

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



Facility Information

RESULT: Satisfactory

Permit Number: 13-48-05385
Name of Facility: Fulford Elementary/ Loc.# 2081
Address: 16140 NE 18 Avenue
City, Zip: North Miami Beach 33162

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

Inspection Information

Purpose: Routine
Inspection Date: 2/23/2024
Correct By: None
Re-Inspection Date: None

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

Begin Time: 01:15 PM
End Time: 02:00 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

- NO** 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- IN** 18. Cooking time & temperatures
- NO** 19. Reheating procedures for hot holding
- IN** 20. Cooling time and temperature
- IN** 21. Hot holding temperatures
- IN** 22. Cold holding temperatures

- OUT** 23. Date marking and disposition (**COS**)

- 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		IN 47. Food & non-food contact surfaces
NA 32. Variance obtained for special processing		IN 48. Ware washing: installed, maintained, & used; test strips
FOOD TEMPERATURE CONTROL		OUT 49. Non-food contact surfaces clean (COS)
IN 33. Proper cooling methods; adequate equipment		PHYSICAL FACILITIES
NO 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
IN 37. Food properly labeled; original container		IN 54. Garbage & refuse disposal
PREVENTION OF FOOD CONTAMINATION		IN 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 #23. Date marking and disposition At the time of inspection observed inside refrigerator #1, tray with eggs without a date label . Provide label . Staff placed label . COS CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are RTE and held refrigerated for more than 24 hours, shall be properly date marked unless otherwise exempted.</p>
<p>Violation #49. Non-food contact surfaces clean At the time of inspection observed by three compartment sink glue traps with dead insects (Flies) . Remove traps with insects(flies) clean and sanitize area . Staff removed trap with insects cleaned and sanitized area . COS CODE REFERENCE: 64E-11.003(4). Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.</p>

General Comments

Temperatures were taken with themapen thermometer.

Handwash sink 108 F.

At the hot line #1
No food items.

At the hot line #2
No food items.

Milk box #1
Stanberry Milk 38 F

Milk box #2

Inspector Signature:

Client Signature:

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Milk 40 F

Reach in refrigerator #1
American cheese 39 F

Reach in refrigerator #2
American cheese 40 F

Reach in refrigerator #3
Yogurt 40 F

Reach in freezer #1
Ambient temperature 0 F

Reach in freezer #1
Fish 5 F

Reach in freezer #1
Parfait 6 F

Three compartments sink 111 F.

Bucket Sanitizer solution 200 ppm . Water temperature 75 F

Employee restroom 103 F

Mop sink 113 F.

Inspection satisfactory

Email Address(es): nemoss@dadeschools.net;
319956@dadeschools.net;
MWertz@dadeschools.net;
IPalacio@dadeschools.net;
wcabrera@dadeschools.net;

Inspection Conducted By: Alexander Olaya (67699)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name: rachel ohenhen
Date: 2/23/2024

Inspector Signature:

Client Signature: