

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



Facility Information

RESULT: Satisfactory

Permit Number: 13-48-03823
Name of Facility: Dunbar, Paul L. K-8 Center/ Loc.# 1441
Address: 505 NW 20 Street
City, Zip: Miami 33127

Type: School (more than 9 months)
Owner: M-DCSB Food and Nutrition
Person In Charge: Hazel Copeland Phone: 305-573-4111
PIC Email: hcopeland@dadeschools.net

Inspection Information

Purpose: Reinspection	Number of Risk Factors (Items 1-29): 0	Begin Time: 09:05 AM
Inspection Date: 11/1/2021	Number of Repeat Violations (1-57 R): 2	End Time: 09:40 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

- IN** 15. Food separated & protected; Single-use gloves

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

- NO** 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
- IN** 21. Hot holding temperatures
- IN** 22. Cold holding temperatures
- IN** 23. Date marking and disposition
- NA** 24. Time as PHC; procedures & records

CONSUMER ADVISORY

- NA** 25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS

- NA** 26. Pasteurized foods used; No prohibited foods

ADDITIVES AND TOXIC SUBSTANCES

- NA** 27. Food additives: approved & properly used
- IN** 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES

- NA** 29. Variance/specialized process/HACCP

Inspector Signature:

[Signature] 11/1/2021

Client Signature:

[Signature]

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Good Retail Practices

<p>SAFE FOOD AND WATER</p> <p><u>IN</u> 30. Pasteurized eggs used where required</p> <p><u>IN</u> 31. Water & ice from approved source</p> <p><u>NA</u> 32. Variance obtained for special processing</p> <p>FOOD TEMPERATURE CONTROL</p> <p><u>IN</u> 33. Proper cooling methods; adequate equipment</p> <p><u>IN</u> 34. Plant food properly cooked for hot holding</p> <p><u>IN</u> 35. Approved thawing methods</p> <p><u>IN</u> 36. Thermometers provided & accurate</p> <p>FOOD IDENTIFICATION</p> <p><u>IN</u> 37. Food properly labeled; original container</p> <p>PREVENTION OF FOOD CONTAMINATION</p> <p><u>IN</u> 38. Insects, rodents, & animals not present</p> <p><u>IN</u> 39. No Contamination (preparation, storage, display)</p> <p><u>IN</u> 40. Personal cleanliness</p> <p><u>IN</u> 41. Wiping cloths: properly used & stored</p> <p><u>IN</u> 42. Washing fruits & vegetables</p> <p>PROPER USE OF UTENSILS</p> <p><u>IN</u> 43. In-use utensils: properly stored</p> <p><u>IN</u> 44. Equipment & linens: stored, dried, & handled</p> <p><u>IN</u> 45. Single-use/single-service articles: stored & used</p>	<p><u>IN</u> 46. Slash resistant/cloth gloves used properly</p> <p>UTENSILS, EQUIPMENT AND VENDING</p> <p><u>OUT</u> 47. Food & non-food contact surfaces (R)</p> <p><u>IN</u> 48. Ware washing: installed, maintained, & used; test strips</p> <p><u>OUT</u> 49. Non-food contact surfaces clean (R)</p> <p>PHYSICAL FACILITIES</p> <p><u>IN</u> 50. Hot & cold water available; adequate pressure</p> <p><u>IN</u> 51. Plumbing installed; proper backflow devices</p> <p><u>IN</u> 52. Sewage & waste water properly disposed</p> <p><u>IN</u> 53. Toilet facilities: supplied, & cleaned</p> <p><u>IN</u> 54. Garbage & refuse disposal</p> <p><u>IN</u> 55. Facilities installed, maintained, & clean</p> <p><u>OUT</u> 56. Ventilation & lighting</p> <p><u>IN</u> 57. Permit; Fees; Application; Plans</p>
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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

<p>Violation #47. Food & non-food contact surfaces 2-door reach-in freezer PC #653976 is cooling properly. However, there is a problem with lock panel which was missing at the time of inspection (Repeated Violation). Work order #4204608 was submitted on 09/15/21. Replace missing lock panel.</p> <p>CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.</p>
<p>Violation #49. Non-food contact surfaces clean The fans above the 3-compartment sink and that located above the exit door by serving line A was also observed to be rusty (Repeated Violation). Clean rusts and disinfect or replace fans.</p> <p>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.</p>
<p>Violation #56. Ventilation & lighting Burnt out light bulb under the ventilation hood system. Replace burnt out light bulb.</p> <p>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.</p>

Inspector Signature:

[Signature] 11/1/2021

Client Signature:

[Signature]

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General Comments

Reinspection is satisfactory. At the time of reinspection, the following violations from previous inspection were observed to have been corrected:

- Violation #47. 4 ovens PC #0742026, #0742027, #0742028, and #0742029 were observed to be out of order (Repeated Violation).
- Violation #51. Leaking faucet observed at the sink by the ice machine (Repeated Violation).
- Violation #54. Missing drain plug on the dumpster (Repeated Violation)
- Violation #56. Burnt out light bulb in reach-in refrigerator PC #0880782.
- Violation #56. Light intensity in staff restroom measured 5.3-foot-candles.
- Violation #56. The vent of the AC above the 3-compartment sink has accumulated dust.

The following violations are yet to be corrected:

- * 2-door reach-in freezer PC #653976 with missing lock panel.
- * Rusty fans above the 3-compartment sink and that located above the exit door by serving line A.

Breakfast had been served at the time of inspection. Hence, no food temperature was recorded.


Temperatures were taken with digital thermopen thermometer as follows:

- Handwash sink : 106°F
- Water temperature in the wash compartment of the 3-compartment sink: 118°F
- Mop Sink: 125°F
- Reach in refrigerator: 32-38°F
- Reach in freezer: -18°F
- Milk Boxes: 36-40°F
- Chest freezer: 0°F

Email Address(es): hcopeland@dadeschools.net;
IPalacio@dadeschools.net;
JWare@dadeschools.net;
jaybolton@dadeschools.net;

Inspection Conducted By: Adeola Kolapooluwo (27482)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name:
Date: 11/1/2021

Inspector Signature:

 11/1/2021

Client Signature:

