## Facility Information

<table>
<thead>
<tr>
<th>Permit Number:</th>
<th>13-48-17380</th>
</tr>
</thead>
<tbody>
<tr>
<td>Name of Facility:</td>
<td>Robert Morgan Senior H.S.</td>
</tr>
<tr>
<td>Address:</td>
<td>18180 SW 122 Avenue</td>
</tr>
<tr>
<td>City, Zip:</td>
<td>Miami 33177</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>Martenzy Couch</td>
</tr>
<tr>
<td>Phone:</td>
<td>305 253-9920</td>
</tr>
<tr>
<td>PIC Email:</td>
<td><a href="mailto:mcouch@dadeschools.net">mcouch@dadeschools.net</a></td>
</tr>
</tbody>
</table>

## Inspection Information

| Purpose: | Routine |
| Inspection Date: | 9/5/2019 |
| Correct By: | Next Inspection |
| Re-Inspection Date: | None |
| Number of Risk Factors (Items 1-29): | 0 |
| Number of Repeat Violations (1-57 R): | 1 |
| Facility Grade: | N/A |
| Stop Sale: | No |
| Begin Time: | 11:00 AM |
| End Time: | 11:45 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
- 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
- IN 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
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

UTENSILS, EQUIPMENT AND VENDING

IN 47. Food & non-food contact surfaces

CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.

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

PHYSICAL FACILITIES

IN 49. Non-food contact surfaces clean

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

IN 55. Facilities installed, maintained, & clean (R)

IN 56. Ventilation & lighting
IN 57. Permit; Fees; Application; Plans

IN 48. Ware washing: installed, maintained, & used; test strips

IN 46. Slash resistant/cloth gloves used properly

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

PREVENTION OF FOOD CONTAMINATION

IN 43. In-use utensils: properly stored
IN 44. Equipment & linens: stored, dried, & handled
IN 45. Single-use/single-service articles: stored & used

IN 47. Food & non-food contact surfaces

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

Violation #47. Food & non-food contact surfaces
Repair leak in service line pc# 1131404.
CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.

Violation #55. Facilities installed, maintained, & clean
Repair broken/missing tiles on floor in walk in refrigerator in front the walk in freezer
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.

General Comments

Note:
Tuna salad- 35 oF (refrigerator)
yellow rice/chicken- 189 oF (steam table)
mac and cheese-136 oF (Hot unit)
milk-38 oF (walk in refrigerator)

Email Address(es): mcouch@dadeschools.net

Form Number: DH 4023   03/18   13-48-17380   Robert Morgan Senior H.S.
Inspection Conducted By: Maria Adrover  (47452)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name:
Date: 9/5/2019

Inspector Signature:  

Client Signature:  

Form Number: DH 4023   03/18    13-48-17380   Robert Morgan Senior H.S.