

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



Facility Information

RESULT: Satisfactory

Permit Number: 13-48-12118
Name of Facility: Royal Green Elementary/ Loc.# 4741
Address: 13047 SW 47 Street
City, Zip: Miami 33175

Type: School (more than 9 months)
Owner: M-DCSB Food and Nutrition
Person In Charge: Morayma Cortes Rodriguez Phone: (305)221-5322
PIC Email: 239093@dadeschools.net

Inspection Information

Purpose: Routine Number of Risk Factors (Items 1-29): 0 Begin Time: 11:10 AM
Inspection Date: 3/16/2021 Number of Repeat Violations (1-57 R): 1 End Time: 12:25 PM
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
- 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:

& mailed to Ms. Cortes 3/16/21

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Good Retail Practices

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

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|---|
| <p>Violation #51. Plumbing installed; proper backflow devices provide missing backflow prevention device at mop sink. CODE REFERENCE: 64E-11.003(5)(c). Plumbing will be installed and maintained to comply with plumbing requirements, including backflow prevention devices. A mop sink will be provided.</p> |
| <p>Violation #54. Garbage & refuse disposal Replace missing dumpster plug at 6 Cu. Yd. outdoor recycling dumpster. [This is an uncorrected violation from last routine inspection 11/16/20] Provide lids for waste receptacles inside the kitchen area. Waste receptacles must be covered with a lid when not actively disposing of trash/food. Observed uncovered trash cans with food waste in the kitchen area while employees were serving food at the serving line. 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:

E mailed to Ms. Carter 3/21/21

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General Comments

Facility is a satellite of Bent Tree Elementary.

Hot water temperature at: handwashing sink 114F, wash sink 120F, employees restroom sink 102F & mop sink 100F

Food temperature/location:

Serving line (hot): Asian chicken 169F, teriyaki chicken 160F, lasagna 165F

Serving line (cold): milk 40F

Hot holding at 155F: sweet potato fries, rice

Reach-in freezer 0F

Reach-in refrigerator 40F

Note: Classic Thermapen digital thermometer used to measure food and water temperatures at the time of this inspection.

Inspection conducted during COVID-19 pandemic.

Email Address(es): 239093@dadeschools.net;

nancyaragon@dadeschools.net;

mortega1@dadeschools.net

Inspection Conducted By: Venus Fernandez (82515)

Inspector Contact Number: Work: (305) 623-3516 ex.

Print Client Name:

Date: 3/16/2021

Inspector Signature:

Client Signature:

E mailed to Ms. Carter 3/21/21