

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



Facility Information

RESULT: Satisfactory

Permit Number: 13-48-06825
 Name of Facility: Kennedy, John F. Middle/ Loc.# 6301
 Address: 1075 NE 167 Street
 City, Zip: Mia Shores 33162

Type: School (more than 9 months)
 Owner: MDCPS
 Person In Charge: M-DCSB Food and Nutrition- karen galloway Phone: (786) 275-0400
 PIC Email: kgalloway@dadeschools.com

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 1	Begin Time: 12:30 PM
Inspection Date: 12/10/2024	Number of Repeat Violations (1-57 R): 0	End Time: 01:30 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
- 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
- NA** 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:

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>NO</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>NO</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>IN</u> 54. Garbage & refuse disposal</p> <p><u>IN</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>
---	---

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 #21. Hot holding temperatures At the time of inspection observed inside warmer cheese sandwich at 110 F (out of temperature) . Reheat cheese sandwich to 165 F or more . Staff reheated sandwiches to 176 F . COS 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 #47. Food & non-food contact surfaces At the time of inspection observed milk box out of service Tag # 1042319 (no food items) . Repair or replace milk box At the time of inspection observed warmer not holding proper temperature tag #072354 Repair or replace warmer . CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.</p>

General Comments

<p>Temperatures were taken with themapen thermometer.</p> <p>Handwashing sink :105 F</p> <p>hot holding at the line #1 Chicken nuggets 165 F Asian chicken 150 F Mini burgers 165 F</p> <p>Cold holding Salad 50 F (cooling period) hot holding at the line #2 Macaroni and cheese 155 F</p>
--

Inspector Signature:

Client Signature:

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



Cold holding
Salad 50 F (cooling period)

Warmer
Chicken nuggets 160 F

Warmer #2
cheese sandwich 110 F (out of temperature) corrected to 170

Refrigerators :

Refrigerator #1 two door kitchen area
Ambient temperature 40 F
Butter 41 F

Refrigerator #2 three door kitchen area
Ambient temperature 40 F
American cheese 41 F

Refrigerator #3 two door kitchen area
Ambient temperature 40 F
Cheese 40 F

Refrigerator #4 two door kitchen area
Ambient temperature 40 F
Pizza 40 F

Freezer #1 two door kitchen area
Ambient temperature 10 F
Pizza 7 F

Freezer #2 two door kitchen area
Ambient temperature 10 F
Chicken parties 8 F

Freezer # 3 two door serving line.
Ambient temperature 10 F
Chicken 8 F

Freezer # 4 one door serving line.
Ambient temperature 10 F
Apple juice 8 F

Freezer #5 Two door serving line.
Ambient temperature 10 F
Chicken nuggets 8 F

Freezer # 6 Three door storage room
Ambient temperature 10 F

Freezer # 7 two door storeroom
Ambient temperature 10 F
Chicken nuggets 8 F

Mop sink 110 F.

Employee restroom 95 F (out of temperature)

Inspector Signature:

Client Signature:

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



Email Address(es): nemoss@dadeschools.net;
mwertz@dadeschools.net;
lpalacio@dadeschools.net;
wcabrera@dadeschools.net;
Edvelez@dadeschools.net;
kgalloway@dadeschools.net;
karmand@dadeschools.net;

Inspection Conducted By: Alexander Olaya (67699)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name: karen galloway
Date: 12/10/2024

Inspector Signature:

Handwritten signature of Alexander Olaya.

Client Signature:

Handwritten signature of Karen Galloway.