

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



Facility Information

RESULT: Satisfactory

Permit Number: 13-48-19105
Name of Facility: Edelman, Gertrude K./ Sabal Palm Elementary/ Loc.# 4801
Address: 17101 NE 7 Avenue
City, Zip: North Miami Beach 33162

Type: School (more than 9 months)
Owner: MDCPS
Person In Charge: lourdes napoles Phone: (786) 275-0400
PIC Email: Inapoles@dadeschools.net

Inspection Information

Purpose: Routine
Inspection Date: 9/10/2024
Correct By: Next Inspection
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 0
Number of Repeat Violations (1-57 R): 2
Facility Grade: N/A
Stop Sale: No

Begin Time: 09:30 AM
End Time: 10:15 AM

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
- NO** 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
- NO** 20. Cooling time and temperature
- IN** 21. Hot holding temperatures
- IN** 22. Cold holding temperatures
- IN** 23. Date marking and disposition
- NA** 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		NA 46. Slash resistant/cloth gloves used properly
IN 30. Pasteurized eggs used where required		UTENSILS, EQUIPMENT AND VENDING
IN 31. Water & ice from approved source		OUT 47. Food & non-food contact surfaces (R)
NA 32. Variance obtained for special processing		IN 48. Ware washing: installed, maintained, & used; test strips
FOOD TEMPERATURE CONTROL		IN 49. Non-food contact surfaces clean
IN 33. Proper cooling methods; adequate equipment		PHYSICAL FACILITIES
IN 34. Plant food properly cooked for hot holding		IN 50. Hot & cold water available; adequate pressure
NO 35. Approved thawing methods		IN 51. Plumbing installed; proper backflow devices
IN 36. Thermometers provided & accurate		IN 52. Sewage & waste water properly disposed
FOOD IDENTIFICATION		IN 53. Toilet facilities: supplied, & cleaned
OUT 37. Food properly labeled; original container		OUT 54. Garbage & refuse disposal (R)
PREVENTION OF FOOD CONTAMINATION		OUT 55. Facilities installed, maintained, & clean
IN 38. Insects, rodents, & animals not present		IN 56. Ventilation & lighting
IN 39. No Contamination (preparation, storage, display)		IN 57. Permit; Fees; Application; Plans
IN 40. Personal cleanliness		
IN 41. Wiping cloths: properly used & stored		
NO 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		

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 #37. Food properly labeled; original container At the time of inspection observed refrigerator out of service pc # 0693642 . Repair or replace refrigerator .</p> <p>At the time of inspection observed refrigerator out of service pc # 0661929 . Repair or replace refrigerator . 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 At the time of inspection observed ice scoop missing protection from contamination . Provide scoop protection . Work order provided form 1 /17 /24 (Repeated violation 5/24/24, 9/10/2024)</p> <p>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 inspection observed dumpster with broken surfaces, leaking into the floor (one of two dumpsters) .Replace dumpster , Clean and sanitize area . (Repeated violation 5/24/2024, 9/10/2024)</p> <p>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 inspection observed at the employee restroom mechanical ventilation is constantly on and does not turn off . Repair mechanical ventiation .</p> <p>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>

General Comments

Inspector Signature:

Client Signature:

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Inspection satisfactory

Temperatures were taken with the mapen thermometer.

Temperatures were taken with the mapen thermometer.

Handwash sink 105 F.

Hot line #1
Cheese sticks 150 F
Black beans 170 F

At the cold line #1:
Milk 40 F

At the cold line #2:
Milk 41 F

Reach in refrigerator #1 two door.
American cheese 40 F

Reach in refrigerator #2 two door.
Yogurt 40 F

Reach in refrigerator #3 two door.
Cheese 40 F

Reach in refrigerator #4
Ambient temperature 40 F
Salad 40 F

Reach in refrigerator #5
Ambient temperature 40 F.
Cream cheese 40 F

Reach in freezer #1.
Frozen turkey meat 10 F

Reach in freezer #2.
Ground meat 10 F

Reach in freezer #3.
Yogurt 10 F.

Reach in freezer #4.
Turkey 8 F.

Three compartments sink 110 F.
Quat sanitzier 200 ppm

Employee restroom 105 F

Inspector Signature:

Client Signature:

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Email Address(es): Inapoles@dadeschools.net;
mwertz@dadeschools.net;
lpalacio@dadeschools.net;
wcabrera@dadeschools.net;
Edvelez@dadeschools.net

Inspection Conducted By: Alexander Olaya (67699)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name: DelGaudio
Date: 9/10/2024

Inspector Signature:

Handwritten signature of the inspector, Alexander Olaya.

Client Signature:

Handwritten signature of the client, S. DelGaudio.