Facility Information

Permit Number: 13-48-1274984
Name of Facility: Robert Morgan Sr. H.S. - #2
Address: 18180 SW 122 Avenue
City, Zip: Miami 33177
Type: School (more than 9 months)
Owner: M-DCSB Food and Nutrition
Person In Charge: Martenzy Couch
PIC Email: mcouch@dadeschools.net

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): 0
Facility Grade: N/A
Stop Sale: No
Begin Time: 11:45 AM
End Time: 12:30 PM

Foodborne Illness Risk Factors And Public Health Interventions

SUPERVISION
1. Demonstration of Knowledge/Training
IN
2. Certified Manager/Person in charge present
IN

EMPLOYEE HEALTH
3. Knowledge, responsibilities and reporting
IN
4. Proper use of restriction and exclusion
NA
5. Responding to vomiting & diarrheal events
IN

GOOD HYGIENIC PRACTICES
6. Proper eating, tasting, drinking, or tobacco use
IN
7. No discharge from eyes, nose, and mouth
IN

PREVENTING CONTAMINATION BY HANDS
8. Hands clean & properly washed
IN
9. No bare hand contact with RTE food
IN
10. Handwashing sinks, accessible & supplies
IN
APPROVED SOURCE
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
IN
PROTECTION FROM CONTAMINATION
15. Food separated & protected; Single-use gloves
IN
16. Food-contact surfaces; cleaned & sanitized
IN
17. Proper disposal of unsafe food
NO
TIME/Temperature CONTROL FOR SAFETY
18. Cooking time & temperatures
NA
19. Reheating procedures for hot holding
NA
20. Cooling time and temperature
NA
21. Hot holding temperatures
IN
22. Cold holding temperatures
IN
23. Date marking and disposition
IN
24. Time as PHC; procedures & records
NA
CONSOMER ADVISORY
25. Advisory for raw/undercooked food
NA
HIGHLY SUSCEPTIBLE POPULATIONS
26. Pasteurized foods used; No prohibited foods
IN
ADDITIVES AND TOXIC SUBSTANCES
27. Food additives: approved & properly used
IN
28. Toxic substances identified, stored, & used
IN
APPROVED PROCEDURES
29. Variance/specialized process/HACCP
NA

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
Inspection Conducted By: Maria Adrover (47452)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name:
Date: 9/5/2019

Good Retail Practices

SAFE FOOD AND WATER
30. Pasteurized eggs used where required
32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL
31. Water & ice from approved source

FOOD IDENTIFICATION
37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION
38. Insects, rodents, & animals not present
39. No Contamination (preparation, storage, display)

PROPER USE OF UTENSILS
43. In-use utensils: properly stored

UTENSILS, EQUIPMENT AND VENDING
48. Ware washing: installed, maintained, & used; test strips
49. Non-food contact surfaces clean

PHYSICAL FACILITIES
50. Hot & cold water available; adequate pressure
51. Plumbing installed; proper backflow devices
52. Sewage & waste water properly disposed
53. Toilet facilities: supplied, & cleaned
54. Garbage & refuse disposal
55. Facilities installed, maintained, & clean
56. Ventilation & lighting
57. Permit; Fees; Application; Plans

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

Violations Comments

Violation #47. Food & non-food contact surfaces
Repair refrigerator unit located in service area 125-G/125-F.
Repair hot unit (switch in no working properly)-area 125G/125F
Repair hand washing sink.

General Comments

Note:
- raviolis- 135oF(hot unit)
- milk-40 oF(service line)

Email Address(es): mcouch@dadeschools.net

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.