

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: Chandrell Larkin Phone: (786) 275-0400
 PIC Email: clarkin@dadeschools.net

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 1	Begin Time: 12:45 PM
Inspection Date: 11/2/2020	Number of Repeat Violations (1-57 R): 0	End Time: 01:50 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 (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
- 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:

J. S. Cobb

Client Signature:

Enrolled to Chandrell Larkin 11/2/20

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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
- OUT 36. Thermometers provided & accurate (**COS**)

FOOD IDENTIFICATION

- IN 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

- IN 38. Insects, rodents, & animals not present
- OUT 39. No Contamination (preparation, storage, display) (**COS**)
- 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
- OUT 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.

Inspector Signature:

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Client Signature:

Enrolled to Chambrell Loukin 11/2/10

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Violations Comments

<p>Violation #10. Handwashing sinks, accessible & supplies No paper towel at hand wash sink close to Continental refrigerator. Provide hand drying device at hand wash sink. Person in Charge (PIC) placed paper towel at hand wash sink. Corrected on Site.</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 #36. Thermometers provided & accurate No thermometer in walk-in refrigerator and in chest freezer with ice-cream novelties. Person in Charge (PIC) replaced thermometer. Corrected on Site (COS).</p> <p>CODE REFERENCE: 64E-11.003(4). Thermometers must be calibrated to ensure accuracy in accordance with Rule requirements. Food thermometers scaled in Celsius (C) shall be accurate to plus or minus 1°C or in Fahrenheit (F), accurate to plus or minus 2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.</p>
<p>Violation #39. No Contamination (preparation, storage, display) Packages of vegetable salads (24) in tray placed directly under condensation in reach-in refrigerator 0880786. Condensate collected on top of packages and in tray. Store food items in a manner which prevents contamination. Person in Charge (PIC) discarded packages with vegetables. Corrected on Site.</p> <p>CODE REFERENCE: 64E-11.003(2). Food shall be protected from sources of contamination and stored in a clean, dry location at least 6 inches above the floor.</p>
<p>Violation #47. Food & non-food contact surfaces Nonfunctional milk box location on serving line #1. Repair/replace milk box.</p> <p>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 Dirty HVAC vent above serving line #1. Clean and disinfect vent. Personal items (bag and jacket seen on shelf beneath work surface). Store all personal belongings in the designated area. Person in Charge (PIC) had items removed and placed in lockers. 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.</p>
<p>Violation #56. Ventilation & lighting Light intensity in walk-in refrigerator 4.3 foot-candles. Provide lighting at an intensity of at least 10 foot-candles within unit. Burned out lights in hood system. Replace lights. Burned out light in reach-in refrigerator 0880786. Replace burned out light. (Repeat violation) Condensation in reach-in refrigerator 0880786. Repair/replace unit. (Repeat violation)</p> <p>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.</p>

Inspector Signature:

J. Cobb

Client Signature:

Enrolled to Chambrell Loukin 11/2/18

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General Comments

Temperatures taken:
- Handwash sink: 105 -108°F
- Refrigerator: 40°F
- Freezer: 0°F
- Milk Box: 38°F
- Ware washing sink: 122°F

Hot/Cold Holding
- Milk: 40°F
- Pepperoni Pizza: 157°F
- Mixed Vegetable: 187°F
- Chicken Chunks: 147°F
- Ham & Cheese Sandwich: 135°F

Mop sink: 117°F

Email Address(es): clarkin@dadeschools.net;
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JWare@dadeschools.net;
jaybolton@dadeschools.net;

Inspection Conducted By: Jeffericia Scott (913251)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name: Hubert O. Sibley K-8 Academy
Date: 11/2/2020

Inspector Signature:

J Scott

Client Signature:

Enrolled to Chambrell Larkin 11/2/20