

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



Facility Information

RESULT: Satisfactory

Permit Number: 13-48-07145
Name of Facility: Kenwood K-8 Center/Loc.#2701
Address: 9300 SW 79 Avenue
City, Zip: Miami 33156

Type: School (more than 9 months)
Owner: MDCPS
Person In Charge: Monica Guevara Phone: 3052716051
PIC Email: 325665@dadeschools.net

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 0	Begin Time: 08:55 AM
Inspection Date: 2/3/2025	Number of Repeat Violations (1-57 R): 0	End Time: 10:05 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
- 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
- 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	
<u>IN</u> 30. Pasteurized eggs used where required	<u>IN</u> 46. Slash resistant/cloth gloves used properly
<u>IN</u> 31. Water & ice from approved source	UTENSILS, EQUIPMENT AND VENDING
<u>NA</u> 32. Variance obtained for special processing	<u>OUT</u> 47. Food & non-food contact surfaces
FOOD TEMPERATURE CONTROL	<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	PHYSICAL FACILITIES
<u>OUT</u> 35. Approved thawing methods (COS)	<u>IN</u> 50. Hot & cold water available; adequate pressure
<u>IN</u> 36. Thermometers provided & accurate	<u>IN</u> 51. Plumbing installed; proper backflow devices
FOOD IDENTIFICATION	<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
PREVENTION OF FOOD CONTAMINATION	<u>OUT</u> 54. Garbage & refuse disposal (COS)
<u>IN</u> 38. Insects, rodents, & animals not present	<u>OUT</u> 55. Facilities installed, maintained, & clean (COS)
<u>IN</u> 39. No Contamination (preparation, storage, display)	<u>OUT</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>IN</u> 42. Washing fruits & vegetables	
PROPER USE OF UTENSILS	
<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 #35. Approved thawing methods At the time of this inspection, one of the cooks was observed thawing frozen bread inside the warmer. The only two methods approved for thawing are under running water in the preparation sink, or inside the reach in cooler. Person in charge removed the frozen bread from the warmer and placed inside reach in cooler. Corrected Onsite. CODE REFERENCE: 64E-11.003(2). Thawing of PHF/TCS foods shall be done in accordance with Rule requirements.</p>
<p>Violation #47. Food & non-food contact surfaces At the time of this inspection, the gasket in 9 the following reach in coolers were observed damage: Double door reach in cooler (PC # 117782)(Work Order # 4478503), Reach in cooler (PC # 0820646)(Work Order # 4478502), Reach in cooler (PC # 1131391)(Work Order # 4478490) and reach in cooler(PC # 1048328)(Work Order # 4478489). Repair or replace gaskets. CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.</p>
<p>Violation #54. Garbage & refuse disposal At the time of this inspection, the Dumpster was observed open. Dumpster shall always be closed to prevent contamination and rodents. 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, & clean At the time of this inspection, mops were observed inside the mop sink when they are not in use. Hang mops to allow air drying. Person in charge hanged the mops. Corrected Onsite. 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>
<p>Violation #56. Ventilation & lighting At the time of this inspection, lightbulbs out were observed in reach in freezer F1 and F4. Replace lightbulbs out. 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

At the time of this inspection, temperatures were taken with Thermapen Thermometer:

Handwashing sink 105F.
3 Compartment sink 112F.
Prep Sink 108F.
Employee's restroom 101F.
Mop sink 110F.

Cooking:

Spaghettis 192F (Steamer).

Reheating:

Cheese for Mack and Cheese 175F (Steamer).

Hot Holding:

Warmer 180F:

Sweet Potatoes 146F.

Cold Holding:

Reach in cooler 40F:

Butter 41F.
American Cheese 41F.

Reach in cooler 41F:

Cream Cheese 39F.
Yogurt 40F.

Reach in Cooler 40F:

Milk 40F.
Apple Juice 40F.

Reach in Cooler 41F:

Ranch Dressing 40F.

Milk Box 35F:

Milk 39F.

Milk Box 39F:

Chocolate Milk Box 37F.

Reach in Freezer 27F.
Reach in Freezer -2F.
Reach in Freezer 5F.
Reach in Freezer 10F.
Reach in Freezer -4F.

Sanitizer was tested with QT test strips. 200PPM. Temperature 75F.

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Satisfactory.

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wcabrera@dadeschools.net;
mwertz@dadeschools.net

Inspection Conducted By: Pedro Hernandez Bastidas (60752)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name: Monica Guevara
Date: 2/3/2025

Inspector Signature:

Handwritten signature of the inspector, Pedro Hernandez Bastidas.

Client Signature:

Handwritten signature of the client, Monica Guevara.