

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 13-48-16968  
Name of Facility: Sibley, Hubert O. K-8 Academy/ Loc.# 5141  
Address: 255 NW 115 Street  
City, Zip: North Miami 33168  
  
Type: School (more than 9 months)  
Owner: M-DCSB Food and Nutrition  
Person In Charge: MDCSB-Food & Nutrition Phone: (238) 238-4306  
PIC Email:

**Inspection Information**

Purpose: Routine Number of Risk Factors (Items 1-29): 5 Begin Time: 10:37 AM  
Inspection Date: 11/16/2022 Number of Repeat Violations (1-57 R): 1 End Time: 11:59 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
- NO** 12. Food received at proper temperature
- OUT** 13. Food in good condition, safe, & unadulterated (**COS**)
- NA** 14. Shellstock tags & parasite destruction

**PROTECTION FROM CONTAMINATION**

- OUT** 15. Food separated & protected; Single-use gloves (**COS**)

- OUT** 16. Food-contact surfaces; cleaned & sanitized

- IN** 17. Proper disposal of unsafe food

**TIME/TEMPERATURE CONTROL FOR SAFETY**

- NO** 18. Cooking time & temperatures
- NO** 19. Reheating procedures for hot holding
- NO** 20. Cooling time and temperature
- IN** 21. Hot holding temperatures
- OUT** 22. Cold holding temperatures
- OUT** 23. Date marking and disposition (**COS**)
- 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
- 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
- NO 42. Washing fruits & vegetables

**PROPER USE OF UTENSILS**

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

- 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
- OUT 53. Toilet facilities: supplied, & cleaned (**R**)
- OUT 54. Garbage & refuse disposal
- OUT 55. Facilities installed, maintained, & clean (**COS**)
- 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 #13. Food in good condition, safe, &amp; unadulterated Observed dented can of green beans. Dispose of dented can. Corrected on site.</p> <p>CODE REFERENCE: 64E-11.003(1). The food packaging shall not be compromised nor the true appearance, color, or quality of a food be intentionally altered.</p>
<p>Violation #15. Food separated &amp; protected; Single-use gloves Observed raw turkey stored above flat bread and raw ground meat stores above ice pops in the walk in freezer. Store foods according to cooking temperatures. Raw chicken and turkey should be at the bottom and ready to eat foods on the upper shelves. Corrected on site.</p> <p>CODE REFERENCE: 64E-11.003(2). Foods shall be stored and handled to prevent cross-contamination. Raw animal foods shall be separated from RTE food and from other raw animal food during storage, preparation, holding, and display. Single-use gloves shall be used for only one task and purpose and discarded when damage occurs or the task is interrupted.</p>
<p>Violation #16. Food-contact surfaces; cleaned &amp; sanitized Observed residue built up on blade of can opener. Clean and disinfect can opener. Observed biological growth on the interior of the ice machine. Discard ice, clean, and disinfect ice machine interior. Observed unprotected ice scoop. Cover ice scoop.</p> <p>CODE REFERENCE: 64E-11.003(2). Food shall only contact surfaces that are clean and sanitized.</p>
<p>Violation #22. Cold holding temperatures Observed milk inside the walk in refrigerator at 45F and hard boiled eggs inside the reach in refrigerator at 46F. Lower temperature to 41F or less.</p> <p>CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held cold, and not subject to an approved HACCP plan, must be maintained at 41°F.</p>
<p>Violation #23. Date marking and disposition Observed container with marinara sauce inside reach in refrigerators without a date and an opened bag of turkey ham without a date. Date all foods that will not be consumed within 24 hours. Food items discarded. Corrected on site.</p> <p>CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are RTE and held refrigerated for more than 24 hours, shall be properly date marked unless otherwise exempted.</p>
<p>Violation #33. Proper cooling methods; adequate equipment Observed line reach in refrigerator out of order WO#4286242. Repair line refrigerator. Observed one door reach in refrigerator not working properly WO#4308276. Repair refrigerator. Observed reach in refrigerator forming condensation in the interior WO #4308275. Repair refrigerator. Observed ice machine defrosting WO#4308501. Repair ice machine.</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 #53. Toilet facilities: supplied, &amp; cleaned Observed broken paper towel/napkin dispenser. Repair paper towel/napkin dispenser.</p> <p>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.</p>
<p>Violation #54. Garbage &amp; refuse disposal Observed opened dumpster lid. Close lid and maintained 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 mop stored in bleach water. Remove mop from water and stand properly to dry. Corrected on site.</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. Observed out of order handwash sink. Repair hand wash sink.</p>

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**General Comments**

Satisfactory.  
Warmer #1: diced chicken 176F, mash potatoes 154F.  
Warmer #2: diced chicken 142F, mash potatoes 133F, rice 137F.  
Line #1: diced chicken 164F, green beans 191F, burger patties 178F, mash potatoes 193F.  
Line #2: diced chicken 145F, green beans 191F, burger patties 179F, mash potatoes 187F.  
Milk box: milk 39F.  
Reach refrigerator: yogurt 41F.  
Walk in cooler: milk 42F.  
Handwashing sink 117F  
Mop sink 102F.  
Staff bathroom 102F.  
3 Compartment 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: 11/16/2022

Inspector Signature:

Client Signature: