nutrition Phone: (305) 226-7001  
 PIC Email:

**Inspection Information**

Purpose: Routine	Number of Risk Factors (Items 1-29): 1	Begin Time: 11:28 AM
Inspection Date: 3/30/2023	Number of Repeat Violations (1-57 R): 0	End Time: 12:20 PM
Correct By: Next Inspection	FacilityGrade: 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**

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

Client Signature:

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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>IN</u> 33. Proper cooling methods; adequate equipment</p> <p><u>IN</u> 34. Plant food properly cooked for hot holding</p> <p><u>IN</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>IN</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>IN</u> 47. Food &amp; non-food contact surfaces</p> <p><u>IN</u> 48. Ware washing: installed, maintained, &amp; used; test strips</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>IN</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>OUT</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 #21. Hot holding temperatures At the time of this inspection, chicken wings (123F) were observed out temperature in the hot line. Food in hot holding shall be 135F or over. Person in charged moved the chicken wings to the oven. New temperature was taken 149F. Corrected on side. 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 #55. Facilities installed, maintained, &amp; clean At the time of this inspection, a steamer was observed out order. Replace or repair steamer. 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>

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General Comments

At the time of this inspection, temperatures were taken with Thermopen Thermometer.

Handwashing sink 100F.  
3 Compartment sink 119F.  
Employee s restroom 104F.  
Mop sink 117F.

Yellow cheese inside the reach in cooler 39F.

Milk inside the cold box 39F.

Hot Line

Chicken wins 149F.  
Steam vegetables 165F.  
Cheese sticks 156F.

Tuna Salad in cold line 40F.

Sanitizer was tested with QT test strips. Concentration 200ppm. Temperature 79F.

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

Inspection Conducted By: Pedro Hernandez Bastidas (60752)  
Inspector Contact Number: Work: (305) 623-3500 ex.  
Print Client Name:  
Date: 3/30/2023

Inspector Signature:

Client Signature: