

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



Facility Information

RESULT: Unsatisfactory

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: Narisabel Boutros Phone: (305) 222-8154
PIC Email: mperez70@dadeschools.net

Inspection Information

Purpose: Routine Number of Risk Factors (Items 1-29): 2 Begin Time: 11:18 AM
Inspection Date: 4/26/2024 Number of Repeat Violations (1-57 R): 1 End Time: 12:40 PM
Correct By: by 8:00 AM Facility Grade: N/A
Re-Inspection Date: 5/3/2024 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
- OUT** 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
- 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

- 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

- OUT 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 (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.

Inspector Signature:

Handwritten signature of the inspector.

Client Signature:

Handwritten signature of the client.

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Violations Comments

Violation #10. Handwashing sinks, accessible & supplies

At the time of this inspection the handwashing sink was observed out temperature 80F. Provide hot water that at least reach 100F. It should be noted that a portable handwashing sink is in the kitchen since 2-13-2024.

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.

Violation #21. Hot holding temperatures

At the time of this inspection, cheese pizza (135F), Fish Sticks (127F) inside warmer 1, and cheese pizza (127F), white rice (130F) and fish sticks (128F) warmer 2, were observed out temperature. Food in hot holding shall be 135F or up. Reheat food to a minimum temperature of 165F. Person in charge reheated food. New temperatures were obtained. Warmer # 1, cheese pizza (168F), Fish Sticks (169F), Warmer # 2, Cheese pizza (170F), White Rice (175F) and Fish Sticks (169F). 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.

Violation #50. Hot & cold water available; adequate pressure

At the time of this inspection, the 3-compartment sink was observed without hot water 76F. Provide hot water that at least reach 110F. It should be noted that person in charge informed Inspector Hernandez that they are using boiling water for Warewashing.

At the time of this inspection the handwashing sink was observed out temperature 80F. Provide hot water that at least reach 100F. It should be noted that a portable handwashing sink is in the kitchen since 2-13-2024.

At the time of this inspection, the mop sink was observed without hot water (68F). Provide hot water that at least reach 100F.

CODE REFERENCE: 64E-11.003(5)(a). The water source shall be of sufficient capacity to meet the peak hot and cold water demands of the establishment and provide water under pressure.

Violation #55. Facilities installed, maintained, & clean

At the time of this inspection, both hot serving lines were observed out of service. Work order # 4372168 and Work Order # 4372167. Repair or replace serving lines. Repeated violation (9-24-2023) (10-3-2023)(2-9-2024).

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.

General Comments

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

Portable Handwashing sink 108F.

Warmer # 1

Cheese Pizza after reheating 168F.

Fish Sticks after reheating 169F.

Warmer # 2

Cheese Pizza after reheating 170F.

White Rice 175F.

Fish Sticks 169 F.

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Reach in Cooler 39F.

Vanilla Yogurt 40F.

Reach in Cooler 38F.

Butter 39F.

Reach in Cooler 38F.

Chocolate Milk 37F.

Reach in 40F.

Milk 39F.

Cold Box 39F.

Chocolate Milk 38F.

Reach in Freezer -8F.

Reach in Freezer -4F.

Reach in Freezer -3F.

Reach in Freezer 1.3 F.

3 Compartment sink 76F.

Sanitizer was not ready at the time of this inspection.

Employee s restroom 103F.

Mop Sink 68F.

Unsatisfactory.

Recommendations:

- 1) Implement a method to keep the temperature of the food between services. If the food is lower than 135F reheat the food to 165F between services.
- 2) Repair Service Lines.
- 3) Repair Hot water.

Email Address(es): mperez70@dadeschools.net;
lbello@dadeschools.net;
phorta@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: Narisabel Boutros
Date: 4/26/2024

Inspector Signature:

A handwritten signature in black ink, appearing to be "Pedro Hernandez Bastidas".

Client Signature:

A handwritten signature in black ink, appearing to be "Narisabel Boutros".