

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



Facility Information

RESULT: Satisfactory

Permit Number: 13-48-03095
 Name of Facility: Coral Park Elementary/ Loc.#1001
 Address: 1225 SW 97 Avenue
 City, Zip: Miami 33174

 Type: School (more than 9 months)
 Owner: MDCPS
 Person In Charge: Miriam Garcia Phone: (305)221-2543
 PIC Email: ssuarez1@dadeschools.net

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 2	Begin Time: 09:50 AM
Inspection Date: 3/14/2025	Number of Repeat Violations (1-57 R): 1	End Time: 11:00 AM
Correct By: Next Inspection	FacilityGrade: 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	
<input checked="" type="checkbox"/> 1. Demonstration of Knowledge/Training	<input checked="" type="checkbox"/> 16. Food-contact surfaces; cleaned & sanitized
<input checked="" type="checkbox"/> 2. Certified Manager/Person in charge present	<input checked="" type="checkbox"/> 17. Proper disposal of unsafe food
EMPLOYEE HEALTH	
<input checked="" type="checkbox"/> 3. Knowledge, responsibilities and reporting	TIME/TEMPERATURE CONTROL FOR SAFETY
<input checked="" type="checkbox"/> 4. Proper use of restriction and exclusion	<input checked="" type="checkbox"/> 18. Cooking time & temperatures
<input checked="" type="checkbox"/> 5. Responding to vomiting & diarrheal events	<input checked="" type="checkbox"/> 19. Reheating procedures for hot holding
GOOD HYGIENIC PRACTICES	
<input checked="" type="checkbox"/> 6. Proper eating, tasting, drinking, or tobacco use	<input checked="" type="checkbox"/> 20. Cooling time and temperature
<input checked="" type="checkbox"/> 7. No discharge from eyes, nose, and mouth	<input checked="" type="checkbox"/> 21. Hot holding temperatures
PREVENTING CONTAMINATION BY HANDS	
<input checked="" type="checkbox"/> 8. Hands clean & properly washed	<input checked="" type="checkbox"/> 22. Cold holding temperatures (R)
<input checked="" type="checkbox"/> 9. No bare hand contact with RTE food	<input checked="" type="checkbox"/> 23. Date marking and disposition
<input checked="" type="checkbox"/> 10. Handwashing sinks, accessible & supplies	<input checked="" type="checkbox"/> 24. Time as PHC; procedures & records
APPROVED SOURCE	
<input checked="" type="checkbox"/> 11. Food obtained from approved source	CONSUMER ADVISORY
<input checked="" type="checkbox"/> 12. Food received at proper temperature	<input checked="" type="checkbox"/> 25. Advisory for raw/undercooked food
<input checked="" type="checkbox"/> 13. Food in good condition, safe, & unadulterated	HIGHLY SUSCEPTIBLE POPULATIONS
<input checked="" type="checkbox"/> 14. Shellstock tags & parasite destruction	<input checked="" type="checkbox"/> 26. Pasteurized foods used; No prohibited foods
<input checked="" type="checkbox"/> 15. Food separated & protected; Single-use gloves	ADDITIVES AND TOXIC SUBSTANCES
	<input checked="" type="checkbox"/> 27. Food additives: approved & properly used
	<input checked="" type="checkbox"/> 28. Toxic substances identified, stored, & used
	APPROVED PROCEDURES
	<input checked="" type="checkbox"/> 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

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Good Retail Practices

<p>SAFE FOOD AND WATER</p> <p><u>IN</u> 30. Pasteurized eggs used where required</p> <p><u>IN</u> 31. Water & ice from approved source</p> <p><u>NA</u> 32. Variance obtained for special processing</p> <p>FOOD TEMPERATURE CONTROL</p> <p><u>IN</u> 33. Proper cooling methods; adequate equipment</p> <p><u>IN</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 & accurate</p> <p>FOOD IDENTIFICATION</p> <p><u>IN</u> 37. Food properly labeled; original container</p> <p>PREVENTION OF FOOD CONTAMINATION</p> <p><u>IN</u> 38. Insects, rodents, & 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 & stored</p> <p><u>IN</u> 42. Washing fruits & vegetables</p> <p>PROPER USE OF UTENSILS</p> <p><u>IN</u> 43. In-use utensils: properly stored</p> <p><u>IN</u> 44. Equipment & linens: stored, dried, & handled</p> <p><u>IN</u> 45. Single-use/single-service articles: stored & used</p>	<p><u>NO</u> 46. Slash resistant/cloth gloves used properly</p> <p>UTENSILS, EQUIPMENT AND VENDING</p> <p><u>OUT</u> 47. Food & non-food contact surfaces</p> <p><u>IN</u> 48. Ware washing: installed, maintained, & used; test strips</p> <p><u>IN</u> 49. Non-food contact surfaces clean</p> <p>PHYSICAL FACILITIES</p> <p><u>IN</u> 50. Hot & cold water available; adequate pressure</p> <p><u>IN</u> 51. Plumbing installed; proper backflow devices</p> <p><u>IN</u> 52. Sewage & waste water properly disposed</p> <p><u>IN</u> 53. Toilet facilities: supplied, & cleaned</p> <p><u>IN</u> 54. Garbage & refuse disposal</p> <p><u>IN</u> 55. Facilities installed, maintained, & clean</p> <p><u>IN</u> 56. Ventilation & 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 #21. Hot holding temperatures Observed portion-packaged cooked bacon inside small plastic bags on a cart next to the hot serving line with recorded temperature of 68F. Ensure hot held TCS (Temperature Controlled Food) food is maintained at 135F or higher. Per PIC, they were not aware that the bacon had to be kept hot. CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held hot and not subject to an approved HACCP plan, must be maintained at 135°F.</p>
<p>Violation #22. Cold holding temperatures Observed recorded temperature of individual Lite Caesar salad dressing at 67F. The individually portioned salad dressings were observed inside a plastic container sitting on the top shelf of the serving line. Manufacturer's instructions on product label stated "Keep Refrigerated". Keep cold held Time and Temperature Control for Safety (TCS) food at 41°F or below. Per PIC, these food items have been on the line for then than 2 hours. [This is a repeat violation from last routine inspection 12/04/24] 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>
<p>Violation #47. Food & non-food contact surfaces -Observed double electric Blodgett ovens with work order email attached, PC#1124034. Repair/replace ovens. Per PIC, the ovens are not working properly. Work order#4474953 dated 11/06/24. -Observed out-of-order 2-door Traulsen freezer, PC#:0729834. Repair/repalce. Work order # 4502018. -Observed broken gasket at 2-door Continental refrigerator, PC# 1107952. Replace broken gaskets. CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.</p>

Inspector Signature:

Client Signature:

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General Comments

Hot water at: handwashing sink 100F, wash sink 118F, mop sink 100F, employee restroom sink 100F.
Sanitizer concentration/water temperature: 200ppm/76F

Refrigerator temperature: 40F, freezer 0F

Food temperature:

Hot serving line: bacon 68F, baked potato 145F, shredded pork 150F, corn 147F, cheese pizza 142F

milk/milk box 40F

Cold holding inside refrigerator: milk 39F, Canadian ham 40F, hard boiled eggs 40F, sliced turkey 40F

Hot holding inside warmer: pepperoni pizza 150F, cheese pizza 149F

Note: Classic Therman digital thermometer used to measure food and water temperatures at the time of this inspection.

Email Address(es): ssuarez1@dadeschools.net;
tiger1@dadeschools.net

Inspection Conducted By: Venus Fernandez (82515)
Inspector Contact Number: Work: (305) 623-3516 ex.
Print Client Name: Susana Perez-Principal
Date: 3/14/2025

Inspector Signature:

Handwritten signature of the inspector, Venus Fernandez.

Client Signature:

Handwritten signature of the client, Susana Perez-Principal.