

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



Facility Information

RESULT: Satisfactory

Permit Number: 13-48-12915
 Name of Facility: Miami Beach South Pointe Elementary/ Loc.# 5091
 Address: 1050 - 4 Street
 City, Zip: Miami Beach 33139

Type: School (more than 9 months)
 Owner: MDCPS
 Person In Charge: Ruby Miller Phone: (305) 673-2242
 PIC Email: rmmiller@dadeschools.net

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 1	Begin Time: 09:15 AM
Inspection Date: 12/19/2024	Number of Repeat Violations (1-57 R): 1	End Time: 10:00 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

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

Inspector Signature:

Client Signature:

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



General Comments

Satisfactory.

Temperature was taken with Thermanen Probe Thermometer.

Handwashing sink (kitchen): 117F
Handwashing sink (bathroom): 115F
Three compartments sink: 125F
Preparation sink: 121-123F
Mop sink: 118F.

Reach in coolers: sliced cheese 40F, milk 41F, yogurt 41F, boiled eggs 80f (cooling), egg pool 40F, eggs/lettuce salad 38F, cream cheese 40F.
Walk in cooler: sliced cheese 41F, shredded cheese 41F, yogurt 41F, tomato sauce 41F.

Steamer (reheating): black beans 184F.
Milk box: milk 41F.

Three compartments sink sanitizer: QT 200 ppm.

Calibrated probe thermometer (ice/water): 32F.

Email Address(es): rmmiller@dadeschools.net

Inspection Conducted By: Vicente Prietodiaz (31113)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name: Ruby Miller
Date: 12/19/2024

Inspector Signature:

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

Client Signature:

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