

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): 1	Begin Time: 09:50 AM
Inspection Date: 2/7/2024	Number of Repeat Violations (1-57 R): 1	End Time: 10:50 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

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

- OUT** 10. Handwashing sinks, accessible & supplies (**COS**)

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
- 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:

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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
- 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

- 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.

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Violations Comments

Violation #10. Handwashing sinks, accessible & supplies

Observations:

Missing Trash Can:

1. Handwash Sink (missing one (1) trash can by handwash sink).

Provide one (1) trash can by handwash sink.

Corrected on Site (COS).

At the time of inspection, Cafeteria Manager provide one (1) trash can by handwash sink.

Missing Paper Towel(s) in Dispenser:

1. Handwash Sink (missing paper towel(s) in dispenser by handwash sink).

Provide paper towel(s) in dispenser by handwash sink.

At the time of inspection, Cafeteria Staff provided paper towel(s) in dispenser by handwash sink.

CODE REFERENCE: 64E-11.003(5)(d). Handwashing sinks are properly equipped with hand soap, individual disposable towels or hand drying device, and signage; and conveniently located.

Violation #55. Facilities installed, maintained, & clean

Observations:

Peeling on Ceiling Panel(s):

1. Room # 7-110 (one (1) peeling ceiling panel).

Replace one (1) peeling ceiling panel.

2. Room # 7-102 (two (2) peeling ceiling panels).

Replace two (2) peeling ceiling panels.

3. Room # 7-101 (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.

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General Comments

Food Inspection:
Dr. Manuel Sanchez III (Principal).
Francisco R. Serio (Assistant Principal).
Roberto Inza (AP).
Sarahi Vazquez Mont (Cafeteria Manager), assisted with inspection.
Handwash sink: Water temperature 115.3°F.
Three (3)-sink compartments: Water temperature 116.3°F.
SFSPac Sanitizer Test Strip between 300ppm - 400ppm (Exp: June 15, 2025).
Walk-in Freezer temperature 15°F.
Walk-in-Refrigerator temperature 38°F.
Refrigerator temperature 33°F.
Cold-holding: Chocolate milk temperature 40.6°F (from milk-box).
Cold-holding: Apple juice temperature 36.3°F (from milk-box).
Hot-holding: Asian chicken temperature 142.7°F.
Hot-holding: Turkey taco sandwich temperature 139.6°F.
Hot-holding: Sweet potatoes wedged temperature 143.9°F.
Hot-holding: Black beans temperature 150.2°F.

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robertinza@dadeschools.net;

Inspector Signature:

Client Signature:

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Inspection Conducted By: Alberto Reyes (032763)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name:
Date: 2/7/2024

Inspector Signature:

Handwritten signature of Alberto Reyes.

Client Signature:

Handwritten signature of Barbara Senior.

Form Number: DH 4023 03/18

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