

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 13-48-1367846  
Name of Facility: Eugenia B. Thomas, MLC/ Loc.#0071A  
Address: 5950 NW 114 Avenue  
City, Zip: Miami 33178

Type: School (more than 9 months)  
Owner: Miami-Dade County School Board  
Person In Charge: Miami-Dade County School Board Phone: (786) 275-0400  
PIC Email: jfong@dadeschools.net

**Inspection Information**

Purpose: Routine  
Inspection Date: 8/30/2023  
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: 11:20 AM  
End Time: 12:20 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

- 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
- IN** 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
- NA** 34. Plant food properly cooked for hot holding
- NA** 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

- IN** 46. Slash resistant/cloth gloves used properly

**UTENSILS, EQUIPMENT AND VENDING**

- OUT** 47. Food & non-food contact surfaces
- IN** 48. Ware washing: installed, maintained, & used; test strips
- IN** 49. Non-food contact surfaces clean

**PHYSICAL FACILITIES**

- 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
- IN** 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.*

**Violations Comments**

Violation #47. Food & non-food contact surfaces

Observations:

Food Warmers Not Heating Properly:

1. Two (2) Food Warmers not heating properly. Notification Number: 10434798.

Repair and/or replace the two (2) Food Warmers.

Milk-box Not Cooling Properly:

1. One (1) Milk-box not cooling properly. Notification Number: 10434799.

Repair and/or replace Milk-box.

Food Line Warmer Not Heating Properly:

1. Food Line # 1, # 3, and # 4 not heating properly. Notification Number: 10434830.

Repair and/or replace Food Line # 1, # 3, and # 4.

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

**General Comments**

Inspector Signature:

Handwritten signature of the inspector.

Client Signature:

Handwritten signature of the client.

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Food Inspection.  
MLC Cafeteria.  
Catered Facility (from Main Kitchen in K-8/PLC).  
Julio Fong (Principal).  
Morris Salty (Assistant principal) and Heidi Muneton (Staff), assisted with inspection.  
Kenya Brant (Cafeteria Manager).  
Handwash Sink: Water temperature 116.0°F.  
Three sink (3)-compartments: Water temperature 118.9°F.  
Walk-in-Freezer temperature -7°F.  
Walk-in-Cooler temperature 39°F.  
Refrigerator temperature 37°F.  
Cold-holding: Chocolate milk (Mac Arthur from milk-box) temperature 39.3°F.  
Hot-holding: Oriental rice temperature 136.3°F.  
Hot-holding: Meatballs temperature 190.4°F.  
Hot-holding: Teriyaki temperature 149.7°F.

Email Address(es): jfong@dadeschools.net;  
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lsmith3@dadeschools.net;

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

13-48-1367846 Eugenia B. Thomas, MLC/ Loc.#0071A

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Inspection Conducted By: Alberto Reyes (032763)  
Inspector Contact Number: Work: (305) 623-3500 ex.  
Print Client Name:  
Date: 8/30/2023

Inspector Signature:

Handwritten signature of Alberto Reyes.

Client Signature:

Handwritten signature of Eugenia B. Thomas.