

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 13-48-10597  
 Name of Facility: Palm Springs Elementary/ Loc.#4261  
 Address: 6401 E 1 Avenue  
 City, Zip: Hialeah 33013

Type: School (more than 9 months)  
 Owner: MDCPS  
 Person In Charge: MDCSB-Food & Nutrition      Phone: (305) 222-8154  
 PIC Email:

**Inspection Information**

Purpose: Routine	Number of Risk Factors (Items 1-29): 1	Begin Time: 09:20 AM
Inspection Date: 2/9/2024	Number of Repeat Violations (1-57 R): 1	End Time: 10:50 AM
Correct By: Next Inspection	FacilityGrade: N/A	
<b>Re-Inspection Date: None</b>	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
- 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

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

- 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

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

- IN** 22. Cold holding temperatures

- IN** 23. Date marking and disposition

- IN** 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
- OUT 36. Thermometers provided & accurate (**COS**)

**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)
- OUT 40. Personal cleanliness (**COS**)
- 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

- IN 46. Slash resistant/cloth gloves used properly

**UTENSILS, EQUIPMENT AND VENDING**

- IN 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**)
- IN 56. Ventilation & lighting
- 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 #21. Hot holding temperatures At the time of this inspection, Ground Beef was observed out temperature inside warmer # 1(122F). Food products in hot holding shall be 135F or up. Person in charge reheat the ground beef. New temperature was taken (150F). Corrected Onsite. 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 #36. Thermometers provided &amp; accurate At the time of this inspection, a thermometer was observed missing at Reach in refrigerator # 1106366. Provide Thermometer. Person in charge provided a thermometer. Corrected Onsite. 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.</p>
<p>Violation #40. Personal cleanliness At the time of this inspection, two cooks were observed wearing watches while doing food activities. No watches or jewelry shall be worn while doing food activities. Person in charge advised the cooks to take off the watches. Corrected Onsite. 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.</p>
<p>Violation #54. Garbage &amp; refuse disposal At the time of this inspection, the Dumpster was observed open. Dumpster shall always be closed to prevent 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, &amp; clean At the time of this inspection, both hot serving lines were observed out service. Work order # 4372168 and Work Order # 4372167. Repair or replace serving lines. Repeated violation (9-24-2023) (10-3-2023).  At the time of this inspection, both fans located at the kitchen were observed with dust accumulated. Clean and sanitize.  At the time of this inspection, the handle for reach in cooler MCCOIL was observed damage. Repair or replace handle.  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>

**General Comments**

<p>At the time of this inspection, temperatures were taken with Thermapen Thermometer.</p> <p>Handwashing sink 108F. 3 Compartment sink 110F. Mop sink 112F. Employee s restroom 102F.</p> <p>Warmer # 1  Green Beans 170F. Ground Beef 120F after reheating 153F.</p> <p>Warmer # 2  Steam Carrots 137F  Oven  Cheese Pizza 182F.  Hot Line # 1  Ground Beef 160F.</p>
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Steam Carrots 135F.

Hot Line # 2

Ground Beef 175F.  
Steam Carrots 136F.

Cold box # 1 39F

Milk 39F

Cold box # 2 41F

Milk 41F.

Reach in cooler # 1 38F.

Orange Juice 39F.

Reach in cooler # 2 33F.

Milk 37F.

Reach in cooler # 3 37F.

American Cheese 37F.

Reach in Freezer # 1 = -6F.

Reach in Freezer # 2 = -5F.

Reach in Freezer # 3= -5F.

Reach in Freezer # 4= -9F.

Reach in Freezer # 5= -10F.

Sanitizer was tested with QT test strips. Concentration 200ppm. Temperature 97F.

Email Address(es): mperez70@dadeschools.net;  
lbello@dadeschools.net;  
phorta@dadeschools.net

Inspection Conducted By: Pedro Hernandez Bastidas (60752)

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

Print Client Name:

Date: 2/9/2024

Inspector Signature:

Client Signature: