

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 13-48-05659  
Name of Facility: Golden Glades Elementary/ Loc.# 2161  
Address: 16520 NW 28 Avenue  
City, Zip: Opa Locka 33054  
  
Type: School (more than 9 months)  
Owner: MDCPS  
Person In Charge: MDCSB-Food & Nutrition Phone: (305) 226-4286  
PIC Email:

**Inspection Information**

Purpose: Routine Number of Risk Factors (Items 1-29): 0 Begin Time: 08:15 AM  
Inspection Date: 8/24/2023 Number of Repeat Violations (1-57 R): 0 End Time: 09:14 AM  
Correct By: Next Inspection Facility Grade: N/A  
**Re-Inspection Date: None** 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**

- 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
- IN** 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
- IN** 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
- NA** 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**

<b>SAFE FOOD AND WATER</b>	
<u>IN</u> 30. Pasteurized eggs used where required	<u>NA</u> 46. Slash resistant/cloth gloves used properly
<u>IN</u> 31. Water & ice from approved source	<b>UTENSILS, EQUIPMENT AND VENDING</b>
<u>NA</u> 32. Variance obtained for special processing	<u>IN</u> 47. Food & non-food contact surfaces
<b>FOOD TEMPERATURE CONTROL</b>	<u>IN</u> 48. Ware washing: installed, maintained, & used; test strips
<u>IN</u> 33. Proper cooling methods; adequate equipment	<u>IN</u> 49. Non-food contact surfaces clean
<u>IN</u> 34. Plant food properly cooked for hot holding	<b>PHYSICAL FACILITIES</b>
<u>IN</u> 35. Approved thawing methods	<u>IN</u> 50. Hot & cold water available; adequate pressure
<u>OUT</u> 36. Thermometers provided & accurate ( <b>COS</b> )	<u>IN</u> 51. Plumbing installed; proper backflow devices
<b>FOOD IDENTIFICATION</b>	<u>IN</u> 52. Sewage & waste water properly disposed
<u>IN</u> 37. Food properly labeled; original container	<u>IN</u> 53. Toilet facilities: supplied, & cleaned
<b>PREVENTION OF FOOD CONTAMINATION</b>	<u>OUT</u> 54. Garbage & refuse disposal ( <b>COS</b> )
<u>IN</u> 38. Insects, rodents, & animals not present	<u>OUT</u> 55. Facilities installed, maintained, & clean
<u>IN</u> 39. No Contamination (preparation, storage, display)	<u>IN</u> 56. Ventilation & lighting
<u>IN</u> 40. Personal cleanliness	<u>IN</u> 57. Permit; Fees; Application; Plans
<u>IN</u> 41. Wiping cloths: properly used & stored	
<u>NO</u> 42. Washing fruits & vegetables	
<b>PROPER USE OF UTENSILS</b>	
<u>IN</u> 43. In-use utensils: properly stored	
<u>IN</u> 44. Equipment & linens: stored, dried, & handled	
<u>IN</u> 45. Single-use/single-service articles: stored & used	

*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 #36. Thermometers provided &amp; accurate At the time of this inspection, the thermometer in the cold box was observed broken. Provide new thermoteher. Person in charge provided new thermometer. Corrected onsite.</p> <p>At the time of this inspection, the thermometer at the reach in refrigerator at fron of the serving line, was observed missing. Provide thermometer. Person in charge provided Thermometer. Corrected onsite.</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 #54. Garbage &amp; refuse disposal At the time of this inspection, the Dumpster was observed open. Dumpster shall always be closed to prevent rodents and contamination. Person in charge closed the Dumpster. Corrected onsite. 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, &amp; clean At the time of this inspection, two lightbulbs were observed out in the hood system. Replace lightbulbs. No work order at the time of this report. 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>

Inspector Signature:

Client Signature:

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**General Comments**

At the time of this inspection, temperatures were taken with Thermanen Thermometer.

Handwashing sink 112F.  
3 compartment sink 120F.  
Mop sink 110F.  
Employee s restroom 109F.

Hot Line

Scramble eggs 150F.  
Sausages 145F

Cold Box # 1 41F.

Milk 41F.

Reach in cooler (At front of serving line)

Butter 37F.

Reach in cooler # 2 38F.

Butter 38F.  
Milk 39F.

Cold Box # 2 39F.

Strawberry Milk 35F.

Reach in cooler # 3 38F.

Cherry Tomatoes 39F.

Freezers 1 -8F.  
Freezer 2 -6. F.  
Freezer 3 0F.  
Freezer 4 -2F.

Sanitizer was tested with QT test strips. Concentration 200ppm. Temperature 89F.

Email Address(es): sritter@dadeschools.net;  
jrateau@dadeschools.net

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

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Inspection Conducted By: Pedro Hernandez Bastidas (60752)  
Inspector Contact Number: Work: (305) 623-3500 ex.  
Print Client Name:  
Date: 8/24/2023

Inspector Signature:

Handwritten signature of Pedro Hernandez Bastidas.

Client Signature:

Handwritten signature of the client.

Form Number: DH 4023 03/18

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