

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



Facility Information

RESULT: Satisfactory

Permit Number: 13-48-02199
Name of Facility: Carol City Elementary
Address: 4375 NW 173 Drive
City, Zip: Carol City 33055

Type: School (more than 9 months)
Owner: MDCPS
Person In Charge: Donquayvia McBride Phone: (305) 226-6565
PIC Email: 311629@dadeschools.net

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 2	Begin Time: 09:06 AM
Inspection Date: 12/3/2024	Number of Repeat Violations (1-57 R): 1	End Time: 10:10 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

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

- OUT** 10. Handwashing sinks, accessible & supplies **(COS)**

APPROVED SOURCE

- IN** 11. Food obtained from approved source
- IN** 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)**

- IN** 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

- 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

- 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
- IN 36. Thermometers provided & accurate

FOOD IDENTIFICATION

- IN 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

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

- NO 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
- OUT 54. Garbage & refuse disposal (**COS**)
- OUT 55. Facilities installed, maintained, & clean (**R**)
- OUT 56. Ventilation & lighting (**COS**)
- 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.

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Violations Comments

<p>Violation #10. Handwashing sinks, accessible & supplies At the time of this inspection, paper towels were observed missing in the handwashing sink. Provide paper towels. Person in charge provided paper towels. Corrected Onsite. 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 At the time of this inspection, the Ice scoop was observed unprotected in top of the Ice machine. Protect Ice scoop to prevent contamination. Person in charge cleaned and sanitize the Ice scoop and transferred to inside the Ice machine with the handler up. Corrected Onsite. CODE REFERENCE: 64E-11.003(2). Food shall only contact surfaces that are clean and sanitized.</p>
<p>Violation #47. Food & non-food contact surfaces At the time of this inspection, one of the reach in cooler (PC # 106865) was observed not closing properly. Repair or replace door. No work order at the time of this inspection. CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.</p>
<p>Violation #54. Garbage & refuse disposal At the time of this inspection, the Dumpster was observed open. Closed Dumpster to prevent rodents and contamination. Person in charge closed the Dumpster. Corrected Onsite. 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.</p>
<p>Violation #55. Facilities installed, maintained, & clean At the time of this inspection, Possible Biological growth was observed inside the employee's restroom. Investigate the cause and remediate the possible Biological Growth. Hernandez explained to the person in charge that they need to use another restroom until the problem is remediate. Repeated(5-30-2024)(9-4-2024).This restroom is closed until repairs are done. At the time of this inspection, one of the walls inside dry storage # 2 was observed with possible biological growth. Investigate the cause and remediate the possible Biological Growth. Person in charge removed the products and transferred to the other dry storage located in the kitchen. At the time of this inspection, a ceiling tiles was observed missing above the preparation sink. Replace ceiling tile. 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>
<p>Violation #56. Ventilation & lighting At the time of this inspection, the A/C walls located above the 3-compartment sink were observed with dust accumulation. Clean and sanitize A/C units. Person in charge cleaned and sanitize A/C units. Corrected Onsite. 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.</p>

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General Comments

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

Handwashing sink 108F.
Preparation sink 110F.
3 Compartment sink 125F.
Employee s restroom 105F.
Mop sink 110F.

Reheating in the Oven:

Chicken 176F.

Hot Line # 1 :

Hamburger 152F.

Hot Line # 2 :

Hamburger 181F.

Warmer 170F:

Yellow Rice 189F.

Reach in cooler 40F:

Yogurt 41F.

Reach in cooler 39F:

American Cheese 40F.
Cream Cheese 39F.

Reach in cooler 37F:

Milk 40F.

Reach in Freezer -7F.
Reach in Freezer -1F.
Reach in Freezer -11F.

Sanitizer was tested with QT test strips. Concentration : 200ppm, Temperature 72F.

Satisfactory.

Email Address(es): 311629@dadeschools.net;
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ipalacio@dadeschools.net;
wcabrera@dadeschools.net;
mwertz@dadeschools.net

Inspector Signature:

Client Signature:

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Inspection Conducted By: Pedro Hernandez Bastidas (60752)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name: Donquayvia McBride
Date: 12/3/2024

Inspector Signature:

Handwritten signature of Pedro Hernandez Bastidas.

Client Signature:

Handwritten signature of Donquayvia McBride.