

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



Facility Information

RESULT: Unsatisfactory

Permit Number: 13-48-17065
 Name of Facility: Kenwood MLC/ Loc.#2701-A
 Address: 9300 SW 79th Avenue
 City, Zip: Miami 33156

 Type: School (more than 9 months)
 Owner: MDCPS
 Person In Charge: CPS, M-D Phone: (305) 271-1499
 PIC Email:

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 1	Begin Time: 09:50 AM
Inspection Date: 2/3/2025	Number of Repeat Violations (1-57 R): 1	End Time: 10:40 AM
Correct By: by 8:00 AM	FacilityGrade: N/A	
Re-Inspection Date: 2/5/2025	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
- IN** 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

- OUT** 21. Hot holding temperatures

- IN** 22. Cold holding temperatures

- IN** 23. Date marking and disposition

- IN** 24. Time as PHC; procedures & records

CONSUMER ADVISORY

- IN** 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

- IN** 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

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Good Retail Practices

SAFE FOOD AND WATER

- IN 30. Pasteurized eggs used where required
- IN 31. Water & ice from approved source
- IN 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

- IN 33. Proper cooling methods; adequate equipment
- IN 34. Plant food properly cooked for hot holding
- IN 35. Approved thawing methods

- OUT 36. Thermometers provided & accurate **(COS)**

FOOD IDENTIFICATION

- OUT 37. Food properly labeled; original container **(COS)**

PREVENTION OF FOOD CONTAMINATION

- IN 38. Insects, rodents, & animals not present
- IN 39. No Contamination (preparation, storage, display)
- IN 40. Personal cleanliness
- IN 41. Wiping cloths: properly used & stored
- IN 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

- IN 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

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

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
- IN 54. Garbage & refuse disposal
- IN 55. Facilities installed, maintained, & clean
- 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.

Inspector Signature:

Handwritten signature of the inspector, appearing as "AA".

Client Signature:

Handwritten signature of the client, appearing as a stylized signature.

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Violations Comments

<p>Violation #21. Hot holding temperatures Observed out of temperature food inside warmers, french toast 99F and sweet potato 130F. Reheat food to temperatures 165F and above before serving. 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 #36. Thermometers provided & accurate Observed missing thermometer inside freezer of dry storage. Provide numerically scaled thermometer. PIC provided thermometer. COS. 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 #37. Food properly labeled; original container Observed oil container not labeled in dry storage. Provide label. PIC provided label. COS. CODE REFERENCE: 64E-11.003(2). Food or food ingredients removed from their original packages shall be identified with their common name unless unmistakably recognized.</p>
<p>Violation #47. Food & non-food contact surfaces Observed service line not working. Repair service hot line. Reheat food between services and take temperatures when serving food. Ensure that a log is provided with accurate temperatures. Per kitchen manager, water has been leaking from the lines, causing a shortage. Kitchen staff prepares food, and stores inside warmer at proper temperature 165F and above, until it is time to be served. Work order numbers 439106 and 4469124. Provide electrical lines until service lines is resolved. Repeated violation 10/22/2024 Observed ice machine out of order. Repair ice machine. Work order 44593657. CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.</p>
<p>Violation #56. Ventilation & lighting Observed light bulbs burnt out in freezer 1, refrigerators 1 and 2. Replace or provide light bulbs. Observed personal items (staff food) stored inside refrigerator with students. Remove and store in designated area. 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>

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General Comments

Temperatures were taken with a Thermanen thermometer.

Employee Bathroom 105F
Handwashing sink 120F
3 compartment sink 116F
Mop sink 110F

Reach in refrigerator #1 39F

Reach in cooler #2 38F
butter 41F, milk 39F

Reach in freezer -1F

Walking cooler 31F
chocolate milk 40F

Walking freezer -7F

3 compartment sink was not ready.
Sanitizer temperature 81F

Warmer 149F
sweet potatoe 130F
french toast 99F

Hot line

Unsatisfactory due to service line not working. No other method for hot holding food. Provide electrical units. If food is not maintained at 135F, reheat food at 165F and above, and ensure that food is logged at time of inspection.

Email Address(es): 325665@dadeschools.net;
yolyoliu@dadeschools.net

Inspector Signature:

Client Signature:

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Inspection Conducted By: Javon Johnakin (27326)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name: Moragn Guevara
Date: 2/3/2025

Inspector Signature:

Handwritten signature of the inspector, appearing as "AA".

Client Signature:

Handwritten signature of the client, appearing as a stylized signature.