

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



Facility Information

RESULT: Satisfactory

Permit Number: 13-48-09263
Name of Facility: Miami Gardens Elementary/ Loc.# 3241
Address: 4444 NW 195 Street
City, Zip: Carol City 33055

Type: School (more than 9 months)
Owner: MDCPS
Person In Charge: Gina Hurns Phone: (305) 226-6565
PIC Email: hurnsgina@dadeschools.net

Inspection Information

Purpose: Routine
Inspection Date: 11/18/2025
Correct By: Next Inspection
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 2
Number of Repeat Violations (1-57 R): 0
Facility Grade: N/A
Stop Sale: No

Begin Time: 08:41 AM
End Time: 09:40 AM

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

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

TIME/TEMPERATURE CONTROL FOR SAFETY

- 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

- 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

- 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
- IN 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

- 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

- OUT 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
- IN 55. Facilities installed, maintained, & clean
- OUT 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.

Inspector Signature:

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Violations Comments

Violation #10. Handwashing sinks, accessible & supplies

At the time of this inspection, the handwashing sink (76F) was observed without hot water. Provide hot water that at least reach 100F. It shall be noted, that at the time of this inspection, a portable handwashing sink was onsite (104F).

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 #23. Date marking and disposition

At the time of this inspection, cooked veggie nuggets (41F) were observed not properly dated marked inside reach in cooler # 1. Food products that are going to be held for more than 24 hours shall be properly dated marked. Person in charge properly dated marked the nuggets (11/17/2025).Corrected Onsite.

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.

Violation #50. Hot & cold water available; adequate pressure

At the time of this inspection, the handwashing sink (76F), the preparation sink(77F), Mop sink (75F) and the 3-compartment sink(70F) were observed without hot water. Provide hot water in the 3 compartments sink that at least reach 110F. Provide hot water in the rest of the sink that at least reach 100F. Shall be noted that a portable handwashing sink is onsite (104F). It shall be also noted that Person in charge informed inspector Hernandez that they are boiling water to use the 3-compartment sink.

CODE REFERENCE: 64E-11.003(5)(a). The water source shall be of sufficient capacity to meet the peak hot and cold water demands of the establishment and provide water under pressure.

Violation #56. Ventilation & lighting

At the time of this inspection, a light bulb out of service was observed in reach in cooler PC (1106372). Replace light bulb out of service.

CODE REFERENCE: 64E-11.003(6)(a). Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. 50 foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.

General Comments

At the time of this inspection, temperatures were taken with Thermanpen Thermometer.

Handwashing sink 76F.
3 Compartment sink 70F.
Preparation sink 77F.
Mop sink 75F.
Portable Handwashing Sink 104F.
Water in the 3-compartment sink 117F(Boiling Water).

Cooking(Oven):

Sweet Potatoes French Fries 189F.

Warmer 163F:

Jamaican Patties 165F.

Reach in Freezer -7F.

Reach in Cooler 38F:

Fruit Yogurt 39F.

Reach in Cooler 39F:

Inspector Signature:

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American Cheese 38F.
Butter 39F.

Reach in Cooler -3F.

Reach in Cooler 39F:

Cooked Ground Beef 39F (11/17/2025).
Cooked Yellow Rice 39F(11/17/2025).

Milk Box 40F:

Milk 38F.

Sanitizer was tested with QT test strips. Concentration 200pp, Temperature 80F.

Satisfactory.

Note:

- 1) Utilize the Portable Handwashing Sink.
- 2) Continue boiling water for Warewashing.

Email Address(es): hurnsgina@dadeschools.net;
kevinleto@dadeschools.net;
wcabrera@dadeschools.net;
mwertz@dadeschools.net;
lpalacio@dadeschools.net

Inspection Conducted By: Pedro Hernandez Bastidas (60752)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name: Gina Hurns
Date: 11/18/2025

Inspector Signature:

A handwritten signature in black ink, appearing to be "Pedro Hernandez Bastidas".

Client Signature:

A handwritten signature in black ink, appearing to be "Gina Hurns".