

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 13-48-06103  
 Name of Facility: Hibiscus Elementary/ Loc.# 2401  
 Address: 18701 NW 1 Avenue  
 City, Zip: Miami 33169

Type: School (more than 9 months)  
 Owner: M-DCSB Food and Nutrition  
 Person In Charge: MDCSB-Food & Nutrition      Phone: (305) 221-3821  
 PIC Email:

**Inspection Information**

Purpose: Routine	Number of Risk Factors (Items 1-29): 1	Begin Time: 10:15 AM
Inspection Date: 4/12/2023	Number of Repeat Violations (1-57 R): 0	End Time: 12:06 PM
Correct By: Next Inspection	FacilityGrade: N/A	
<b>Re-Inspection Date: None</b>	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

- IN** 17. Proper disposal of unsafe food

**TIME/TEMPERATURE CONTROL FOR SAFETY**

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

- 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**

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

**FOOD TEMPERATURE CONTROL**

- OUT** 33. Proper cooling methods; adequate equipment
- NO** 34. Plant food properly cooked for hot holding
- IN** 35. Approved thawing methods
- IN** 36. Thermometers provided & accurate

**FOOD IDENTIFICATION**

- OUT** 37. Food properly labeled; original container (**COS**)

**PREVENTION OF FOOD CONTAMINATION**

- IN** 38. Insects, rodents, & animals not present
- IN** 39. No Contamination (preparation, storage, display)
- IN** 40. Personal cleanliness
- OUT** 41. Wiping cloths: properly used & stored (**COS**)
- NO** 42. Washing fruits & vegetables

**PROPER USE OF UTENSILS**

- OUT** 43. In-use utensils: properly stored (**COS**)
- IN** 44. Equipment & linens: stored, dried, & handled
- IN** 45. Single-use/single-service articles: stored & used

- NA** 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
- OUT** 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.*

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**Violations Comments**

<p>Violation #21. Hot holding temperatures Observed rice in turned off steamer at 130F. Reheat rice to at least 135F. Corrected on site, rice reheated in the oven, new temperature 170F.</p> <p>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.</p>
<p>Violation #33. Proper cooling methods; adequate equipment Observed milk box out of order. Repair milk box. Work order #4332384.</p> <p>CODE REFERENCE: 64E-11.003(2). Proper methods shall be used for cooling in accordance with Rule requirements. There should be enough equipment to meet the demand of the food operation.</p>
<p>Violation #37. Food properly labeled; original container Observed pork sausages in the refrigerator without a label. Label all foods outside original container. Corrected on site, label placed on container.</p> <p>CODE REFERENCE: 64E-11.003(2). Food or food ingredients removed from their original packages shall be identified with their common name unless unmistakably recognized.</p>
<p>Violation #41. Wiping cloths: properly used &amp; stored Observed wiping cloths stored on counters and on top of containers. Store wiping cloths in sanitizer buckets with sanitizer. Corrected on site, wippes placed inside bucket with sanitizer.</p> <p>CODE REFERENCE: 64E-11.003(2). In-use wiping cloths shall be stored in an effective and approved sanitizing solution between uses.</p>
<p>Violation #43. In-use utensils: properly stored Observed serving utensils stored in container with water. Remove serving utensils from the water. Corrected on site, utensils removed from water container.</p> <p>CODE REFERENCE: 64E-11.003(4). The establishment shall use an approved method for the storage of in-use utensils during pauses in food preparation or dispensing.</p>
<p>Violation #47. Food &amp; non-food contact surfaces Observed ice machine out of order. Repair ice machine. Work order #4333992. Observed oven out of order (tag#1015270).. Repair oven.</p> <p>CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.</p>
<p>Violation #54. Garbage &amp; refuse disposal Observed dumpster lid opened. Close dumpster lid and maintain them closed.</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>
<p>Violation #55. Facilities installed, maintained, &amp; clean Observed burnt light bulb in bathroom vestibule (0.0 fc) and in the staff bathroom (28.3 fc). Replace light bulbs. Work order# 4340505.</p> <p>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>

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**General Comments**

Satisfactory.  
Line #1: platinas 164F, rice 139F, chili 145F, pizza sticks 158F.  
Line #2: pizza sticks 147F, plantains 154F.  
Line#1: cut strawberries 34F.  
Line #2: cut strawberries 37F.  
Milk box: chocolate milk 38F.  
Warmer #1: cheese burger 141F.  
Warmer #2: plantain 157F, cheese burger 145F, pizza sticks 145F  
Refrigerator #1: sour cream 39F.  
Refrigerator #2: milk 37F.  
Refrigerator #3: juice 39F, (milk 46F cooling stage)  
Refrigerator #4: tuna salad 40F, pork patties 40F.  
Handwashing sink 118F.  
Mop sink 108F.  
Staff bathroom sink 103F.  
3 Compartment sink sanitizer solution concentration 200 ppm at room temperature.

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Inspection Conducted By: Melissa Mosquera (27431)  
Inspector Contact Number: Work: (305) 623-3500 ex.  
Print Client Name:  
Date: 4/12/2023

Inspector Signature:

Client Signature: