

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



Facility Information

RESULT: Satisfactory

Permit Number: 13-48-14218
 Name of Facility: Twin Lakes Elementary/ Loc.# 5601
 Address: 6735 W 5 Place
 City, Zip: Hialeah 33012

Type: School (more than 9 months)
 Owner: M-DCSB Food and Nutrition
 Person In Charge: M-DCSB Food and Nutrition Phone: (786) 275-0400
 PIC Email: marta@dadeschools.net

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 1	Begin Time: 09:50 AM
Inspection Date: 3/9/2023	Number of Repeat Violations (1-57 R): 0	End Time: 11:10 AM
Correct By: Next Inspection	Facility Grade: N/A	
Re-Inspection Date: None	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
- NO** 12. Food received at proper temperature
- IN** 13. Food in good condition, safe, & unadulterated
- NA** 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

- OUT** 15. Food separated & protected; Single-use gloves (**COS**)

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

- IN** 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- IN** 18. Cooking time & temperatures
- NO** 19. Reheating procedures for hot holding
- NO** 20. Cooling time and temperature
- IN** 21. Hot holding temperatures
- 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

- NO** 33. Proper cooling methods; adequate equipment
- NO** 34. Plant food properly cooked for hot holding
- NO** 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
- IN** 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
- 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 #15. Food separated & protected; Single-use gloves

Observations:

Dented (damaged) Food Can(s):

1. Dry Storage Room (three (3) dented food' cans from delivery (REDPACK Spaghetti Sauce Non-PBA Liner Family Owner 106 OZ (6 LBS 10 OZ) 3.00kg From the Makers of RED GOLD TOMATOES), plus three (3) dented (damaged) food cans from delivery (U.S. GRADE A GOLDEN WHOLE KERNEL CORN, Net WT. 6LB 10 OZ (3kg) MONARCH EST. 1853)).

Discard into garbage container and/or remove from shelves and place it's in another area with a sign for Credit with Vendor).

Corrected on Site (COS).

At the time of inspection, Cafeteria Manager removed all dented (damaged) food' cans, placed on a cart with a sign Credit with Vendor, and moved the cart from Dry Storage to Utility Room; corrected already.

CODE REFERENCE: 64E-11.003(2). Foods shall be stored and handled to prevent cross-contamination. Raw animal foods shall be separated from RTE food and from other raw animal food during storage, preparation, holding, and display. Single-use gloves shall be used for only one task and purpose and discarded when damage occurs or the task is interrupted.

Violation #47. Food & non-food contact surfaces

Observations:

1. Gas Kettle Release Valve is Not Working Properly. PC # 0722149. Tag 1006964.

Work Order # 4329646.

Repair and/or replace Gas Kettle Release Valve.

2. Gas Oven Top. PC # 0672776. Full of Stoot Inside. Work Order # 4259921.

Repair and/or replace Gas Oven Top.

3. Gas Oven Top. PC # 0672776. Tag # 1006962. Wheel on Top of Door is Broken-OFF. Door will not close securely.

Work Order # 4303591.

Repair and/or replace Gas Oven Top.

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

Inspector Signature:

Client Signature:

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General Comments

Food Inspection.
Elementary School (Public).
Anita Marti (Principal).
Barbara Sedeno (Cafeteria Manager), assisted with inspection.
Handwash Sink: Water temperature 111.7°F.
Staff Restroom Handwash: Water temperature 106.1°F.
Three (3)-sink compartments: Water temperature 114.6°F.
Mop Sink: Water temperature 117.8°F.
Refrigerator temperature 36°F.
Freezer temperature -3°F.
Cold-holding: Strawberry milk temperature 39.2°F (from Milk-box).
Hot-holding: Seasoned fries temperature 142.7°F.
Hot-holding: Mixed vegetables temperature 138.1°F.
Hot-holding: Empanada (ham and cheese) temperature 149.3°F.
Hot-holding: French bread pizza (cheese) temperature 179.6°F.

Email Address(es): marta@dadeschools.net;
l.gonzalez@dadeschools.net;
bsedeno@dadeschools.net;
ipalacio@dadeschools.net;
jaybolton@dadeschools.net;
mwertz@dadeschools.net;
wcabrera@dadeschools.net

Inspection Conducted By: Alberto Reyes (032763)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name:
Date: 3/9/2023

Inspector Signature:

Client Signature: