Facility Information

<table>
<thead>
<tr>
<th>Permit Number:</th>
<th>13-48-09365</th>
</tr>
</thead>
<tbody>
<tr>
<td>Name of Facility:</td>
<td>Miami Springs Senior H.S.</td>
</tr>
<tr>
<td>Address:</td>
<td>751 Dove Avenue</td>
</tr>
<tr>
<td>City, Zip:</td>
<td>Miami Springs 33166</td>
</tr>
<tr>
<td>Type:</td>
<td>School (more than 9 months)</td>
</tr>
<tr>
<td>Owner:</td>
<td>M-DCSB Food and Nutrition</td>
</tr>
<tr>
<td>Person In Charge:</td>
<td>Felicia Robinson</td>
</tr>
<tr>
<td>Phone:</td>
<td>305-885-3585</td>
</tr>
<tr>
<td>PIC Email:</td>
<td><a href="mailto:flee823@dadeschools.net">flee823@dadeschools.net</a></td>
</tr>
</tbody>
</table>

Inspection Information

<table>
<thead>
<tr>
<th>Purpose:</th>
<th>Routine</th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspection Date:</td>
<td>2/21/2020</td>
</tr>
<tr>
<td>Correct By:</td>
<td>Next Inspection</td>
</tr>
<tr>
<td>Re-Inspection Date:</td>
<td>None</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Number of Risk Factors (Items 1-29):</th>
<th>0</th>
</tr>
</thead>
<tbody>
<tr>
<td>Number of Repeat Violations (1-57 R):</td>
<td>0</td>
</tr>
<tr>
<td>FacilityGrade:</td>
<td>N/A</td>
</tr>
<tr>
<td>StopSale:</td>
<td>No</td>
</tr>
</tbody>
</table>

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
IN 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
IN 18. Cooking time & temperatures
IN 19. Reheating procedures for hot holding
IN 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
IN 25. Advisory for raw/undercooked food
IN 26. Pasteurized foods used; No prohibited foods

HIGHLY SUSCEPTIBLE POPULATIONS
IN 27. Food additives: approved & properly used
IN 28. Toxic substances identified, stored, & used

ADDITIVES AND TOXIC SUBSTANCES
IN 29. Variance/specialized process/HACCP

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
Violation #55. Facilities installed, maintained, & clean
- Observed peeling paint in serving area. Paint or repair ceiling to avoid cross-contamination.

CODE REFERENCE: 64E-11.003(5). Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. Exterior areas shall be kept clean.
General Comments

Temperatures taken:
- Hot water / Handwashing sink: 127°F
- Hot water / Warewashing sink: 137°F
- Refrigerators: 35°F to 37°F
- Salad refrigerator #1: 36°F
- Salad refrigerator #2: 37°F
- Salad refrigerator #3: 36°F
- Milk box refrigerators: 33°F to 36°F
- Walk-in refrigerator: 37°F
- Walk-in freezer: 5°F
- Vegetables salad / Cold holding: 36°F
- Pizza / Warming Equipment: 146°F

Light Intensity: 76-Fc

Email Address(es): flee823@dadeschools.net

Inspection Conducted By: Juan Escudero (27326)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name: Miami Springs Senior H.S.
Date: 2/21/2020

Form Number: DH 4023 03/18 13-48-09365 Miami Springs Senior H.S.