

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: mortega1@dadeschools.net

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 1	Begin Time: 10:20 AM
Inspection Date: 12/19/2025	Number of Repeat Violations (1-57 R): 0	End Time: 11:20 AM
Correct By: Next Inspection	Facility Grade: N/A	
Re-Inspection Date: None	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
- 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
- OUT** 21. Hot holding temperatures (**COS**)
- 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** 31. Water & ice from approved source
- NO** 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
- NO** 36. Thermometers provided & accurate

FOOD IDENTIFICATION

- NO** 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

- IN** 38. Insects, rodents, & animals not present
- NO** 39. No Contamination (preparation, storage, display)
- IN** 40. Personal cleanliness
- 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

- NO** 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 #21. Hot holding temperatures

Observed orange chicken with internal temperature 119-125F on the serving line. Per PIC, the chicken was brought from the warmer to the line less than an hour ago but the hot well was low on water so they added room temperature water. Keep hot held foods at 135F or higher. [Corrected on site: orange chicken was reheated in the oven to 165F and the hot well temperature was increased]

CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held hot and not subject to an approved HACCP plan, must be maintained at 135°F.

Violation #47. Food & non-food contact surfaces

-Observed out-of-order milk box, TAG# 1003840. Repair/replace. Per PIC, there is a work order in place.
-Observed out-of-order hot well (far right hand), hot serving line # 1003836. Repair/replace. Per PIC, there is a work order in place.
CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.

General Comments

Inspector Signature:

Client Signature:

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This school is a satellite of Bent Tree Elementary.

Hot water at: handwashing sink 105F, wash sink 116F, mop sink 102F, employee restroom sink 100F.
Sanitizer concentration/water temperature: 200ppm(QAT)/80F

Walk-in cooler temperature 34F; walk-in freezer -1F.

Food temperature:

Warmer: orange chicken 150F, chese pizza 147F

Hot serving line: orange chicken 119-125F, rice 150F, cheese pizza 135F

Cold holding inside refrigerator: milk 36F, small salad 41F, cheese hot pocket 41F, tuna in water 40F, peach yogurt 39F

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

Facility is a satellite of Bent Tree Elementary.

Hot water temperature at: kitchen handwashing sink 105F, wash sink 116F, employee restroom 100F & mop sink 102F.
Sanitizer concentration/water temperature: 200ppm (QAT)/80F

Reach-in refrigerator temperature 34F; reach-in freezer -1F

Food temperature:

Cold holding inside refrigerator: small salad 40F, cheesehot pocket 41F, tuna in water 40F, cheese stick 41F, peach yogurt 39F, milk 37F

Hot serving line: chicken fajita 142F, yellow rice with chicken 168F

Hot holding inside warmer: yellow rice with chicken 160F

Note: Schools is in operation for summer camp.

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

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

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

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Inspection Conducted By: Venus Fernandez (82515)
Inspector Contact Number: Work: (305) 623-3516 ex.
Print Client Name: M. Ortega
Date: 12/19/2025

Inspector Signature:

Handwritten signature of Venus Fernandez.

Client Signature:

Handwritten signature of M. Ortega.

Form Number: DH 4023 03/18

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