

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: MDCPS  
 Person In Charge: Christie Houston Phone: (305) 573-2344  
 PIC Email: 316654@dadeschools.net

**Inspection Information**

|                                 |   |                      |
|---------------------------------|---|----------------------|
| Purpose: Routine                | Number of Risk Factors (Items 1-29): 1  | Begin Time: 09:12 AM |
| Inspection Date: 10/4/2024      | Number of Repeat Violations (1-57 R): 1 | End Time: 10:03 AM   |
| Correct By: Next Inspection     | Facility Grade: N/A                     |                      |
| <b>Re-Inspection Date: None</b> | 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
- NA** 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

- IN** 17. Proper disposal of unsafe food

**TIME/TEMPERATURE CONTROL FOR SAFETY**

- NO** 18. Cooking time & temperatures
- NO** 19. Reheating procedures for hot holding
- NO** 20. Cooling time and temperature
- IN** 21. Hot holding temperatures
- OUT** 22. Cold holding temperatures
- NO** 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**

- 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:

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



**Good Retail Practices**

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

*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 #22. Cold holding temperatures<br/>Observed milk cartons at 52F stored in milk box, as per Operator held for 1 hour. Cool down milk to 41F or less in a cold holding unit and stop using milk box until fixed. Operator moved milk to other cold holding unit to cool down.</p> <p>CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held cold, and not subject to an approved HACCP plan, must be maintained at 41°F.</p> |
| <p>Violation #47. Food &amp; non-food contact surfaces<br/>Observed milk box unable to maintain cold holding temperatures. Stop using milk box until fixed.</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<br/>Observed reach in freezers gaskets soiled with mold-like substance. Clean and sanitize gaskets. Operator cleaned and sanitized gaskets. COS.</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 #54. Garbage &amp; refuse disposal<br/>Observed dumpsters area soiled. Clean and sanitize garbage area.</p> <p>CODE REFERENCE: 64E-11.003(5). Garbage shall be disposed of to prevent vector harborage. Trash cans will be durable, cleanable, leak proof, insect and rodent resistant, and non-absorbent. Outside storage area shall be of a smooth, non-absorbent material and sloped to a drain.</p>                          |

Inspector Signature:

Client Signature:

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



**General Comments**

Satisfactory.

Temperature was taken with Thermapen Probe Thermometer.

Handwashing sink (kitchen): 121F

Handwashing sink (employee s bathroom): 120F

Three compartments sink: 127F.

Preparation sink: 124F

Mop sink: 122F.

Reach in cooler: yogurt 43F, vegetable salad 42F, shredded cheese 41F, sliced cheese 42F.

Milk box: milk 52F. Cool down to 41 or less for cold holding.

Warmer: chicken nuggets 163F, broccoli 148F.

Three compartments sink sanitizer: QT 200 ppm.

Verified probe thermometer calibration (ice/water): 32F.

Email Address(es): 321196@dadeschools.net;

316654@dadeschools.net;

ithomas@dadeschools.net;

mjimenez@dadeschools.net;

mcdearmas@dadeschools.net

Inspection Conducted By: Vicente Prietodiaz (31113)

Inspector Contact Number: Work: (305) 623-3500 ex.

Print Client Name: Christie Houston

Date: 10/4/2024

Inspector Signature:

Handwritten signature of the inspector.

Client Signature:

Handwritten signature of the client.