

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 13-48-01092  
Name of Facility: Goleman, Barbara Senior/ Loc.# 7751  
Address: 14100 NW 89 Avenue  
City, Zip: Hialeah 33018

Type: School (more than 9 months)  
Owner: MDCPS  
Person In Charge: M-DCSB Food and Nutrition      Phone: (786) 275-0400  
PIC Email: msanchez4@dadeschools.net

**Inspection Information**

Purpose: Routine      Number of Risk Factors (Items 1-29): 0      Begin Time: 11:20 AM  
Inspection Date: 8/21/2023      Number of Repeat Violations (1-57 R): 0      End Time: 12:40 PM  
Correct By: Next Inspection      FacilityGrade: 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
- 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**

- NO** 18. Cooking time & temperatures
- NO** 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
- 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:

STATE OF FLORIDA  
DEPARTMENT OF HEALTH  
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FOOD SERVICE  
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
- NO 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
- 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
- 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
- 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.*

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**Violations Comments**

Violation #47. Food & non-food contact surfaces

Observations:

1.. Electrical Panel in Kitchen (Multiple Breakers Tripping Randomly). Work Order # 4241228.

Repair and/or replace Electrical Panel in Kitchen.

2. Electric Serving Line Tag # 1014575. Small Leak on Right Compartment. Check Piping and Drain Valve. Work Order # 4351605.

Repair and/or replace Electric Serving Line.

3. Electric Serving Line Tag # 1014576. Drain Valve's Staying Open. Water Slowly Drains Out.

Work Order # 4351608.

Repair and/or replace Electric Serving Line.

4. 2 Door Elec. Pass-Through Food Warmer. PC: 0757867. Tag # 1014587. Unit is Not Working. Work Order # 4336825.

Repair and/or replace 2 Door Elec. Pass-Through Food Warmer.

5. Electric Serving Line Tag # 1014574. Hot Wells are Not Working. Not Heating Properly.

Work Order # 4336829.

Repair and/or replace Electric Serving Line.

6. Electric Serving Line Tag # 10114574. Hot Wells are Not Working. Not Heating Properly.

Work Order # 4336841.

Repair and/or replace Electric Serving Line.

CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.

Violation #55. Facilities installed, maintained, & clean

Observations:

Peeling Paint on Ceiling Panel(s):

1. Salad Bar Section (one (1) peeling ceiling' panel).

Replace one (1) peeling ceiling' panel.

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.

Inspector Signature:

Handwritten signature of the inspector.

Client Signature:

Handwritten signature of the client.

Form Number: DH 4023 03/18

13-48-01092 Goleman, Barbara Senior/ Loc.# 7751

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



**General Comments**

Food Inspection:  
Dr. Manuel Sanchez III (Principal).  
Francisco R. Serio (Assistant Principal).  
Sarahi Vazquez Mont (Cafeteria Manager), assisted with inspection.  
Handwash sink: Water temperature 110.1°F.  
Three (3)-sink compartments: Water temperature 110.3°F.  
Walk-in Freezer temperature 4°F.  
Walk-in-Refrigerator temperature 34°F.  
Refrigerator temperature 38°F.  
Cold-holding: Milk temperature 40.2°F.  
Hot-holding: Oriental rice temperature 188.0°F.  
Hot-holding: Asian chicken temperature 146.2°F.  
Hot-holding: Calzone (ham and cheese) temperature 170.6°F.  
Hot-holding: Cheeseburger sandwich temperature 143.6°F.  
Hot-holding: Sweet potatoes wedges temperature 136.2°F.

Email Address(es): msanchez4@dadeschools.net;  
ipalacio@dadeschools.net;  
wcabrera@dadeschools.net;  
mwertz@dadeschools.net;  
fserio@dadeschools.net;  
317486@dadeschools.net;

Inspection Conducted By: Alberto Reyes (032763)  
Inspector Contact Number: Work: (305) 623-3500 ex.  
Print Client Name:  
Date: 8/21/2023

Inspector Signature:

Client Signature:

STATE OF FLORIDA  
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INSPECTION REPORT



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 13-48-1291271  
 Name of Facility: Goleman, Barbara Senior Snack Bar #2/ Loc.# 7751  
 Address: 14100 NW 89 Avenue  
 City, Zip: Hialeah 33018  
  
 Type: School (more than 9 months)  
 Owner: Miami-Dade County Public Schools  
 Person In Charge: Miami Dade County Public Schools      Phone: (305) 688-9291  
 PIC Email: msanchez4@dadeschools.net

**Inspection Information**

Purpose: Routine	Number of Risk Factors (Items 1-29): 0	Begin Time: 01:30 PM
Inspection Date: 8/21/2023	Number of Repeat Violations (1-57 R): 0	End Time: 02:20 PM
Correct By: Next Inspection	Facility Grade: N/A	
<b>Re-Inspection Date: None</b>	StopSale: No	

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**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
- NA** 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**

- NA** 18. Cooking time & temperatures
- NA** 19. Reheating procedures for hot holding
- NA** 20. Cooling time and temperature
- NO** 21. Hot holding temperatures
- NO** 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:

STATE OF FLORIDA  
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**Good Retail Practices**

**SAFE FOOD AND WATER**

- NA** 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
- NO** 34. Plant food properly cooked for hot holding
- NA** 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
- 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**

- 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
- IN** 56. Ventilation & lighting
- IN** 57. Permit; Fees; Application; Plans

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**Violations Comments**

Violation #55. Facilities installed, maintained, & clean

Observations:

Peeling Paint on Ceiling' Panel(s):

1. Outside Serving Bay (two (2) peeling ceiling panels).

Replace all peeling ceiling' panels.

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.

Inspector Signature:

Client Signature:

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INSPECTION REPORT



**General Comments**

Food Inspection:  
Catered Facility (from Main Cafeteria).  
Snack Bar # 2 (Concessions 10-109).  
Dr. Manuel Sanchez III (Principal).  
Francisco R. Serio (Assistant Principal).  
Sahri Vazquez Mont (Cafeteria Manager), assisted with inspection.  
Handwash Sink: Water temperature 114.2°F.  
No food served (at the time of inspection).

Email Address(es): msanchez4@dadeschools.net;  
ipalacio@dadeschools.net;  
wcabrera@dadeschools.net;  
mwertz@dadeschools.net;  
317486@dadeschools.net;  
fserio@dadeschools.net;

Inspection Conducted By: Alberto Reyes (032763)  
Inspector Contact Number: Work: (305) 623-3500 ex.  
Print Client Name:  
Date: 8/21/2023

Inspector Signature:

Handwritten signature of the inspector, appearing as a stylized 'A'.

Client Signature:

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

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**Facility Information**

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**Good Retail Practices**

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