

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: 09:00 AM
Inspection Date: 9/18/2024	Number of Repeat Violations (1-57 R): 2	End Time: 10:15 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

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
- 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:

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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
- OUT 54. Garbage & refuse disposal (**R**)
- 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.

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Violations Comments

<p>Violation #10. Handwashing sinks, accessible & supplies At the time of inspection observed handwash sink #2 out of service at S.W Kitchen corner . Provide water with a minimum temperature of 100 F or more.</p> <p>At the time of inspection observed at handwash sink no paper towels . Provide paper towels . Staff provided paper towels . COS</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 At the time of inspection observed steamer out of service . Repair , replace steamer .</p> <p>At the time of inspection observed at ice machine scoop is open for contamination. Provide protection for ice scoop. (Repeat violation 5/3/2024,9/18/2024)</p> <p>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)</p> <p>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)</p> <p>At the time of inspection observed mixer equipment of service No Pc code observed (non-repairable) Remove equipment from kitchen floor.</p> <p>CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.</p>
<p>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 under kitchen pots, 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</p> <p>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.</p>
<p>Violation #54. Garbage & refuse disposal At the time of inspection observed dumpster rusted surfaces and holes . Replace dumpster . (Repeat violation 5/3/2024,9/18/2024)</p> <p>At the time of inspection observed dumpster lids open . Close lids to prevent harborage of pest.</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>

General Comments

<p>Temperatures were taken with themapen thermometer.</p> <p>Handwashing sinks 105 F.</p> <p>At the hotline #1 Tacos 140 F Black beans 156 F.</p> <p>At the hotline #2 Tacos 144 F Black beans 156 F.</p> <p>Milk box #1 Ambient temperature 40 F</p>

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Milk 41 F

Milk box #2

Ambient temperature 39 F

Milk 40 F

At the cold line:

Orange- pineapple juice 30 F

Walk in refrigerator.

Ambient temperature 38 F.

Butter 37 F

Walk in freezer.

Ambient temperature 10 F

Meat 10 F

Three compartment sinks

200 ppm quat solution. Room temperature 75 F

Employee restroom 106 F

Mop sink 111 F.

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Inspection Conducted By: Alexander Olaya (67699)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name: Janet Still
Date: 9/18/2024

Inspector Signature:

Client Signature: