

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 13-48-1930430  
 Name of Facility: Kendall Square K-8 Center/ Loc.# 3031  
 Address: 9325 SW 169 Place  
 City, Zip: Miami 33196  
  
 Type: School (more than 9 months)  
 Owner: MDCSB-Food & Nutrition  
 Person In Charge: Mariamanda Medina Phone: 305 382-6830  
 PIC Email: mariamanda@dadeschools.net

**Inspection Information**

Purpose: Routine	Number of Risk Factors (Items 1-29): 2	Begin Time: 10:00 AM
Inspection Date: 5/2/2025	Number of Repeat Violations (1-57 R): 0	End Time: 11:15 AM
Correct By: None	Facility Grade: N/A	
<b>Re-Inspection Date: None</b>	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**

- OUT** 8. Hands clean & properly washed (**COS**)
- 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
- IN** 20. Cooling time and temperature
- IN** 21. Hot holding temperatures
- OUT** 22. Cold holding temperatures (**COS**)
- 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**

<p><b>SAFE FOOD AND WATER</b></p> <p><u>IN</u> 30. Pasteurized eggs used where required</p> <p><u>IN</u> 31. Water &amp; ice from approved source</p> <p><u>NA</u> 32. Variance obtained for special processing</p> <p><b>FOOD TEMPERATURE CONTROL</b></p> <p><u>NO</u> 33. Proper cooling methods; adequate equipment</p> <p><u>NO</u> 34. Plant food properly cooked for hot holding</p> <p><u>IN</u> 35. Approved thawing methods</p> <p><u>IN</u> 36. Thermometers provided &amp; accurate</p> <p><b>FOOD IDENTIFICATION</b></p> <p><u>IN</u> 37. Food properly labeled; original container</p> <p><b>PREVENTION OF FOOD CONTAMINATION</b></p> <p><u>IN</u> 38. Insects, rodents, &amp; 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 &amp; stored</p> <p><u>NO</u> 42. Washing fruits &amp; vegetables</p> <p><b>PROPER USE OF UTENSILS</b></p> <p><u>IN</u> 43. In-use utensils: properly stored</p> <p><u>IN</u> 44. Equipment &amp; linens: stored, dried, &amp; handled</p> <p><u>IN</u> 45. Single-use/single-service articles: stored &amp; used</p>	<p><u>IN</u> 46. Slash resistant/cloth gloves used properly</p> <p><b>UTENSILS, EQUIPMENT AND VENDING</b></p> <p><u>IN</u> 47. Food &amp; non-food contact surfaces</p> <p><u>IN</u> 48. Ware washing: installed, maintained, &amp; used; test strips</p> <p><u>IN</u> 49. Non-food contact surfaces clean</p> <p><b>PHYSICAL FACILITIES</b></p> <p><u>IN</u> 50. Hot &amp; cold water available; adequate pressure</p> <p><u>IN</u> 51. Plumbing installed; proper backflow devices</p> <p><u>IN</u> 52. Sewage &amp; waste water properly disposed</p> <p><u>IN</u> 53. Toilet facilities: supplied, &amp; cleaned</p> <p><u>IN</u> 54. Garbage &amp; refuse disposal</p> <p><u>IN</u> 55. Facilities installed, maintained, &amp; clean</p> <p><u>IN</u> 56. Ventilation &amp; lighting</p> <p><u>IN</u> 57. Permit; Fees; Application; Plans</p>
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*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 #8. Hands clean &amp; properly washed</p> <p>At time of the inspection, it was observed that an employee was touching the garbage bags and after, she was to clean the preparation table without washing her hands previously. It was corrected on site</p> <p>CODE REFERENCE: 64E-11.003(3). Employees must use proper handwashing techniques and wash hands at appropriate times and places.</p>
<p>Violation #22. Cold holding temperatures</p> <p>At time of the inspection, it was observed that the salad lettuce located in the walk-in cooler was at 45 oF; it was prepared 1 hour and a half, less than 4 hour. The item was moved to another cooler place in the walk-in.</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>

Inspector Signature:

Client Signature:

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**General Comments**

Note:

Hot water temperature: hand washing sinks - 134 oF; food preparation sink- 140 oF; 3 compartment sinks- 133 oF; staff restroom- 100 oF.

Warmer temperature: #1- 165 oF; #2- 164 oF.

Refrigerators:

R1: 36 oF

R2: 37 oF

R3: 40 oF

Walk-in cooler: 32 oF

Cool unit: 39 oF

Milk box 1: 38 oF

Milk box: 39 oF

Food temperature:

Pizza: 169 oF- warmer 2

Hamburger: 157 oF- steam table 1

Chicken: 164 oF- steam table 2

Juice: 39 oF- R2

Lettuce: 45 oF- walk-in cooler

Milk: 39 oF ( milk box #2); 40 oF-(milk box #1)

Sanitizer: 200 ppm

Thermopen digital thermometer used to measure food and water temperatures at time of inspection.

Email Address(es): mariamanda@dadeschools.net

Inspection Conducted By: Maria Adrover (047452)  
Inspector Contact Number: Work: (305) 623-3500 ex.  
Print Client Name: Mariamanda Medina  
Date: 5/2/2025

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

13-48-1930430 Kendall Square K-8 Center/ Loc.# 3031