

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



Facility Information

RESULT: Satisfactory

Permit Number: 13-48-01416
 Name of Facility: Blanton, Van. E. Elementary/ Loc.#0401
 Address: 10327 NW 11 Avenue
 City, Zip: Miami 33150

 Type: School (more than 9 months)
 Owner: MDCPS
 Person In Charge: Katherine Cushion Phone: 305-696-9241
 PIC Email: kcushion@dadeschools.net

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 1	Begin Time: 10:07 AM
Inspection Date: 4/26/2024	Number of Repeat Violations (1-57 R): 1	End Time: 11:22 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
- NA** 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
- 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
- NO** 19. Reheating procedures for hot holding
- IN** 20. Cooling time and temperature
- IN** 21. Hot holding temperatures
- IN** 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

- NA** 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

- NA** 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
- NO** 34. Plant food properly cooked for hot holding
- NO** 35. Approved thawing methods
- OUT** 36. Thermometers provided & accurate **(COS)**

FOOD IDENTIFICATION

- IN** 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

- OUT** 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

- OUT** 47. Food & non-food contact surfaces
- IN** 48. Ware washing: installed, maintained, & used; test strips
- OUT** 49. Non-food contact surfaces clean **(COS)**

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 **(COS)**
- OUT** 55. Facilities installed, maintained, & clean **(R)**
- 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.

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Violations Comments

<p>Violation #23. Date marking and disposition Observed opened package of shredded cheese not date marked in the reach in cooler. Date mark with the opening date. COS.</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 #36. Thermometers provided & accurate Observed probe thermometers out of calibration (45F and 53F in ice/water). Replace probe thermometers. Operator replaced (32F in ice water).</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 #38. Insects, rodents, & animals not present Observed air curtains at the deliver entrance doors not functioning. Repair/Replace air curtains.</p> <p>CODE REFERENCE: 64E-11.003(5)(f). Effective measures shall be taken to control the presence of pests in the food establishment. Unless otherwise approved, live animals shall not be allowed.</p>
<p>Violation #47. Food & non-food contact surfaces Observed ice machine leaking water on the back. Repair ice machine. Observed faucet next to steamer leaking water. Repair faucet.</p> <p>CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.</p>
<p>Violation #49. Non-food contact surfaces clean Observed three doors reach in freezer gaskets soiled with mold-like substance. Clean and sanitize gaskets. Operator cleaned and sanitized. COS.</p> <p>CODE REFERENCE: 64E-11.003(4). Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.</p>
<p>Violation #54. Garbage & refuse disposal Observed dumpster with opened lid. Close dumpster. Operator closed dumpster. COS.</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, & clean Observed kitchen ceiling tiles not smooth/easy cleanable and soiled. Replace kitchen ceiling tiles by smooth, durable, easy cleanable and non-absorbent tiles.</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 kitchen ceiling tiles not smooth/easy cleanable and soiled. Replace kitchen ceiling tiles by smooth, durable, easy cleanable and non-absorbent tiles.</p>
<p>Violation #56. Ventilation & lighting Observed light bulb burn out in the hood. Replace light bulb.</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:

Client Signature:

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General Comments

Satisfactory.

Temperature was taken with Thermopen Probe Thermometer.

Handwashing sink (kitchen): 130F
Handwashing sink (bathroom): 136F
Three compartment sinks: 139F
Preparation sink: 140F
Mop sink: 154F

Reach in cooler (cold holding): salad cups 66f (cooling), pizza 40f, sliced cheese 42F, milk 37-42F, shredded cheese 44F, strig cheese 38F.
Milk box: milk 39-38-40F

Warmer 1: pizza 165F, chicken patties 192F, curly fries 143F.
Warmer 2: pizza 157F, chicken patties 184F.

Serving line (hot holding): mac and cheese 198F, corn kernells 193F, curly fries 138F.
Serving line (hot holding): mac and cheese 205F, curly fries 137F, corn kernels 184F.
Serving line (cold holding): spinach salad 38F, lettuce salad 45 (cooling)

Oven: Mac and cheese 206F.

Three compartment sinks sanitizer: QT (not set-up).

Email Address(es): kcushion@dadeschools.net

Inspection Conducted By: Vicente Prietodiaz (31113)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name: Katherine Cushion
Date: 4/26/2024

Inspector Signature:

Handwritten signature of the inspector.

Client Signature:

Handwritten signature of the client.

STATE OF FLORIDA
DEPARTMENT OF HEALTH
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PUBLIC SCHOOL
INSPECTION REPORT



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Facility Information

RESULT: Satisfactory

Permit Number: 13-51-08334
Name of Facility: Blanton, Van E. El.
Address: 10327 NW 11 Avenue
City, Zip: Miami 33150

**Correct By: Next Inspection
Re-Inspection Date: None**

Type: Public Schools
Owner: M-DCSB Food and Nutrition
Person In Charge: M-DCSB Food and Nutrition Phone: (786) 275-0400
PIC Email:

Inspection Information

Purpose: Routine
Inspection Date: 10/4/2022

Begin Time: 11:42 AM
End Time: 12:15 PM

Additional Information

FEMALES 203 CENSUS 399
MALES 196

This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked below violate one or more of the requirements of Rule 6A-2.0010, of the Florida Administrative Code, Chapter 5, section 5 of the State Requirements for Educational Facilities 2014 (SREF); and sections 453 and 468 of the Florida Building Code 6th Edition (2017). 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.

Violation Markings

SCHOOL SANITATION	<u>IN</u>	11. Group Toilet Rooms	<u>IN</u>	21. Pest Control
<u>IN</u> 1. School Site	<u>OUT</u>	12. Toilet Facilities		SAFETY
<u>IN</u> 2. Playground, Equip & Athletic Fields*	<u>IN</u>	13. Handwashing Facilities	<u>IN</u>	22. First Aid Kit
<u>IN</u> 3. Athletic & Playground Equipment	<u>IN</u>	14. Soap Dispensers		DIAPER CHANGING STATION
BUILDING CONST/MAINT.	<u>IN</u>	15. Shower Facilities	<u>NA</u>	23. Sanitizers
<u>IN</u> 4. Construction	<u>IN</u>	16. Showers Water Temperatures	<u>NA</u>	24. Changing Station & Mats
<u>IN</u> 5. Maintenance & Repair		WATER SUPPLY	<u>NA</u>	25. Hand Sink
<u>IN</u> 6. Lighting Standards	<u>IN</u>	17. Approved Source	<u>NA</u>	26. Garbage Can
<u>IN</u> 7. Heating, Ventilation, A/C Standards	<u>IN</u>	18. Drinking Fountains		ANIMAL HEALTH & SAFETY
<u>IN</u> 8. Natural Ventilation		LIQUID WASTE & WASTE WATER	<u>NA</u>	27. Animal Maintenance/Aggressive
<u>OUT</u> 9. Mechanical Ventilation	<u>IN</u>	19. Sewage Disposal		DORM/RESIDENTIAL FACILITIES
SANITARY FACILITIES	<u>IN</u>	20. Solid Waste	<u>NA</u>	28. Maintenance/Complaint
<u>IN</u> 10. Provided/Accessible/Separation		PEST CONTROL	<u>NA</u>	29. Other

Marking Key: IN = the act or item was observed to meet standards; OUT = the act or item was observed not to meet standards; 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 or not part of the operation

Violation Key: * = 2. Playground, Equipment & Athletic Fields

General Comments

Satisfactory.

Email Address(es): kimulagreen@dadeschools.net

Inspector Signature:

Handwritten signature of the inspector.

Client Signature:

Handwritten signature of the client.

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Violations Comments

Violation #9. Mechanical Ventilation

At the time of this inspection, the mechanical ventilations at room # 004 and 007 were observed not working. Repair mechanical ventilations.
CODE REFERENCE: 9. Mechanical Ventilation. 5(16)(a)2 SREF. Mechanical ventilation systems shall be maintained in an operable condition at all times. 5(16)(a)4 SREF. Exhaust systems from toilet rooms, custodial closets, shower and locker rooms, athletic equipment rooms, etc., shall be maintained in an operable condition at all times. 5(13)(g)1.d SREF. Toilet rooms shall have exhaust fans vented to the exterior. 5(16)(a)10 SREF. Stationary local sources producing air-borne particulates, heat, odors, fumes, spray, vapors, smoke or gases in such quantities as to be irritating or injurious to human health shall have an exhaust system to collect and remove the contaminants. Such exhaust shall discharge directly to the exterior of the building. 468.3.6.2 FBC and 468.3.6.3 FBC. Kiln rooms and areas shall be provided with adequate exhaust to dispel emitted heat to the exterior, and they shall not be connected to any other exhaust system. 5(16)(a)5 SREF. Science laboratory fume hoods and laboratory emergency fans shall be maintained in an operable condition. 468.3.6.4 FBC. HVAC systems in chemistry labs and science classrooms shall be designed and installed to ensure that chemicals originating from the space are not recirculated. 468.3.6.5 SREF. Rooms used for the storage, handling, and disposal of chemicals used in school, college, and university laboratories shall be vented to the exterior. The ventilation system shall not be connected to the air conditioning return air system.

Violation #12. Toilet Facilities

At the time of this inspection, toilets were out services at restroom # 043,044 and 017. Replace or repair toilets.
CODE REFERENCE: 12. Toilet Facilities. 5(16)(b)2.c SREF. Deodorizers shall not be used in toilet rooms. 5(10)(f) SREF. Toilet and bath accessories, including grab bars; toilet paper dispensers; paper towel dispensers or hot-air drying devices; napkin disposal units; shelving, and mirrors, where provided, shall be maintained in a safe and secure condition at all times. The use of common or public towels shall not be permitted. 5(13)(f)4 SREF. Toilet facilities shall have a nonslip, impervious floor, impervious base, and minimum four foot- high impervious wainscot. 5(13)(p)2 SREF. Each staff toilet room shall be provided with at least one water closet and one lavatory and shall be provided with hot and cold water at the lavatory. 5(14)(b)10.a SREF. Walls in toilet rooms shall be finished with impervious materials to a minimum height of four feet. Floor and base in individual or group toilet rooms shall be impervious. 468.3.5.4 FBC. The entry to each group toilet room shall be provided with a door, partition, or other shielding device to block from view the occupants in the toilet room. If a door is provided, it shall have a closer. 5(16)(b)1 SREF. Toilet facilities shall be maintained in a satisfactory state of repair at all times. 5(16)(b)2.a. SREF. Water closets, urinals, lavatories, faucets, flush valves, dispensers, partitions, lower half of walls, and floors shall be maintained in a clean & sanitary condition at all times.

Inspection Conducted By: Pedro Hernandez Bastidas (913251)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name:
Date: 10/4/2022

Inspector Signature:

A handwritten signature in black ink, appearing to be "Pedro Hernandez Bastidas".

Client Signature:

A handwritten signature in black ink, appearing to be "Blanton, Van E. El.".