

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



Facility Information

RESULT: Satisfactory

Permit Number: 13-48-18095
Name of Facility: David Lawrence Jr. K-8 Center/ Loc.# 5005
Address: 15000 Bay Vista Boulevard
City, Zip: North Miami 33181

Type: School (more than 9 months)
Owner: MDCPS
Person In Charge: M-DCSB Food and Nutrition - Vilma Garcia Phone: (305) 995-3230
PIC Email: 283542@dadeschools.net

Inspection Information

| | | |
|---------------------------------|---|----------------------|
| Purpose: Routine | Number of Risk Factors (Items 1-29): 1 | Begin Time: 09:45 AM |
| Inspection Date: 9/11/2025 | Number of Repeat Violations (1-57 R): 0 | End Time: 10:45 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
- 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
- OUT** 22. Cold holding temperatures
- IN** 23. Date marking and disposition

- 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 | NA 46. Slash resistant/cloth gloves used properly |
| IN 31. Water & ice from approved source | UTENSILS, EQUIPMENT AND VENDING |
| NA 32. Variance obtained for special processing | OUT 47. Food & non-food contact surfaces |
| FOOD TEMPERATURE CONTROL | IN 48. Ware washing: installed, maintained, & used; test strips |
| OUT 33. Proper cooling methods; adequate equipment | IN 49. Non-food contact surfaces clean |
| IN 34. Plant food properly cooked for hot holding | PHYSICAL FACILITIES |
| IN 35. Approved thawing methods | IN 50. Hot & cold water available; adequate pressure |
| IN 36. Thermometers provided & accurate | IN 51. Plumbing installed; proper backflow devices |
| FOOD IDENTIFICATION | IN 52. Sewage & waste water properly disposed |
| IN 37. Food properly labeled; original container | IN 53. Toilet facilities: supplied, & cleaned |
| PREVENTION OF FOOD CONTAMINATION | OUT 54. Garbage & refuse disposal (COS) |
| IN 38. Insects, rodents, & animals not present | IN 55. Facilities installed, maintained, & clean |
| IN 39. No Contamination (preparation, storage, display) | IN 56. Ventilation & lighting |
| IN 40. Personal cleanliness | IN 57. Permit; Fees; Application; Plans |
| 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

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|---|
| <p>Violation #22. Cold holding temperatures At the time of inspection observed at cold holding line #1 milk at 47 F (out of temperature for less than four hours) lower temperature to 41 F or less.</p> <p>At the time of inspection observed at cold holding line #2milk at 47 F (out of temperature for less than four hours) lower temperature to 41 F or less.</p> <p>CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held cold, and not subject to an approved HACCP plan, must be maintained at 41°F.</p> |
| <p>Violation #33. Proper cooling methods; adequate equipment At the time of inspection observed at line #1 cold holding line at 50 F no tag observed (out of temperature). Repair or replace cold holding line.</p> <p>At the time of inspection observed at line #2 cold holding line at 50 F no tag observed (out of temperature). Repair or replace cold holding line.</p> <p>CODE REFERENCE: 64E-11.003(2). Proper methods shall be used for cooling in accordance with Rule requirements. There should be enough equipment to meet the demand of the food operation.</p> |
| <p>Violation #47. Food & non-food contact surfaces At the time of inspection observed inside refrigerator tag # 1035958 light bulb out of service. Replace lightbulb.</p> <p>CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.</p> |
| <p>Violation #54. Garbage & refuse disposal At the time of inspection observed dumpster lids open. Close lids prevent harborage of pest. Staff closed lids. COS</p> <p>CODE REFERENCE: 64E-11.003(5). Garbage shall be disposed of to prevent vector harborage. Trash cans will be durable, cleanable, leak proof, insect and rodent resistant, and non-absorbent. Outside storage area shall be of a smooth, non-absorbent material and sloped to a drain.</p> |

General Comments

Temperatures were taken with themapen thermometer.

Inspector Signature:

Client Signature:

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Handwash sink #1 105 F.

Handwash sink #2 102 F.

At the hot line #1

Empanadas 167 F

Cheese sticks 164 F

Cold holding line #1

Ambient temperature 50 F (out of temperature)

Milk 47 F (out of temperature)

Milk box #1

Ambient temperature 38 F

Milk 40 F

Cold holding line #2

Ambient temperature 50 F (out of temperature)

Milk 47 F (out of temperature)

Milk box #2

Ambient temperature 38 F

Milk 40 F

Oven (hot holding)

Cheese sticks 170 F

Refrigerator #1

Ambient temperature 37 F

Cut celery 40 F

Refrigerator #2

Ambient temperature 38 F

Milk 40 F

Milk box # 1

Ambient temperature 37 F

Pizza 40 F

Milk box #2

Ambient temperature 37 F

America Cheese 37 F

Walk in refrigerator.

Ambient temperature 40 F

Cheese 40 F

Walk in freezer.

Ambient temperature 10 F

Breakfast sausages 7 F

Three compartment sinks 111 F.

Quat sanitizer 200 ppm water temperature 75 F

Mop sink 110 F.

Employee restroom 110 F

Inspector Signature:

Client Signature:

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Inspection Conducted By: Alexander Olaya (67699)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name: Vilma Garcia
Date: 9/11/2025

Inspector Signature:

Handwritten signature of the inspector, Alexander Olaya.

Client Signature:

Handwritten signature of the client, Vilma Garcia.