

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: MDCPS
Person In Charge: M-DCSB Food and Nutrition- Janet Still Phone: (786) 275-0400
PIC Email: jstill@dadeschools.net

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 1	Begin Time: 08:30 AM
Inspection Date: 3/12/2025	Number of Repeat Violations (1-57 R): 1	End Time: 09:15 AM
Correct By: Next Inspection	Facility Grade: N/A	
Re-Inspection Date: None	Stop Sale: No	

Marking Key: IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility; COS=violation corrected on site; R=repeat violation from previous inspection

FoodBorne Illness Risk Factors And Public Health Interventions

SUPERVISION

- IN** 1. Demonstration of Knowledge/Training
- IN** 2. Certified Manager/Person in charge present

EMPLOYEE HEALTH

- IN** 3. Knowledge, responsibilities and reporting
- IN** 4. Proper use of restriction and exclusion
- IN** 5. Responding to vomiting & diarrheal events

GOOD HYGIENIC PRACTICES

- IN** 6. Proper eating, tasting, drinking, or tobacco use
- IN** 7. No discharge from eyes, nose, and mouth

PREVENTING CONTAMINATION BY HANDS

- IN** 8. Hands clean & properly washed
- IN** 9. No bare hand contact with RTE food
- OUT** 10. Handwashing sinks, accessible & supplies (COS)

APPROVED SOURCE

- IN** 11. Food obtained from approved source
- NO** 12. Food received at proper temperature
- IN** 13. Food in good condition, safe, & unadulterated
- NA** 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

- IN** 15. Food separated & protected; Single-use gloves

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

- IN** 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- IN** 18. Cooking time & temperatures
- IN** 19. Reheating procedures for hot holding
- NO** 20. Cooling time and temperature
- NO** 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:

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Good Retail Practices

SAFE FOOD AND WATER

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

FOOD TEMPERATURE CONTROL

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

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

- OUT 47. Food & non-food contact surfaces (**R**)
- OUT 48. Ware washing: installed, maintained, & used; test strips (**COS**)
- 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

Violation #10. Handwashing sinks, accessible & supplies

At the time of inspection observed at handwash sink #1 missing paper towels . Provide paper towels . Staff provided paper towels. COS

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 #47. Food & non-food contact surfaces

At the time of inspection observed at the line warmer #1 door gasket missing, no pc # observed. Repair or replace door warmer. (Repeat violation 5/3/2024,9/18/2024 12/18/2024,3/12/2025)

At the time of inspection observed at the line warmer #2 out of service, no pc # observed. Repair or replace warmer. (Repeat violation 5/3/2024,9/18/2024 ,12/18/2024, 3/12/2025)

At the time of inspection observed mixer equipment of service No Pc code observed (non-repairable) Remove equipment from kitchen floor. (Repeat violation 12/18/2024,3/12/2025)

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

Violation #48. Ware washing: installed, maintained, & used; test strips

At the time of inspection observed at the three compartment sink drying area, wet paper towels , wet paper towels can harbor bacteria and other pathogens, which can contaminate clean dishes and utensils, posing a health risk. Remove wet paper towels . Staff removed paper towels from three compartment. Sink .COS

CODE REFERENCE: 64E-11.003(4). Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment. Test strips are available and used to verify the solution is at a concentration necessary to achieve sanitization.

Inspector Signature:

Client Signature:

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General Comments

Temperatures were taken with the open thermometer.

Handwashing sinks 105 F.

At the hotline #1

No food items on the line

At the hotline #2

No food items on the line

Milk box #1

Ambient temperature 37 F

Milk 38 F

Milk box #2

Ambient temperature 39 F

Milk 39 F

At the cold line:

Orange- pineapple juice 36 F

Walk in refrigerator.

Ambient temperature 38 F.

Meat 37 F

Walk in freezer.

Ambient temperature 10 F

Turkey 10 F

Three compartment sinks

200 ppm quat solution. Room temperature 75 F

Employee restroom 110 F

Mop sink 110 F.

Inspector Signature:

Handwritten signature of the inspector.

Client Signature:

Handwritten signature of the client.

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Inspection Conducted By: Alexander Olaya (67699)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name: Janet Still
Date: 3/12/2025

Inspector Signature:

Handwritten signature of the inspector, Alexander Olaya.

Client Signature:

Handwritten signature of the client, Janet Still.