

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: M-DCSB Food and Nutrition Phone: (786) 275-0400
PIC Email:

Inspection Information

Purpose: Routine Number of Risk Factors (Items 1-29): 0 Begin Time: 10:00 AM
Inspection Date: 9/4/2025 Number of Repeat Violations (1-57 R): 0 End Time: 11:00 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
- IN 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES

- NA 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

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INSPECTION REPORT



Good Retail Practices

SAFE FOOD AND WATER

- IN 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
- NA 34. Plant food properly cooked for hot holding
- NO 35. Approved thawing methods
- IN 36. Thermometers provided & accurate

FOOD IDENTIFICATION

- IN 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

- IN 38. Insects, rodents, & animals not present
 - IN 39. No Contamination (preparation, storage, display)
 - OUT 40. Personal cleanliness (**COS**)
 - 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

- NA 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- IN 47. Food & non-food contact surfaces
- 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.

Violations Comments

Violation #40. Personal cleanliness

Observed cell phones on prep counter. Remove and store in designated area. PIC removed and stored in designated area. COS
CODE REFERENCE: 64E-11.003(3). Employees shall wear effective hair restraints; clean outer clothing; gloves when nails are artificial, polished, or not trimmed; and not wear prohibited jewelry.

Violation #56. Ventilation & lighting

Observed burnt out light bulb inside reach in refrigerator near right service line and R4 refrigerator. Replace light bulbs.
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.

Inspector Signature:

Client Signature:

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General Comments

Temperatures were taken with a Thermanen thermometer.

Employee Bathroom 109F
Handwashing sink 103F
3 compartment sink 109F
Mop sink 112F

Hot Line
black beans 158F, rice 149F, pork sandwiches 153F, chicken bites 140F

Reach in refrigerator #1 40F.
Cream cheese 41F
Milk 39F

Reach in refrigerator #2
Milk 38F
Butter 39F

Warmer 157F
rice 173F, chicken bites 170F

Milk box 39F
Milk 41F

Reach in refrigerator #3 39F.

Reach in freezer #1 0F.
Reach in freezer #2 -9F.

3 compartment sink 300ppm, water temperature 72F

Satisfactory

Email Address(es): 325665@dadeschools.net

Inspection Conducted By: Javon Johnakin (27326)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name: Morgan Guevara
Date: 9/4/2025

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

13-48-07145 Kenwood K-8 Center/Loc.#2701

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INSPECTION REPORT



Facility Information

RESULT: Satisfactory

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
Inspection Date: 9/4/2025
Correct By: None
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 0
Number of Repeat Violations (1-57 R): 0
Facility Grade: N/A
Stop Sale: No

Begin Time: 11:05 AM
End Time: 12:05 PM

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- IN 14. Shellstock tags & parasite destruction

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Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

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Good Retail Practices

SAFE FOOD AND WATER

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- ☒ 34. Plant food properly cooked for hot holding
- ☒ 35. Approved thawing methods
- ☒ 36. Thermometers provided & accurate

FOOD IDENTIFICATION

- ☒ 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

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

PROPER USE OF UTENSILS

- ☒ 43. In-use utensils: properly stored
- ☒ 44. Equipment & linens: stored, dried, & handled
- ☒ 45. Single-use/single-service articles: stored & used

- ☒ 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- ☒ 47. Food & non-food contact surfaces
- ☒ 48. Ware washing: installed, maintained, & used; test strips
- ☒ 49. Non-food contact surfaces clean

PHYSICAL FACILITIES

- ☒ 50. Hot & cold water available; adequate pressure
- ☒ 51. Plumbing installed; proper backflow devices
- ☒ 52. Sewage & waste water properly disposed
- ☒ 53. Toilet facilities: supplied, & cleaned
- ☒ 54. Garbage & refuse disposal
- ☒ 55. Facilities installed, maintained, & clean
- ☒ 56. Ventilation & lighting
- ☒ 57. Permit; Fees; Application; Plans

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Violations Comments

No Violation Comments Available

Inspector Signature:

Client Signature:

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General Comments

Temperatures were taken with a Thermanen thermometer.

Handwashing sink 114F

Staff bathroom 105F

Mop sink 116F

prep sink 118F

3 compartment sink 108F

Reach in refrigerator #1 39F

Milk 38F

Reach in cooler #2 38F

Sour cream 40F

Butter 37F

Reach in freezer -1F

Walking cooler 31F

Walking freezer -7F

3 compartment sink 200ppm

Water Temperature 73F

Warmer 165F

rice 163F, chicken bites 160F

Hot line

black beans 156F, chicken patties 159F

No violations found at time of inspection.

Satisfactory

Email Address(es): 325665@dadeschools.net

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

13-48-17065 Kenwood MLC/ Loc.#2701-A

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Inspection Conducted By: Javon Johnakin (27326)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name: Monica Guevara
Date: 9/4/2025

Inspector Signature:

A handwritten signature in black ink, appearing to be "AA".

Client Signature:

A handwritten signature in black ink, appearing to be "MGR".

Form Number: DH 4023 03/18

13-48-17065 Kenwood MLC/ Loc.#2701-A