

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 13-48-01583  
Name of Facility: Brentwood Elementary/ Loc.#0461  
Address: 3101 NW 191 Street  
City, Zip: Miami 33056  
  
Type: School (more than 9 months)  
Owner: MDCPS  
Person In Charge: Nutrition, MDCSB-Food      Phone: (305) 995-3230  
PIC Email:

**Inspection Information**

Purpose: Routine      Number of Risk Factors (Items 1-29): 0      Begin Time: 09:25 AM  
Inspection Date: 8/25/2023      Number of Repeat Violations (1-57 R): 0      End Time: 10:27 AM  
Correct By: Next Inspection      FacilityGrade: N/A  
**Re-Inspection Date: None**      StopSale: 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
- IN** 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**

- IN** 18. Cooking time & temperatures
- IN** 19. Reheating procedures for hot holding
- IN** 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
- IN 34. Plant food properly cooked for hot holding
- IN 35. Approved thawing methods
- IN 36. Thermometers provided & accurate

**FOOD IDENTIFICATION**

- OUT 37. Food properly labeled; original container (**COS**)

**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
- 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

- NA 46. Slash resistant/cloth gloves used properly

**UTENSILS, EQUIPMENT AND VENDING**

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

**PHYSICAL FACILITIES**

- OUT 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
- OUT 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.*

Inspector Signature:

Client Signature:

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**Violations Comments**

Violation #37. Food properly labeled; original container

At the time of this inspection, butter was observed out its original package not properly identified at the walk-in cooler. Food products out their original package shall be properly identified with their common name. Person in charge properly identified the butter. Corrected onsite.

CODE REFERENCE: 64E-11.003(2). Food or food ingredients removed from their original packages shall be identified with their common name unless unmistakably recognized.

Violation #50. Hot & cold water available; adequate pressure

At the time of this inspection, the hot water at the handwashing sink took 10 minutes to reach the adequate temperature. Repair handwashing sink to reach the adequate temperature a soon the user needs it.

CODE REFERENCE: 64E-11.003(5)(a). The water source shall be of sufficient capacity to meet the peak hot and cold water demands of the establishment and provide water under pressure.

Violation #55. Facilities installed, maintained, & clean

At the time of this inspection, the gas bottom oven (PC # 1006349) was observed with one of the door damages. Repair or replace door. Work Order # 4373330.

At the time of this inspection, the sanitizer sink faucet in the 3-compartment sink was observed broken causing the valve to sprayed water when is open. Repair or replace. Work Order # 4373329.

At the time of this inspection, the serving line (PC # 04327789) was observed out service. Repair or replace. Work Order # 437328.

At the time of this inspection, the Gas Bottom Steamer (PC # 114876) was observed out service. Repair or replace. Work Order # 4372632.

At the time of this inspection, one of the preparation sinks was observed leaking water. Repair or replace. Work Order # 4370017.

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.

Inspector Signature:

Handwritten signature of the inspector.

Client Signature:

Handwritten signature of the client.

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**General Comments**

At the time of this inspection, temperatures were taken with Thermanen Thermometer.

Handwashing sink 100F.  
Employee s restroom 106F.  
3 Compartment sink 118F.  
Mop sink 125F.

Warmer # 1

Cheese Pizza 145F.  
Corn Dog 139F.  
Onions Rings 139F.

Warmer # 2

Cheese Pizza 149F.

Reach in # 1 39F. (No food products)

Walk in cooler 40F.

Butter 39F.  
Milk 38F.  
Mozzarella Cheese 40F.

Walk in Freezer -0F.

Reach in Freezer -3  
Reach in Freezer -2

Cold Box # 1 39F.

Milk 38F.

Cold Box # 2 40F.

Strawberry Milk 39F.

Sanitizer was tested with QT test strips. Concentration 200ppm. Temperature 79F.

Email Address(es): djoseph01@dadeschools.net;  
trobinson@dadeschools.net;

Inspection Conducted By: Pedro Hernandez Bastidas (60752)  
Inspector Contact Number: Work: (305) 623-3500 ex.  
Print Client Name:  
Date: 8/25/2023

Inspector Signature:

Client Signature: