

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



Facility Information

RESULT: Satisfactory

Permit Number: 13-48-00579
Name of Facility: Amelia Earhart Elem.
Address: 5987 E 7 Avenue
City, Zip: Hialeah 33013

Type: School (more than 9 months)
Owner: M-DCSB Food and Nutrition
Person In Charge: Micheline Bien-Aime Phone: (305)688-9292
PIC Email: 317588@dadeschools.net

Inspection Information

Purpose: Routine
Inspection Date: 3/18/2020
Correct By: Next Inspection
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 0
Number of Repeat Violations (1-57 R): 0
Facility Grade: N/A
Stop Sale: No

Begin Time: 11:00 AM
End Time: 12:00 PM

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
- IN** 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

- 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

- 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:

STATE OF FLORIDA
DEPARTMENT OF HEALTH
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FOOD SERVICE
INSPECTION REPORT



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

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
- IN 54. Garbage & refuse disposal
- IN 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.

Violations Comments

Violation #47. Food & non-food contact surfaces
Observed drinking fountain out of order in cafeteria. Repair drinking fountain.
CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.

Violation #56. Ventilation & lighting
Observed several lights out of order in exhaust ventilation system. Replace light bulbs.
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.

Inspector Signature:

Client Signature:

STATE OF FLORIDA
DEPARTMENT OF HEALTH
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INSPECTION REPORT



General Comments

Temperature taken:

Handwashing sink: 120°F.

Macaroni cheese: 145°F.

Broccoli: 138°F.

Milk: 35°F.

Email Address(es): 317588@dadeschools.net;
292939@dadeschools.net;
jaybolton@dadeschools.net;
jware@dadeschools.net;
ipalacio@dadeschools.net

Inspection Conducted By: Cesar Martinez (085423)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name:
Date: 3/18/2020

Inspector Signature:

Handwritten signature of Cesar Martinez.

Client Signature:

Handwritten signature of Michel B.

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



Facility Information

RESULT: Satisfactory

Permit Number: 13-48-00579
Name of Facility: Amelia Earhart Elem.
Address: 5987 E 7 Avenue
City, Zip: Hialeah 33013

Type: School (more than 9 months)
Owner: M-DCSB Food and Nutrition
Person In Charge: Marlene Ramos Phone: (305) 573-2184
PIC Email: 292939@dadeschools.net

Inspection Information

Purpose: Routine
Inspection Date: 4/29/2019
Correct By: Next Inspection
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 0
Number of Repeat Violations (1-57 R): 2
Facility Grade: N/A
Stop Sale: No

Begin Time: 01:25 PM
End Time: 02:25 PM

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FoodBorne Illness Risk Factors And Public Health Interventions

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EMPLOYEE HEALTH

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Inspector Signature:

Client Signature:

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Good Retail Practices

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PROPER USE OF UTENSILS

- IN 43. In-use utensils: properly stored
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- IN 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
- OUT 53. Toilet facilities: supplied, & cleaned (**R**)
- IN 54. Garbage & refuse disposal
- IN 55. Facilities installed, maintained, & clean
- OUT 56. Ventilation & lighting (**R**)
- 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 #53. Toilet facilities: supplied, & cleaned
Replace water stained ceiling tiles in female restroom. Repeat violation. Work order notification number 10034411 generated on 03/01/2019 and Work Order # 4021248 issued 03/15/2019, awaiting completion of work.

CODE REFERENCE: 64E-11.003(5). Toilet facilities shall meet applicable plumbing code, be kept clean, provided with toilet paper and covered waste receptacle, and utilize self-closing doors.

Violation #56. Ventilation & lighting
Replace inoperable light bulbs in hood system.
Provide shield for one of the light fixtures under the ventilation hood.
Replace inoperable lamps in light fixtures in dry storage room/ office. Repeat violation. Work order notification number 10034411 generated on 02/26/2019, awaiting completion of work.

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.

Inspector Signature:

Client Signature:

STATE OF FLORIDA
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General Comments

Satisfactory

At time of inspection, food service was over, inspection of food temperature logs showed food was served, held at proper temperature.

Milk in milk box 40°F

Reach in refrigerator temperature range 38°F - 41°F

Reach in freezer, frozen solid.

Email Address(es): 292939@dadeschools.net;
nemoss@dadeschools.net

Inspection Conducted By: Isaac Ofori (85423)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name: Amelia Earhart Elem.
Date: 4/29/2019

Inspector Signature:

Handwritten signature of Isaac Ofori.

Client Signature:

Handwritten signature of Amelia Earhart Elem.

PURPOSE

- ROUTINE
- CONSTRUCTION
- QA SURVEY
- CHANGE OF OWNER
- EPIDEMIOLOGY
- OTHER _____
- REINSPECTION
- COMPLAINT
- PREOPENING
- CONSULTATION



FLORIDA DEPARTMENT OF HEALTH
 COUNTY HEALTH DEPARTMENT
 PUBLIC SCHOOL AND PUBLIC CHARTER
 SCHOOL INSPECTION REPORT

TYPE

- PUBLIC SCHOOL
- PUBLIC CHARTER SCHOOL
- VOCATIONAL SCHOOL
- COLLEGE
- UNIVERSITY

CENSUS

220 _____ FEMALES
 227 _____ MALES

RESULTS

- SATISFACTORY
 - INCOMPLETE
 - UNSATISFACTORY
- CORRECT VIOLATIONS BY**
- NEXT ROUTINE INSPECTION
 - OR 8 AM ON _____ (DATE)

NAME OF FACILITY Amelia Earhart Elementary

LOCATION ADDRESS 5987 E 7 Avenue **CITY** Hialeah

STATE FL **ZIP CODE** 33013 **FACILITY OWNER** Miami-Dade County Public Schools

PERSON IN CHARGE (PIC) Lisa K Wiggins **PHONE** 305-688-9619

PIC E-MAIL ADDRESS lwiggins@dadeschools.net

BEGIN TIME AM/PM	END TIME AM/PM	DATE (MM/DD/YY)	POSITION NUMBER	PERMIT NUMBER
10:30 am	11:40am	12/12/2018	31113	13-51-08411

This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked below violate one or more of the requirements of Rule 6A-2.0010, of the Florida Administrative Code, Chapter 5, section 5 of the State Requirements for Educational Facilities 2014 (SREF); and sections 453 and 468 of the Florida Building Code 5th Edition (2014). 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.

Marking Key: **IN** = the act or item was observed to meet standards; **OUT** = the act or item was observed not to meet standards; **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 or not part of the operation

SCHOOL SANITATION

- In Out NO NA
- 1. School Site
 - 2. Playground, Equipment & Athletic Fields
 - 3. Athletic and Playground Equipment

BUILDING CONSTRUCTION AND MAINTENANCE

- In Out NO NA
- 4. Construction
 - 5. Maintenance & Repair
 - 6. Lighting Standards
 - 7. Heating, Ventilation, A/C Standards
 - 8. Natural Ventilation
 - 9. Mechanical Ventilation

SANITARY FACILITIES

- In Out NO NA
- 10. Provided/Accessible/Separation
 - 11. Group Toilet Rooms
 - 12. Toilet Facilities

SANITARY FACILITIES (cont.)

- In Out NO NA
- 13. Handwashing Facilities
 - 14. Soap Dispensers
 - 15. Shower Facilities
 - 16. Showers Water Temperatures

WATER SUPPLY

- In Out NO NA
- 17. Approved Source
 - 18. Drinking Fountains

LIQUID WASTE & WASTE WATER

- In Out NO NA
- 19. Sewage Disposal
 - 20. Solid Waste

PEST CONTROL

- In Out NO NA
- 21. Pest Control

SAFETY

- In Out NO NA
- 22. First Aid Kit

DIAPER CHANGING STATION

- In Out NO NA
- 23. Sanitizers
 - 24. Changing Station & Mats
 - 25. Hand Sink
 - 26. Garbage Can

ANIMAL HEALTH AND SAFETY

- In Out NO NA
- 27. Animals Maintenance/Aggressive

DORM/RESIDENTIAL FACILITIES

- In Out NO NA
- 28. Maintenance/Complaint
 - 29. Other

ITEM NUMBER	COMMENTS AND INSTRUCTIONS (if needed use a continuation page)
	SATISFACTORY
5	Replace discoloration ceiling tiles in classroom # 002.
7	Clean all air vents from dust accumulation throughout main building hallways, classroom # 028, 006,001B,002B and 003B.

INSPECTION CONDUCTED BY: Rose Jean-Mary

PHONE: 305-623-3500

COPY OF REPORT RECEIVED BY: Lisa Kay Wiggins

DATE: 12/12/18

INSTRUCTIONS

The EXPLANATION OF CODE REFERENCES is for informational purposes only; it is not a complete copy of the codes and is subject to change. Rule 6A-2.0010, of the Florida Administrative Code (F.A.C.), Chapter 5, section 5 of the State Requirements for Educational Facilities 2014 (SREF); and sections 453 and 468 of the Florida Building Code (FBC) 5th Edition (2014) in their entirety, should be consulted for the **official** version of these references.

EXPLANATION OF CODE REFERENCES

School Sanitation

- 1. School Site. 5(2)(a)7 SREF.** The site shall be free of broken glass, metal, trash, undergrowth, and any debris that constitutes a hazard or that encourages the harborage and concealment of pests.
- 2. Playgrounds, Equipment and Athletic Fields. 5(2)(k) SREF.** Playgrounds, equipment, and athletic fields where provided, shall be maintained in a safe and acceptable condition for the intended function. **5(2)(k)1 SREF.** Play areas and athletic fields where fencing is provided shall comply with SREF, Section 5(2)(d). **5(2)(k)2 SREF.** Pre-K, kindergarten, or day-care play areas, where provided, shall have direct access to and from their related classrooms or to a corridor providing immediate and safe access to the play area. **5(2)(k)3 SREF.** Play areas and athletic fields, where provided, shall have either direct access from the facility without crossing roads, traffic lanes, drives, or parking lots, or have appropriate safety devices provided where access crosses parking areas or drives. **5(2)(a)8 SREF.** The playground shall be graded and drained to prevent an unintentional accumulation of standing surface water and debris. **468.2.2 FBC.** Playground and equipment shall be safe, structurally sound, vermin proof, and shall not have jagged or sharp projections. Playground equipment shall be anchored to prevent toppling or dislodgement. Cushioning materials such as mats, wood chips, or sand shall be used under climbing equipment, slides, and swings.
- 3. Athletic and Playground Equipment. 5(2)(k)4 SREF.** Athletic and playground equipment, where provided, shall be structurally sound, maintained firm and stable, vermin-proof, free of pockets or crevices where water will collect or vermin and pests may hide, and free from jagged or sharp projections, edges, or corners. Playground equipment includes the equipment itself (backstops, swings, slides, etc.) and its structural components (foundations, supporting members, exposed fasteners, etc.).

Building Construction and Maintenance

- 4. Construction, Remodeling and Renovation. 5(1)(f) SREF.** Remodeling, renovation, and correction of deficiencies of existing educational, auxiliary, and ancillary facilities shall comply with the new construction requirements found in the Florida Building Code and the Florida Fire Prevention Code.
- 5. Maintenance and Repair. 5(1)(e)8.h SREF.** Light fixtures and window surfaces, both inside and outside, shall be kept clean, serviceable, and in good repair at all times. **5(1)(e)8.i.** Custodial areas shall be kept clean, safe, and orderly at all times. Custodial equipment shall be in good repair at all times. **5(1)(e)8.j SREF.** Building components & finishes shall be kept clean & in good repair.
- 6. Lighting Standards. 468.3.2. FBC.** Sources of natural light in instructional spaces shall be glazed with glare reducing materials or shall be shielded to prevent glare that can interfere with seeing task.
- 7. Heating, Ventilation, A/C Standards. 5(14)(b)(12) SREF.** Heating/Ventilation/Air Conditioning systems shall be operational. The systems shall maintain design temperatures of at least 78° F in the summer and 68° F in the winter; and shall provide adequate humidity control. There shall be no signs of mold or mildew on carpet or walls in or around the HVAC system or toilet rooms. **5(16)(a) SREF.** All occupied rooms and other rooms where odors or contaminants are generated shall be provided with ventilation.
- 8. Natural Ventilation. 5(16)(a)1 SREF.** Windows, louvers, or other openings used for natural ventilation shall be maintained in an operable condition at all times. **468.3.6.1 FBC.** Natural ventilation shall not be provided in toilet rooms, shower rooms, locker rooms, and storage rooms for athletic equipment or soiled clothes.
- 9. Mechanical Ventilation. 5(16)(a)2 SREF.** Mechanical ventilation systems shall be maintained in an operable condition at all times. **5(16)(a)4 SREF.** Exhaust systems from toilet rooms, custodial closets, shower and locker rooms, athletic equipment rooms, etc., shall be maintained in an operable condition at all times. **5(13)(g)1.d SREF.** Toilet rooms shall have exhaust fans vented to the exterior. **5(16)(a)10 SREF.** Stationary local sources producing air-borne particulates, heat, odors, fumes, spray, vapors, smoke or gases in such quantities as to be irritating or injurious to human health shall have an exhaust system to collect and remove the contaminants. Such exhaust shall discharge directly to the exterior of the building. **468.3.6.2 FBC and 468.3.6.3 FBC.** Kiln rooms and areas shall be provided with adequate exhaust to dispel emitted heat to the exterior, and they shall not be connected to any other exhaust system. **5(16)(a)5 SREF.** Science laboratory fume hoods and laboratory emergency fans shall be maintained in an operable condition. **468.3.6.4 FBC.** HVAC systems in chemistry labs and science classrooms shall be designed and installed to ensure that chemicals originating from the space are not recirculated. **468.3.6.5 SREF.** Rooms used for the storage, handling, and disposal of chemicals used in school, college, and university laboratories shall be vented to the exterior. The ventilation system shall not be connected to the air conditioning return air system.

Sanitary Facilities

- 10. Provided/Accessible/Separated. 5(13)(g)1.b SREF.** Secondary schools shall include one accessible toilet room for males and one accessible toilet room for females; each complete with a water closet, lavatory, and accessories. **5(16)(b)4 SREF.** All toilet rooms shall be available for occupant use during the hours of operation. **5(16)(b)5 SREF.** Faculty and staff toilet facilities shall be separate from student facilities in pre-K through grade 12 educational facilities. **468.3.5.2 FBC.** Separation of faculty/staff & student toilet facilities is not required for colleges and universities. **5(16)(b)6 SREF.** Unisex toilet rooms shall be provided only in child-care, pre-K through grade three, and ESE classrooms. **468.3.5.1 FBC.** Educational/ancillary facilities shall be provided with toilets, hand washing facilities, & drinking fountains for all occupants. **468.3.5.3.1 FBC.** Toilet facilities for Pre-K to Grade 12 shall be accessible under continuous roof cover from all student occupied spaces; *except* in relocatable classrooms installed for temporary use.
- 11. Group Toilet Rooms. 5(16)(b)7 SREF.** Group toilet rooms, where provided, shall meet the following requirements: **5(16)(b)7.a SREF.** Entrances to group toilet rooms shall be provided with a partition or other shielding device to block occupants from view. **5(16)(b)7.b SREF.** A partition shall be placed between each water closet. Water closet stalls shall be provided with doors. The partitions and doors shall be maintained in a safe, secure, and operational condition at all times. **5(10)(e) SREF.** Toilet Partitions. Toilet compartments, partitions, and doors may be provided in other areas, such as locker rooms, and shall be finished with noncorrosive, impervious materials. **468.3.5.3.2 FBC.** Access to student group toilet rooms shall not be through an occupied space, storage space, or equipment space. **468.3.5.6 FBC.** All group toilet rooms shall be provided with at least one (1) floor drain and (1) hose bib. The floor shall be sloped to the drain. Stall urinals do not serve for the required floor drains.
- 12. Toilet Facilities. 5(16)(b)2.c SREF.** Deodorizers shall not be used in toilet rooms. **5(10)(f) SREF.** Toilet and bath accessories, including grab bars; toilet paper dispensers; paper towel dispensers or hot-air drying devices; napkin disposal units; shelving, and

mirrors, where provided, shall be maintained in a safe and secure condition at all times. The use of common or public towels shall not be permitted. **5(13)(f)4 SREF.** Toilet facilities shall have a nonslip, impervious floor, impervious base, and minimum four foot-high impervious wainscot. **5(13)(p)2 SREF.** Each staff toilet room shall be provided with at least one water closet and one lavatory and shall be provided with hot and cold water at the lavatory. **5(14)(b)10.a SREF.** Walls in toilet rooms shall be finished with impervious materials to a minimum height of four feet. Floor and base in individual or group toilet rooms shall be impervious. **468.3.5.4 FBC.** The entry to each group toilet room shall be provided with a door, partition, or other shielding device to block from view the occupants in the toilet room. If a door is provided, it shall have a closer. **5(16)(b)1 SREF.** Toilet facilities shall be maintained in a satisfactory state of repair at all times. **5(16)(b)2.a SREF.** Water closets, urinals, lavatories, faucets, flush valves, dispensers, partitions, lower half of walls, and floors shall be maintained in a clean & sanitary condition at all times. **13. Handwashing Facilities. 5(13)(h)1 SREF.** Hot and cold water shall be provided in toilet rooms at the lavatory. Hot water temperature shall not exceed 110°F. **468.3.5.7.1 FBC.** Handwashing facilities shall be located within or adjoining each toilet room. **14. Soap Dispensers. 468.3.5.7.2 FBC.** Soap dispensers for liquid, foam or powdered soap shall be provided at all handwashing basins. **5(10)(f) SREF.** Dispensers for liquid, foam, or powdered soap shall be maintained in a safe & secure condition at all times. **15. Shower Facilities. 5(16)(b)10 SREF.** Shower facilities, where provided, shall be maintained in a clean and sanitary condition at all times. **5(16)(b)11 SREF.** Foot baths shall not be provided unless they are required by a Board-approved educational program. **468.3.5.5 FBC. Walls.** Walls in toilet rooms shall be impervious to a height of at least 4 ft. above the floor. Walls in can wash areas, & shower rooms shall be impervious to a height of at least 6 ft. above the floor. Toilet and shower partitions shall be impervious. **468.3.5.8.1 FBC.** Shower heads shall be based on the peak load, provided at the ratio of one shower head for each five students, and located at least of 30 inches apart. **16. Shower Water Temperature. 5(13)(h)1 SREF.** Hot and cold water shall be provided at the shower. **5(16)(b)10 SREF and 468.3.5.8.3 FBC.** Water shall be heated and the temperature at the shower head shall not exceed 110°F nor be less than 95°F.

Water Supply

17. Approved Source. 5(2)(j)1 SREF. An on-site potable water system provided shall be in proper working order and comply with the Florida Safe Drinking Water Act. **5(2)(j)2 SREF.** Samples of on-site treated and raw water shall be taken monthly and tested (bacteriological test), the water supply determined to be safe, and the certificate be on file and available for inspection. **18. Drinking Fountains. 5(16)(b)9 SREF.** Drinking fountains shall be maintained in an operational condition at all times. **5(1)(e)8.b SREF.** Toilet rooms, shower and locker rooms, drinking water fountains, and clinics shall be cleaned & disinfected daily using an appropriate Germicidal Detergent. Note: Drinking fountains shall be rinsed or flushed with plain water after disinfection. **468.3.5.1 FBC.** Educational & ancillary facilities shall have drinking fountains for all occupants, in ratios & accessible as required.

Liquid Waste

19. Sewage Disposal. 5(2)(j)(3) SREF. An on-site sewage disposal system, where provided, shall be in proper working order. Pursuant to section 381.0062 & 403.087, FS, sewage is required to be disposed of in accordance with Florida law. The system shall be tested monthly, functioning properly, and certificate on file and available for inspection. **20. Solid Waste. 5(1)(e)8.e SREF.** Trash and waste containers shall be provided in all areas, sufficient in number and emptied daily. Trash shall be stored in bins or containers in a central waste disposal area until removed. **5(1)(e)8.f SREF.** Garbage, trash, & rubbish shall be collected, stored, and disposed of at a frequency and manner that prevents a sanitary nuisance. **5(11)(c)(d) SREF.** Waste containers, including dumpsters, shall be accessible for maintenance and sanitation. Collectors and dumpsters shall be located on a concrete slab. Wet garbage shall be stored in impermeable, leak-proof, fly-tight containers. **468.2.3 FBC.** A smooth nonabsorbent surface shall be provided for outdoor waste containers. **21. Pest Control. 5(1)(e)5 SREF.** Operating pest management programs in accordance with the EPA's IPM in Schools guidelines (<http://schoolipm.ifas.ufl.edu/>), requiring use of effective measures to prevent harborage, propagation, or infestations of rodents, flies, cockroaches, & other insects on school premises. **5(10)(h) SREF.** Pest control and termite protection of buildings and grounds shall be provided in accordance with FDACS regulations, and certificates shall be on file and available for inspection. **468.3.1 FBC.** Buildings for occupancies shall be rodent proofed.

Safety

22. First Aid Kit. 5(11)(i) SREF. First aid kits shall be fully equipped per Board policy **5(1)(e)10** and available for student use.

Diaper Changing Station

23. Sanitizers. 5(10)(g)4 SREF. A sanitizer that is approved by the EPA shall be available at the changing station. The sanitizer shall be prepared according to the manufacturer's instructions and used as directed. **24. Changing Station and Mats. 5(10)(g)(1)SREF.** Diaper changing stations shall be equipped with an impermeable changing mat that is cleaned and sanitized after each use. **5(10)(g)2 SREF.** Diaper changing tables shall be maintained in a safe and secure condition at all times. **5(10)(g)(3) SREF.** Repairs to impermeable changing mats shall not be made with tape. **468.3.4 FBC.** A diaper changing station shall be located in or adjacent to any classroom where children wearing diapers are in attendance. **25. Handsink. 5(13)(f)2 SREF.** Where hot water is provided at a child's hand-washing sink, shall not exceed a temperature maximum of 110° Fahrenheit. Towel dispenser and soap dispenser shall be provided at each sink. **468.3.4 FBC.** Access to the sink shall be without opening doors or touching handles. A hand wash sink shall be provided within the changing station area. **26. Garbage Can. 5(10)(g)5 SREF.** A garbage can equipped with a tight-fitting lid and lined with an impermeable garbage bag shall be located at the diaper changing station. The garbage can shall be cleaned and sanitized at least daily.

Animal Health & Safety

27. Animal Maintenance/Aggressive Animals. 5(1)(e)9 SREF. Animals in classrooms shall be kept in a healthy condition and in appropriate cages or tanks that shall be maintained in a clean and safe condition.

Dormitories & Residential School Facilities

28. Maintenance/Complaints. 5(13)(k) SREF. Dormitories shall be maintained in good and clean condition; free from pest infestations, noisome odors, and health and safety hazards.

29. Other. This applies to any other applicable state or local standards.

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
PUBLIC SCHOOL
INSPECTION REPORT



2 of 2

General Comments

First floor hallway being waxed at time of inspection.

Email Address(es): lwiggins@dadeschools.net

Violations Comments

Violation #5. Maintenance & Repair
Observed thermostat missing cover in room 3 first floor.
CODE REFERENCE: 5. Maintenance and Repair. 5(1)(e)8.h SREF. Light fixtures and window surfaces, both inside and outside, shall be kept clean, serviceable, and in good repair at all times. 5(1)(e)8.i. Custodial areas shall be kept clean, safe, and orderly at all times. Custodial equipment shall be in good repair at all times. 5(1)(e)8.j SREF. Building components & finishes shall be kept clean & in good repair.

Violation #6. Lighting Standards
Three light fixtures out of order in classroom 021 and two light fixtures out of order in classroom 022.
CODE REFERENCE: 6. Lighting Standards. 468.3.2. FBC. Sources of natural light in instructional spaces shall be glazed with glare reducing materials or shall be shielded to prevent glare that can interfere with seeing task.

Violation #13. Handwashing Facilities
Observed first sink in the girl's restroom 043 out of order, sink is detaching from wall. Work order has been submitted three times.
Repair/replace sink

CODE REFERENCE: 13. Handwashing Facilities. 5(13)(h)1 SREF. Hot and cold water shall be provided in toilet rooms at the lavatory. Hot water temperature shall not exceed 110°F. 468.3.5.7.1 FBC. Handwashing facilities shall be located within or adjoining each toilet room.

Inspection Conducted By: Alina Lorenzo (913251)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name:
Date: 6/24/2019

Inspector Signature:

Handwritten signature of Alina Lorenzo.

Client Signature:

Handwritten signature of Amelia Earhart.

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
PUBLIC SCHOOL
INSPECTION REPORT



2 of 2

General Comments

At the time of this inspection, no kids were present. School is closed for Summer.

Satisfactory.

Email Address(es): lwiggin@dadeschools.net

Violations Comments

Violation #5. Maintenance & Repair

At the time of this inspection, a ceiling tile was observed missing at restroom 006. Replace ceiling tile.

At the time of this inspection, ceiling tiles with water marks were observed at the Media Center. Replace ceiling tiles.

CODE REFERENCE: 5. Maintenance and Repair. 5(1)(e)8.h SREF. Light fixtures and window surfaces, both inside and outside, shall be kept clean, serviceable, and in good repair at all times. 5(1)(e)8.i. Custodial areas shall be kept clean, safe, and orderly at all times. Custodial equipment shall be in good repair at all times. 5(1)(e)8.j SREF. Building components & finishes shall be kept clean & in good repair.

Violation #6. Lighting Standards

At the time of this inspection, lightbulbs out were observed at rooms: 005,042,030, Media Center and the Music Room. Replace lightbulbs.

CODE REFERENCE: 6. Lighting Standards. 468.3.2. FBC. Sources of natural light in instructional spaces shall be glazed with glare reducing materials or shall be shielded to prevent glare that can interfere with seeing task.

Violation #9. Mechanical Ventilation

At the time of this inspection, the mechanical ventilation at the restroom inside the music room was observed out service. Repair or replace mechanical ventilation.

CODE REFERENCE: 9. Mechanical Ventilation. 5(16)(a)2 SREF. Mechanical ventilation systems shall be maintained in an operable condition at all times. 5(16)(a)4 SREF. Exhaust systems from toilet rooms, custodial closets, shower and locker rooms, athletic equipment rooms, etc., shall be maintained in an operable condition at all times. 5(13)(g)1.d SREF. Toilet rooms shall have exhaust fans vented to the exterior. 5(16)(a)10 SREF. Stationary local sources producing air-borne particulates, heat, odors, fumes, spray, vapors, smoke or gases in such quantities as to be irritating or injurious to human health shall have an exhaust system to collect and remove the contaminants. Such exhaust shall discharge directly to the exterior of the building. 468.3.6.2 FBC and 468.3.6.3 FBC. Kiln rooms and areas shall be provided with adequate exhaust to dispel emitted heat to the exterior, and they shall not be connected to any other exhaust system. 5(16)(a)5 SREF. Science laboratory fume hoods and laboratory emergency fans shall be maintained in an operable condition. 468.3.6.4 FBC. HVAC systems in chemistry labs and science classrooms shall be designed and installed to ensure that chemicals originating from the space are not recirculated. 468.3.6.5 SREF. Rooms used for the storage, handling, and disposal of chemicals used in school, college, and university laboratories shall be vented to the exterior. The ventilation system shall not be connected to the air conditioning return air system.

Inspection Conducted By: Pedro Hernandez Bastidas (60752)

Inspector Contact Number: Work: (305) 623-3500 ex.

Print Client Name:

Date: 6/27/2023

Inspector Signature:

A handwritten signature in black ink, appearing to be "Pedro Hernandez Bastidas".

Client Signature:

A handwritten signature in black ink, appearing to be "Amelia Earhart".

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



Facility Information

RESULT: Satisfactory

Permit Number: 13-48-00579
Name of Facility: Earhart, Amelia Elementary/ Loc.# 1521
Address: 5987 E 7 Avenue
City, Zip: Hialeah 33013

Type: School (more than 9 months)
Owner: MDCPS
Person In Charge: MDCSB-Food & Nutrition Phone: (305) 226-7001
PIC Email:

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 0	Begin Time: 10:36 AM
Inspection Date: 8/22/2023	Number of Repeat Violations (1-57 R): 0	End Time: 11:10 AM
Correct By: None	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

- 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
- IN** 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

- 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:

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



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

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

- NA 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- IN 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

No Violation Comments Available

Inspector Signature:

Handwritten signature of the inspector.

Client Signature:

Handwritten signature of the client, "Remer".

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



General Comments

At the time of this inspection, temperatures were taken with Thermanen Thermometer.

Handwashing sink 105F.
3 Compartment sink 117F.
Employee s restroom 103F.
Mop sink 110F.

Hot Holding:

Warmer 169F.

Lasagna 167F.
Sweet Corn 159F.
Chicken Empanada 158F.

Hot Line

Ground Beef 158F.

Cold Box 39F.

Chocolate Milk 38F.

Reach in cooler # 1

Cooked Yellow Rice 39F.
Cooked Macaroni and cheese 38F.

Reach in cooler # 2

American Cheese 38F.

Sanitizer was tested with QT test strips. Concentration 200ppm. Temperature # 79F.

Email Address(es): 292939@dadeschools.net;
wiggin@dadeschools.net

Inspection Conducted By: Pedro Hernandez Bastidas (60752)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name:
Date: 8/22/2023

Inspector Signature:

Client Signature:

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



Facility Information

RESULT: Satisfactory

Permit Number: 13-48-00579
 Name of Facility: Earhart, Amelia Elementary/ Loc.# 1521
 Address: 5987 E 7 Avenue
 City, Zip: Hialeah 33013

 Type: School (more than 9 months)
 Owner: MDCPS
 Person In Charge: MDCSB-Food & Nutrition Phone: (305) 226-7001
 PIC Email:

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 1	Begin Time: 11:22 AM
Inspection Date: 9/13/2023	Number of Repeat Violations (1-57 R): 0	End Time: 12:12 PM
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
- OUT** 10. Handwashing sinks, accessible & supplies

APPROVED SOURCE

- IN** 11. Food obtained from approved source
- IN** 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

- 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:

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



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

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

- NA 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- IN 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
- 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.

Violations Comments

Violation #10. Handwashing sinks, accessible & supplies

At the time of this inspection, paper towels were observed missing at the handwashing sink located in the kitchen (No dispenser was observed at the time of this inspection). Provide paper towels.

CODE REFERENCE: 64E-11.003(5)(d). Handwashing sinks are properly equipped with hand soap, individual disposable towels or hand drying device, and signage; and conveniently located.

Violation #55. Facilities installed, maintained, & clean

At the time of this inspection, one of the warmer was observed out service. (Work Order # 4344698). Replace or repair.

At the time of this inspection, the door of oven (# 0787122) was observed broken. Replace or repair door. No work order at the time of this report.

At the time of this inspection, the handwashing sink located near to the serving line was observed out service. Repair or replace handwashing sink.

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.

Inspector Signature:

Client Signature:

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



General Comments

At the time of this inspection, temperatures were taken with Therman Thermometer.

Handwashing sink inside the kitchen 103F.
3 Compartment sink 111F.
Employee s restroom 105F.
Mop sink 116F.

Hot Line

Chicken Teriyaki 147F.
White Rice 145F.
Sweet Corn 165F.
Ground Beef 155F.

Warmer

White Rice 149F.

Cold Box # 1 39F.

Milk 39F

Cold Box # 2 40F.

Chocolate Milk 40F.

Reach in cooler # 1 39F.

American Cheese 38F.
Strawberry Yogurt 39F.

Sanitizer was tested with QT test strips. Concentration 200ppm. Temperature # 79F.

Email Address(es): 292939@dadeschools.net;
wiggin@dadeschools.net

Inspection Conducted By: Pedro Hernandez Bastidas (60752)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name:
Date: 9/13/2023

Inspector Signature:

A handwritten signature in black ink, appearing to be "Pedro Hernandez Bastidas".

Client Signature:

A handwritten signature in black ink, appearing to be "Raw".

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



Facility Information

RESULT: Satisfactory

Permit Number: 13-48-00579
 Name of Facility: Earhart, Amelia Elementary/ Loc.# 1521
 Address: 5987 E 7 Avenue
 City, Zip: Hialeah 33013

 Type: School (more than 9 months)
 Owner: MDCPS
 Person In Charge: MDCSB-Food & Nutrition Phone: (305) 226-7001
 PIC Email:

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 1	Begin Time: 09:35 AM
Inspection Date: 10/20/2023	Number of Repeat Violations (1-57 R): 2	End Time: 10:20 AM
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
- OUT** 10. Handwashing sinks, accessible & supplies (**R**)

APPROVED SOURCE

- IN** 11. Food obtained from approved source
- IN** 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

- 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:

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



Good Retail Practices

SAFE FOOD AND WATER	
<u>IN</u> 30. Pasteurized eggs used where required	<u>NA</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>IN</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>IN</u> 54. Garbage & refuse disposal
<u>IN</u> 38. Insects, rodents, & animals not present	<u>OUT</u> 55. Facilities installed, maintained, & clean (R)
<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

<p>Violation #10. Handwashing sinks, accessible & supplies At the time of this inspection, paper towels were observed missing at the handwashing sink located in the kitchen (No dispenser was observed at the time of this inspection). Provide paper towels. Repeated violation (9-13-2023).</p> <p>CODE REFERENCE: 64E-11.003(5)(d). Handwashing sinks are properly equipped with hand soap, individual disposable towels or hand drying device, and signage; and conveniently located.</p>
<p>Violation #55. Facilities installed, maintained, & clean At the time of this inspection, one of the warmer was observed out service. (Work Order # 4383000). Replace or repair.</p> <p>At the time of this inspection, the door of oven (# 0787122) was observed broken. Replace or repair door. (Work Order # 4379743) Repeated violation (9-13-2023).</p> <p>At the time of this inspection, one of the serving lines was observed out service. (Work order # 4374409). Replace or repair serving line.</p>

Inspector Signature:

Client Signature:

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



General Comments

At the time of this inspection, temperatures were taken with Therman Thermometer.

Handwashing sink inside the kitchen 105F.
3 Compartment sink 112F.
Employee s restroom 100F.
Mop sink 110F.

Hot Line

Green Beans 155F.

Cold Line

Strawberry Yogurt 39F.

Warmer

Fish Nuggets 149F.

Cold Box # 1 38F.

Chocolate Milk 38F

Cold Box # 2 39F.

Milk 38F.

Reach in cooler # 1 39F.

Apple Juice 40F.

Reach in cooler # 2 39F.

American Cheese 39F.

Reach in cooler # 3 38F.

Reach in Freezer -8F.

Reach in Freezer -5F.

Reach in Freezer -1.3 F.

Sanitizer was tested with QT test strips. Concentration 200ppm. Temperature # 85F.

Note: It should be noted, that Hialeah Middle and Earth Amelia share the same kitchen, but they have different serving lines.

Email Address(es): 292939@dadeschools.net;
wigin@dadeschools.net

Inspector Signature:

A handwritten signature in black ink, appearing to be "Wiggin".

Client Signature:

A handwritten signature in black ink, appearing to be "Rouse".

Form Number: DH 4023 03/18

13-48-00579 Earhart, Amelia Elementary/ Loc.# 1521

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



Inspection Conducted By: Pedro Hernandez Bastidas (60752)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name:
Date: 10/20/2023

Inspector Signature:

A handwritten signature in black ink, appearing to be "Pedro Hernandez Bastidas".

Client Signature:

A handwritten signature in black ink, appearing to be "Rouse".

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



Facility Information

RESULT: Satisfactory

Permit Number: 13-48-00579
 Name of Facility: Earhart, Amelia Elementary/ Loc.# 1521
 Address: 5987 E 7 Avenue
 City, Zip: Hialeah 33013

 Type: School (more than 9 months)
 Owner: M-DCSB Food and Nutrition
 Person In Charge: Judy Gonzalez Phone: (305)688-9292
 PIC Email:

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 0	Begin Time: 10:00 AM
Inspection Date: 4/5/2021	Number of Repeat Violations (1-57 R): 1	End Time: 11:00 AM
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
- IN** 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

- 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

- 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:

CM

Client Signature:

emailed to Judy Gonzalez 04/05/21

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



Good Retail Practices

<p>SAFE FOOD AND WATER</p> <p><u>IN</u> 30. Pasteurized eggs used where required</p> <p><u>IN</u> 31. Water & ice from approved source</p> <p><u>NA</u> 32. Variance obtained for special processing</p> <p>FOOD TEMPERATURE CONTROL</p> <p><u>IN</u> 33. Proper cooling methods; adequate equipment</p> <p><u>IN</u> 34. Plant food properly cooked for hot holding</p> <p><u>IN</u> 35. Approved thawing methods</p> <p><u>IN</u> 36. Thermometers provided & accurate</p> <p>FOOD IDENTIFICATION</p> <p><u>IN</u> 37. Food properly labeled; original container</p> <p>PREVENTION OF FOOD CONTAMINATION</p> <p><u>IN</u> 38. Insects, rodents, & animals not present</p> <p><u>IN</u> 39. No Contamination (preparation, storage, display)</p> <p><u>IN</u> 40. Personal cleanliness</p> <p><u>IN</u> 41. Wiping cloths: properly used & stored</p> <p><u>IN</u> 42. Washing fruits & vegetables</p> <p>PROPER USE OF UTENSILS</p> <p><u>IN</u> 43. In-use utensils: properly stored</p> <p><u>IN</u> 44. Equipment & linens: stored, dried, & handled</p> <p><u>IN</u> 45. Single-use/single-service articles: stored & used</p>	<p><u>IN</u> 46. Slash resistant/cloth gloves used properly</p> <p>UTENSILS, EQUIPMENT AND VENDING</p> <p><u>OUT</u> 47. Food & non-food contact surfaces (R)</p> <p><u>IN</u> 48. Ware washing: installed, maintained, & used; test strips</p> <p><u>IN</u> 49. Non-food contact surfaces clean</p> <p>PHYSICAL FACILITIES</p> <p><u>IN</u> 50. Hot & cold water available; adequate pressure</p> <p><u>IN</u> 51. Plumbing installed; proper backflow devices</p> <p><u>IN</u> 52. Sewage & waste water properly disposed</p> <p><u>IN</u> 53. Toilet facilities: supplied, & cleaned</p> <p><u>IN</u> 54. Garbage & refuse disposal</p> <p><u>OUT</u> 55. Facilities installed, maintained, & clean</p> <p><u>IN</u> 56. Ventilation & lighting</p> <p><u>IN</u> 57. Permit; Fees; Application; Plans</p>
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Violations Comments

<p>Violation #47. Food & non-food contact surfaces Observed five gas ovens broken. Repair gas ovens. W.O# 10128452 and 10128453. Observed milk box cooler with glass door broken. Repair milk box cooler. W.O # 10157980. CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.</p>
<p>Violation #55. Facilities installed, maintained, & clean Repair or replace broken floor tiles in kitchen preparation area. 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:

CM

Client Signature:

emailed to Judy Gonzalez 04/05/21

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



General Comments

Inspection report emailed to Judy Gonzalez on 04/05/2021.

Digital thermometer model DPP400W was used during the inspection.

Temperature taken:

Handwashing sink:118°F.

Three compartment sink:120°F.

Mop sink:122°F.

Reach cooler: 35°F.

Reach freezer: -5°F.

Milk:39°F.

Apple juice:40°F.

Lasagna:165°F.

Asian chicken:162°F.

Oriental rice:160°F.

French fries:155°F.

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

317588@dadeschools.net;

292939@dadeschools.net;

jaybolton@dadeschools.net;

jware@dadeschools.net;

ipalacio@dadeschools.net;

judygonzalez@dadeschools.net

Inspection Conducted By: Cesar Martinez (085423)

Inspector Contact Number: Work: (305) 623-3500 ex.

Print Client Name:

Date: 4/5/2021

Inspector Signature:

CM

Client Signature:

emailed to Judy Gonzalez 04/05/21

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



Facility Information

RESULT: Satisfactory

Permit Number: 13-48-00579
Name of Facility: Earhart, Amelia Elementary/ Loc.# 1521
Address: 5987 E 7 Avenue
City, Zip: Hialeah 33013

Type: School (more than 9 months)
Owner: M-DCSB Food and Nutrition
Person In Charge: MDCSB-Food & Nutrition Phone: (305) 573-2184
PIC Email:

Inspection Information

Purpose: Routine Number of Risk Factors (Items 1-29): 0 Begin Time: 09:45 AM
Inspection Date: 4/26/2022 Number of Repeat Violations (1-57 R): 1 End Time: 11:00 AM
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
- IN** 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

- 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

- IN** 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:

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



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

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

- NO 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- IN 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
- OUT 55. Facilities installed, maintained, & clean (R)
- IN 56. Ventilation & lighting
- IN 57. Permit; Fees; Application; Plans

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Violations Comments

Violation #55. Facilities installed, maintained, & clean
At the time of this inspection there were various equipment observed out of service.

- 4 ovens
- 2 in-line warmers
- Washer

Repair or replace damaged equipment.

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.

Inspector Signature:

Client Signature:

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



General Comments

Temperatures taken with Cooper Thermometer.

Bean burrito in cooler: 38F
Bean burrito in warmer: 150F

Cheeseburger in cooler: 40F

Ham & Cheese sandwich in cooler : 36F

Milk in cooler: 38F

Juice in cooler: 39F

Chicken Bites in warmer: 145F

Rice and beans in warmer: 160F

Mop sink: 111F

Staff Bathroom: 104F

3-Compartment sink: 105F

Handwashing sink: 101F

Email Address(es): 292939@dadeschools.net

Inspection Conducted By: Andres Rodriguezgaravito (27326)

Inspector Contact Number: Work: (305) 623-3500 ex.

Print Client Name:

Date: 4/26/2022

Inspector Signature:

Handwritten signature of the inspector, Andres Rodriguezgaravito.

Client Signature:

Handwritten signature of the client, Marlen Ram.

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



Facility Information

RESULT: Satisfactory

Permit Number: 13-48-00579
 Name of Facility: Earhart, Amelia Elementary/ Loc.# 1521
 Address: 5987 E 7 Avenue
 City, Zip: Hialeah 33013

 Type: School (more than 9 months)
 Owner: M-DCSB Food and Nutrition
 Person In Charge: Micheline Bien-Aime Phone: (305)688-9292
 PIC Email:

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 0	Begin Time: 10:00 AM
Inspection Date: 9/15/2020	Number of Repeat Violations (1-57 R): 0	End Time: 10:30 AM
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
- IN** 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

- 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

- 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:

CM

Client Signature:

will email to client

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



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

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
- IN 54. Garbage & refuse disposal
- IN 55. Facilities installed, maintained, & clean
- IN 56. Ventilation & lighting
- IN 57. Permit; Fees; Application; Plans

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Violations Comments

Violation #47. Food & non-food contact surfaces
Observed two gas ovens broken. Repair gas ovens. W.O# 10128452 and 10128453.
Observed milk box cooler with glass door broken. Repair milk box cooler. W.O # 10128455.
CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.

General Comments

Temperature taken:

Handwashing sink: 120°F.

Refrigerator: 33°F.

Freezer: -5°F.

Milk: 35°F.

Email Address(es): lwiggins@dadeschools.net;
317588@dadeschools.net;
292939@dadeschools.net;
jaybolton@dadeschools.net;
jware@dadeschools.net;
ipalacio@dadeschools.net

Inspector Signature:

CM

Client Signature:

will email to client

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



Inspection Conducted By: Cesar Martinez (085423)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name:
Date: 9/15/2020

Inspector Signature:

CM

Client Signature:

will email to client

Form Number: DH 4023 03/18

13-48-00579 Earhart, Amelia Elementary/ Loc.# 1521

Priority: Admin Priority

4193003 Fire/Safety Deficiencies

Print Date: 06/04/2021

Name: Maintenance Service Ctr. 1

Amelia Earhart El.

Cause Group:

5987 E 7 Ave

Contact Person:

Code:

Hialeah, FL 33013

Phone No:

Code Description

305-688-9619

Work Order Type PM01

Corrective Maintenance Order

EST Comp: 06/05/2021

Building: OTH

Funct. Location F.M0086

Amelia Earhart El.

Service Category: Service Call

Floor: OTHER

Equipment

WO user Status: WOIN Work Order Initiated

Room: KITCHEN

PM planner grp

Main work cntr ADMN03 Vilchez, Pablo

Order Long Text: OVEN NOT WORKING PC# 0787121.; 06/04/2021 12:25:44 EST YOLANDA NIXON (164020); CONTACT PERSON MR. PABLO VILCHEZ.

Closing Comments:

Operation	0010	CSV-MSC	OVEN NOT WORKING PC# 0787121.
Status	PRT REL		
Work center	GASN01	Gas - Statler, Kent	
No Mech: 0	Est Hrs: 0	Committed work: 0	

Operation Long Text:

End of report

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



Facility Information

RESULT: Unsatisfactory

Permit Number: 13-48-00579
 Name of Facility: Earhart, Amelia Elementary/ Loc.# 1521
 Address: 5987 E 7 Avenue
 City, Zip: Hialeah 33013

 Type: School (more than 9 months)
 Owner: M-DCSB Food and Nutrition
 Person In Charge: MDCSB-Food & Nutrition Phone: (305) 226-7001
 PIC Email:

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 1	Begin Time: 08:30 AM
Inspection Date: 11/16/2022	Number of Repeat Violations (1-57 R): 0	End Time: 09:30 AM
Correct By: by 8:00 AM	FacilityGrade: N/A	
Re-Inspection Date: 11/21/2022	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
- OUT** 10. Handwashing sinks, accessible & supplies

APPROVED SOURCE

- IN** 11. Food obtained from approved source
- IN** 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

- 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:

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



Good Retail Practices

<p>SAFE FOOD AND WATER</p> <p><u>IN</u> 30. Pasteurized eggs used where required</p> <p><u>IN</u> 31. Water & ice from approved source</p> <p><u>NA</u> 32. Variance obtained for special processing</p> <p>FOOD TEMPERATURE CONTROL</p> <p><u>IN</u> 33. Proper cooling methods; adequate equipment</p> <p><u>IN</u> 34. Plant food properly cooked for hot holding</p> <p><u>IN</u> 35. Approved thawing methods</p> <p><u>IN</u> 36. Thermometers provided & accurate</p> <p>FOOD IDENTIFICATION</p> <p><u>IN</u> 37. Food properly labeled; original container</p> <p>PREVENTION OF FOOD CONTAMINATION</p> <p><u>IN</u> 38. Insects, rodents, & animals not present</p> <p><u>IN</u> 39. No Contamination (preparation, storage, display)</p> <p><u>IN</u> 40. Personal cleanliness</p> <p><u>IN</u> 41. Wiping cloths: properly used & stored</p> <p><u>IN</u> 42. Washing fruits & vegetables</p> <p>PROPER USE OF UTENSILS</p> <p><u>IN</u> 43. In-use utensils: properly stored</p> <p><u>IN</u> 44. Equipment & linens: stored, dried, & handled</p> <p><u>IN</u> 45. Single-use/single-service articles: stored & used</p>	<p><u>NA</u> 46. Slash resistant/cloth gloves used properly</p> <p>UTENSILS, EQUIPMENT AND VENDING</p> <p><u>OUT</u> 47. Food & non-food contact surfaces</p> <p><u>IN</u> 48. Ware washing: installed, maintained, & used; test strips</p> <p><u>IN</u> 49. Non-food contact surfaces clean</p> <p>PHYSICAL FACILITIES</p> <p><u>IN</u> 50. Hot & cold water available; adequate pressure</p> <p><u>IN</u> 51. Plumbing installed; proper backflow devices</p> <p><u>IN</u> 52. Sewage & waste water properly disposed</p> <p><u>IN</u> 53. Toilet facilities: supplied, & cleaned</p> <p><u>OUT</u> 54. Garbage & refuse disposal</p> <p><u>OUT</u> 55. Facilities installed, maintained, & clean</p> <p><u>IN</u> 56. Ventilation & lighting</p> <p><u>IN</u> 57. Permit; Fees; Application; Plans</p>
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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 #10. Handwashing sinks, accessible & supplies</p> <p>At the time of this inspection, no handwashing sink was observed in the kitchen area. Provide handwashing sink with hot water that at least reach 100F, cold water, soap, and paper towel.</p> <p>CODE REFERENCE: 64E-11.003(5)(d). Handwashing sinks are properly equipped with hand soap, individual disposable towels or hand drying device, and signage; and conveniently located.</p>
<p>Violation #47. Food & non-food contact surfaces</p> <p>At the time of this inspection, the food preparation table were observed rusted on the bottom. Repair or replace food preparation tables.</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 & refuse disposal</p> <p>At the time of this inspection, the dumpster was observed open. Dumpster shall always be closed to prevent rodents.</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, & clean</p> <p>At the time of this inspection, 2 ovens were observed out service. (Work order # 0787122 and 0787123). Repair or replace ovens.</p> <p>At the time of this inspection, one of the electric serving lines is out service (Work order # 4288299). Repair or replace service lines.</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>

Inspector Signature:

Client Signature:

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General Comments

At the time of this inspection, temperatures were taken with Thermopen Thermometer.

Employee s restroom 110F.

Mop sink 107F.

3 Compartment sink 100F.

Scramble eggs in the hot line 145F.

yellow cheese inside the reach in cooler 38F.

Rice and black beans inside the reach in cooler 35F.

Milk inside the cold box 35F.

Sanitizer was tested with QT test strips. Concentration 200ppm. Temperature 79F.

Unsatisfactory due to the missing Handwashing sink in the kitchen.

Email Address(es): 292939@dadeschoos.net;
wiggin@dadeschoos.net

Inspection Conducted By: Pedro Hernandez Bastidas (60752)

Inspector Contact Number: Work: (305) 623-3500 ex.

Print Client Name:

Date: 11/16/2022

Inspector Signature:

A handwritten signature in black ink, appearing to be "Pedro Hernandez Bastidas".

Client Signature:

A handwritten signature in black ink, appearing to be "Ramos".

Form Number: DH 4023 03/18

13-48-00579 Earhart, Amelia Elementary/ Loc.# 1521