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: Miyuris Cancio Phone: (305) 222-8154
PIC Email: 328192@dadeschools.net

Inspection Information

Purpose: Routine
Inspection Date: 10/5/2026
Correct By: Next Inspection
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 1
Number of Repeat Violations (1-57 R): 1
FacilityGrade: N/A
StopSale: No

Begin Time: 11:55 AM
End Time: 12:45 PM

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
OUT 47. Food & non-food contact surfaces
IN 48. Ware washing: installed, maintained, & used; test strips
OUT 49. Non-food contact surfaces clean **(COS)**
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
OUT 56. Ventilation & lighting **(R)**
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, chicken tenders 119F were observed out of temperature (less than 4 hours) inside the warmer. TCS food in hot holding shall be 135F or up. Reheat product to a minimum of 165F. Person in charge reheated the chicken tenders 165F. 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 #47. Food & non-food contact surfaces
At the time of this inspection, the Ice machine was observed out of service. Repair or replace Ice machine. Work Order # 4635081.

CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.

Violation #49. Non-food contact surfaces clean
At the time of this inspection, the gasket at reach in cooler(PC # 1106350) was observed soiled. Clean and sanitize gasket to prevent contamination. Person in charge cleaned and sanitized gasket. Corrected Onsite.

CODE REFERENCE: 64E-11.003(4). Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.

Violation #56. Ventilation & lighting
At the time of this inspection, light bulbs out of service were observed in the following areas: Reach in Freezer (PC # 112035) and Reach in Freezer(PC # 113371). Replace light bulbs out of service. Repeated violation 8-17-2026.

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.

General Comments

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

Inspector Signature:

Client Signature:

Handwashing sink 109F.
Preparation sink 113F.
Preparation sink 114F.
3 Compartment sink 119F.
Mop sink 100F.
Employe s restroom 105F.

Reach in Freezer 0F.
Reach in Freezer -1F.
Reach in Freezer 0F.
Reach in Freezer -2F.
Reach in Freezer 0F.

Reach in Cooler 38F:

Cooked Rice 41(10/01/2026)

Reach in Cooler 41F: `

Milk 40F.

Reach in Cooler 35F:

Butter 39F.

Reach in Cooler 39F:

Juice 39F.

Milk Box 41F:

Milk 41F.

Milk Box 41F:

Chocolate Milk 41F.

Hot line # 1:

Cheese Pizza 155F.

Hot Line # 2:

Steam Broccoli 143F.

Sanitizer was tested with QT test Strips: Concentration 200ppm, Temperature 75F.

Last Food Training 9/15/2026.

Calibrated Thermometer was observed at the time of this inspection.

Satisfactory.

Inspector Signature:

Client Signature:

Email Address(es): kevinleto@dadeschools.net;
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Inspection Conducted By: Pedro Hernandez Bastidas (60752)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name: Miyuris Cancio
Date: 10/5/2026

Inspector Signature:

Client Signature: