

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



Facility Information

RESULT: Satisfactory

Permit Number: 13-48-1367849
Name of Facility: Thomas, Eugenia B. K-8 Center/ Loc.# 0071
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	Number of Risk Factors (Items 1-29): 0	Begin Time: 11:00 AM
Inspection Date: 9/15/2025	Number of Repeat Violations (1-57 R): 1	End Time: 12:00 PM
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
- 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:

Form Number: DH 4023 03/18

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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
- NO 34. Plant food properly cooked for hot holding
- NO 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 **(R)**
- 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:

1. Food Line # 2 Not Heating Properly. Notification # 10563679. Work Order Pending.
Repair and/or replace Food Line # 2.
2. Food Serving Line # 1. Unit is Leaking Water. Notification # 10563677. Work Order # Pending.
Repair and/or replace Food Serving Line # 1.
3. Electrical Outlet in Kitchen is Not Working at All.
Work Order # 4550585.
Repair and/or replace Electrical Outlet (Work Order # 4550585.).
4. 2 Door Reach-In Refrigerator. PC: 0880742. Tag # 1006680. Unit is Not Cooling Properly.
Work Order # 4550450.
Repair and/or replace 2 Door Reach-In Refrigerator Tag # 1006680.

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

General Comments

Food Inspection.
Summer Section.

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

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PLC Cafeteria (Main Cafeteria).
Julio Fong (Principal).
Heidi Muneton (Assistant Manager).
Kenya Brant (Cafeteria Manager) signed the inspection.
Neilys Lopez (Staff), assisted with the inspection.
Ladema Smith (AP).
At the time of inspection:
Handwash Sink: Water temperature 118.3°F.
Three (3)-sink compartments: Water temperature 121.3°F.
Mop Sink: Water temperature 116.0°F.
Staff Restroom: Water temperature 110.8°F.
Walk-in-Freezer temperature -3°F.
Walk-in-Cooler temperature 40°F.
Refrigerator temperature 39°F.
Cold-holding: Milk temperature 41.0° (from Milk-box # 2).
Cold-holding: 100% Orange Pineapple Juice temperature 40.1°F (from Cold-plate).
Cold-holding: Garden salad (lettuce, tomatoes, and carrots) temperature 39.9°F (from Cold-plate).
Cold-holding: Bunny-Lov Classic Cut and Peeled Baby Carrots temperature 40.4°F (from Cold-plate).
Hot-holding: Meatballs sandwich temperature 156.3°F.
Hot-holding: Chicken patty sandwich temperature 16.0°F.
Hot-holding: Curly fries temperature 136.3°F.

Inspector Signature:

Client Signature:

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Email Address(es): jfong@dadeschools.net;
lsmith3@dadeschools.net;
ipalacio@dadeschools.net;
mwertz@dadeschools.net;
wcabrera@dadeschools.net;
kbrant@dadeschools.net;
333427@dadeschools.net;
;
;

Inspection Conducted By: Alberto Reyes (032763)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name: Kenya Brant (Cafeteria Manager).
Date: 9/15/2025

Inspector Signature:

Client Signature: