

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



Facility Information

RESULT: Satisfactory

Permit Number: 13-48-12597
 Name of Facility: Shenandoah Elementary/ Loc.# 5001
 Address: 1023 SW 21 Avenue
 City, Zip: Miami 33135

Type: School (more than 9 months)
 Owner: M-DCSB Food and Nutrition
 Person In Charge: Lakesha Brown-thomas Phone: 305-643-1331
 PIC Email: laking@dadeschools.net

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 0	Begin Time: 09:07 AM
Inspection Date: 8/20/2021	Number of Repeat Violations (1-57 R): 1	End Time: 10:16 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

- 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:

T. [Signature] 8/20/21

Client Signature:

[Signature]

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Good Retail Practices

SAFE FOOD AND WATER

- IN 30. Pasteurized eggs used where required
- IN 31. Water & ice from approved source
- NA 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

- IN 33. Proper cooling methods; adequate equipment
- IN 34. Plant food properly cooked for hot holding
- IN 35. Approved thawing methods
- IN 36. Thermometers provided & accurate **(COS)**

FOOD IDENTIFICATION

- IN 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

- IN 38. Insects, rodents, & animals not present
- IN 39. No Contamination (preparation, storage, display)
- IN 40. Personal cleanliness
- IN 41. Wiping cloths: properly used & stored
- IN 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

- IN 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
- OUT 54. Garbage & refuse disposal **(R)**
- OUT 55. Facilities installed, maintained, & clean
- OUT 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.

Inspector Signature:

T. Allen 8/20/21

Client Signature:

Jack R. [Signature]

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Violations Comments

Violation #47. Food & non-food contact surfaces

The base and cover of the chest freezer was observed to have perforation all over due to rusts. Remove or Replace chest freezer.

The interior of the milk box west side of the kitchen was observed to be dirty. The Person in Charge cleaned and sanitized the interior of the reach-in refrigerator. Always keep equipment clean to eliminate the chances of contaminating food stored in the unit. Corrected on Site.

The cover of the fan located above the 3-compartment sink has dust accumulation. Clean and disinfect cover of the fan.

CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.

Violation #54. Garbage & refuse disposal

Missing drain plug on the dumpster(Repeated Violation). Contact the waste management company to provide the dumpster with missing drain plug to prevent pest and rodent harborage.

Missing lids for one of the three dumpsters (Repeated Violation). Provide lids for dumpster.

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.

Violation #55. Facilities installed, maintained, & clean

Ceiling tile around AC vent in the dry storage room is short in length causing a space gap around the vent. Replace ceiling tile.

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.

Violation #56. Ventilation & lighting

The ventilation filter for ice box #1139362 is broken. Replace broken ventilation filter.

Burnt out light bulbs in the dry storage room and also in freezers #1125788 and 1110537. Replace burnt out light bulbs.

The vent of air curtain at the receiving door and also the AC vent above the chest freezer were observed to have accumulated dust. Clean and disinfect vents.

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.

General Comments

Inspection is satisfactory.

Temperatures were taken with digital thermopen thermometer as follows:

Handwash sink : 106-110°F

Utility/Mop sink: 131°F

Wash compartment of the 3-compartment sink: 140°F

Reach in refrigerator: 34-40°F

Reach in freezer: -8/-18°F

Walk in Freezer: 12°F

Walk in refrigerator: 32°F

Milk Box: 28-32°F

Milk: 30-39°F

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Inspector Signature:

T. L. King 8/20/21

Client Signature:

Jack R. King

Form Number: DH 4023 03/18

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Inspection Conducted By: Adeola Kolapooluwo (27482)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name:
Date: 8/20/2021

Inspector Signature:

TK 8/20/21

Client Signature:

Jack R. [Signature]

Form Number: DH 4023 03/18

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