

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

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 1	Begin Time: 09:07 AM
Inspection Date: 2/14/2025	Number of Repeat Violations (1-57 R): 0	End Time: 10:10 AM
Correct By: None	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
- 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
- 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

- 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
- IN 55. Facilities installed, maintained, & clean
- 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.

Violations Comments

Violation #21. Hot holding temperatures

At the time of this inspection, French Fries (112F)(Warmer),Chillis (120F) and Steak(128F) were observed out temperature. Products in hot holding shall be 135F and up. Reheat products to a minimum of 165F. Person in charge reheated the products. New temperatures were taken. French Fries 167F, Chillis 165F and Steak 166F. 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.

General Comments

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

Handwashing sink 112F.
Preparation sink 123F.
Preparation sink 115F.
3 Compartment sink 116F.
Mop sink 113F.
Employee s restroom 109F.

Cooking:

Cheese Pizza 167F (Oven).

Hot Line # 1

Chillis 172F.

Inspector Signature:

Client Signature:

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Steaks 183F.

Warmer # 1 165F:

Chilis 149F.

French Fries after reheating 172F.

Hot Line # 2

Steam Green Beans 180F.

Warmer # 2 159F:

Chilis after reheating 165F.

Steaks after reheating 167F

Back of the House:

Reach in Freezer 0F.

Reach in Freezer -2F.

Reach in Freezer -9F.

Reach in Freezer 0F.

Front of the House:

Reach in cooler 39F:

Yogurt 41F.

Milk Box # 1 39:

Milk 41F.

Reach in cooler 39F:

Milk 38F.

Reach in cooler 36F:

Cooked Grits 37F (2/13/2025).

Reach in cooler 38F:

Butter 37F.

American Cheese 36F.

Milk Box # 2 40F:

Chocolate Milk 41F.

Sanitizer was not ready at the time of this report.

Satisfactory.

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

Inspector Signature:

A handwritten signature in black ink, appearing to be "M. Perez".

Client Signature:

A handwritten signature in black ink, appearing to be "M. Perez".

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ipalacio@dadeschools.net;
wcabrera@dadeschools.net;
mwertz@dadeschools.net;

Inspection Conducted By: Pedro Hernandez Bastidas (60752)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name: Narisabel Boutros
Date: 2/14/2025

Inspector Signature:

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

Client Signature:

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

Form Number: DH 4023 03/18

13-48-10597 Palm Springs Elementary/ Loc.#4261