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: lnapoles@dadeschools.net

Inspection Information

Purpose: Routine
Inspection Date: 5/29/2026
Correct By: Next Inspection
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 0
Number of Repeat Violations (1-57 R): 1
FacilityGrade: N/A
StopSale: No

Begin Time: 12:00 PM
End Time: 01:00 PM

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
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
IN 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)
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
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
OUT 55. Facilities installed, maintained, & clean **(R)**
IN 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 #55. Facilities installed, maintained, & clean
At the time of inspection observed multiple refrigerators dripping condensation onto the floor, creating a hazardous slipping condition. Remove condensation from the floor, adjust temperature and humidity levels inside the kitchen to minimize condensation from equipment. (Repeat violation 9/24/2025, 12/2/2025, 3/18/2026, 5/29/2026)

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.

General Comments

Inspectors note: observed kitchen ambient temperature at 90 F

Inspection satisfactory

Temperatures were taken with themapen thermometer.

Handwash sink 105 F.

Hot line #1
Mix vegetables 155 F

At the cold line #1:
Ambient temperature 41 F (cold plate)
Milk 41 F

At the cold line #2:

Inspector Signature:

Client Signature:

Milk 41 F

Reach in refrigerator #1 two door.
Ambien temperature 40 F
Cheese 40 F

Reach in refrigerator #2 two door.
Ambient temperature 40 F
Yogurt 40 F

Reach in refrigerator #3 two door.
Ambient temperature 40 F
Cheese 40 F

Reach in refrigerator #4.
Ambient temperature 40 F
cream cheese 40 F

Reach in refrigerator #5.
Ambient temperature 40 F.
Cheese 40 F

Reach in freezer #1.
ambient temperature 10 F
Meat 10 F

Reach in freezer #2.
Ambient temperature 10 F
Meat 10 F

Reach in freezer #3.
Ambient temperature 10 F
Yogurt 10 F.

Reach in freezer #4.
Ambient temperature 10 F
Meat 8 F.

Three compartments sink 110 F.

Quat sanitizer 200 ppm Water temperature 75 F

Employee restroom 112 F

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ipalacio@dadeschools.net;
miriamg@dadeschools.net;

Inspection Conducted By: Alexander Olaya (67699)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name: Lourdes Napoles
Date: 5/29/2026

Inspector Signature:

Client Signature: