

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: MDCPS
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: 11:25 AM
Inspection Date: 4/23/2024	Number of Repeat Violations (1-57 R): 1	End Time: 12:15 PM
Correct By: Next Inspection	FacilityGrade: 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

- NO** 6. Proper eating, tasting, drinking, or tobacco use
- NO** 7. No discharge from eyes, nose, and mouth

PREVENTING CONTAMINATION BY HANDS

- NO** 8. Hands clean & properly washed
- NO** 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
- NO** 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

- NO** 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

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

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

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 #38. Insects, rodents, & animals not present -Observed corroded bottom of door frames at: mop room #117, four kitchen entrance doors and dry storage room #120. Repair door frames to prevent vermin entrance as these are kitchen entrance and exit doors. CODE REFERENCE: 64E-11.003(5)(f). Effective measures shall be taken to control the presence of pests in the food establishment. Unless otherwise approved, live animals shall not be allowed.</p>
<p>Violation #47. Food & non-food contact surfaces *Observed single-door Traulsen refrigerator leaking water on a tray inside the unit, PC#0729865/TAG 1003834. Repair/replace. Work order # 4418053. *Observed 2 burned out light bulbs inside 3-door Traulsen refrigerator, PC#0731096/TAG 1003835. Replace light bulbs. CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.</p>
<p>Violation #54. Garbage & refuse disposal Observed open 1/2 lid of 4yd outside dumpster on far ride. Dumpster is pushed against the fence and employee is unable to close the lid. Keep dumpster lid closed when not in use. 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>
<p>Violation #55. Facilities installed, maintained, & clean -Observed mop sink wall by back exit door in disrepair. Repair mop sink wall. [This is a repeat violation from last routine inspection 10/13/23] -Observed corroded bottom of door frames at mop room #117, four kitchen entrance doors and dry storage room #120. Repair door frames. [This is a repeat violation from last routine inspection 10/13/23] -Observed out-of-order dual electric outlet in the oven area. Staff using extension cord to be able to use a second electric warmer. Repair/replace dual electric outlet. CODE REFERENCE: 64E-11.003(5). Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. Exterior areas shall be kept cleaned.</p>

Inspector Signature:

Client Signature:

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General Comments

Facility is a satellite of Bent Tree Elementary.

Hot water temperature at: kitchen handwashing sink 100F, wash sink 117F, employee restroom 111F & mop sink 105F.
Sanitizer concentration/water temperature: 300ppm/74F

Reach-in refrigerator temperature 33F; reach-in freezer 0F

Food temperature:

milk/milk box 41F

Hot serving line: cheeseburger 140F, pizza stick 137F

Hot holding inside warmer: cheeseburger 145F, pizza cheese stick 160

Oven: pizza stick 320F

Cold holding inside refrigerator: sliced cheese 37F, tuna in water 38F, peach yogurt 35F, chef salad 38F

Note:

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

Email Address(es): 239093@dadeschools.net;
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mortega1@dadeschools.net

Inspection Conducted By: Venus Fernandez (82515)
Inspector Contact Number: Work: (305) 623-3516 ex.
Print Client Name: Morayma Cortes
Date: 4/23/2024

Inspector Signature:

Client Signature: