

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



Facility Information

RESULT: Satisfactory

Permit Number: 13-48-08902
Name of Facility: MAST Academy/ Loc.# 7161
Address: 3979 Rickenbacker Causeway
City, Zip: Key Biscayne 33149

Type: School (more than 9 months)
Owner: MDCPS
Person In Charge: MDCSB-Food & Nutrition Phone: (238) 238-4306
PIC Email:

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 2	Begin Time: 10:15 AM
Inspection Date: 5/19/2025	Number of Repeat Violations (1-57 R): 0	End Time: 11:39 AM
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
- NA 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

- OUT 16. Food-contact surfaces; cleaned & sanitized

- NO 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- IN 18. Cooking time & temperatures
- NO 19. Reheating procedures for hot holding
- IN 20. Cooling time and temperature
- IN 21. Hot holding temperatures
- IN 22. Cold holding temperatures

- OUT 23. Date marking and disposition (COS)

- 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

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
- IN 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

- NA 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- IN 47. Food & non-food contact surfaces
- OUT 48. Ware washing: installed, maintained, & used; test strips (**COS**)
- 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
- OUT 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 #16. Food-contact surfaces; cleaned & sanitized
Observed mildew in the interior of the ice machine. Discard ice. Clean and sanitize ice machine.

CODE REFERENCE: 64E-11.003(2). Food shall only contact surfaces that are clean and sanitized.

Violation #23. Date marking and disposition
Observed opened packaged of turkey inside a two-door refrigerator with no date. Date all ready to eat foods that have been opened and will not be consumed within 24 hours. COS, person in charge dated item.

Observed opened containers/bags of baby spinach, hard boiled eggs, and yellow cheese in walk in cooler with not date. Date all ready to eat foods that have been opened and will not be consumed within 24 hours. COS, person in charge dated items.

CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are RTE and held refrigerated for more than 24 hours, shall be properly date marked unless otherwise exempted.

Violation #48. Ware washing: installed, maintained, & used; test strips
Observed sanitizer testing strips with no date available. Dispose of undated testing strips and replace them with dated one. COS, undated testing strip was disposed and replaced.

CODE REFERENCE: 64E-11.003(4). Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment. Test strips are available and used to verify the solution is at a concentration necessary to achieve sanitization.

Violation #54. Garbage & refuse disposal
Observed dumpster opened and missing drain plug. Close dumpster's lid and provide drain plug.

CODE REFERENCE: 64E-11.003(5). Garbage shall be disposed of to prevent vector harborage. Trash cans will be durable, cleanable, leak proof, insect and rodent resistant, and non-absorbent. Outside storage area shall be of a smooth, non-absorbent material and sloped to a drain.

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Client Signature:

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General Comments

Satisfactory.

Temperatures taken with thermopen thermometer.

Handwashing sink 105.4F
Preparation sink 108.5F
3 Compartment sink 136.7F
Staff bathroom 115.8F
Mop sink 112.6F

Oven:
Turkey Pizza 196.6F

Steamer:
Rice 179.5F
Broccoli 173.2F

Hot Holding Line 1:
Philly cheese steak 192.3F
Spaghetti 176.0F

Cold Holding Line 1:
Chocolate milk (exp. 06/01) 37.2F
Milk (exp. 5/26) 42.9F

Hot Holding Line 2:
Philly cheese steak 208.2F
Spaghetti 172.1F
Green beans 158.3F

Cold Holding Line 2:
Strawberry milk (exp. 05/29) 41.1F
Chocolate milk (exp. 5/28) 40.6F

Warmer:
Turkey pizza 139.6F
Spaghetti 135.1F
Chicken 179.7F

Chocolate milk on ice (exp. 06/01) 37.5F

2 Door refrigerator:
Thermometer 38F
Turkey ham 41.6F
Salad 47.2F (cooling)

2 Door refrigerator:
Thermometer 38F
Hard boiled eggs 38.9F

Walk in refrigerator
Thermometer 41F
Tuna salad 52.7 (cooling)
Chocolate milk (exp. 06/01) 38.3F
Yogurt 37.4F
Hard boiled eggs 38.4F

Walk in freezer
Thermometer 3F

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Sanitizer bucket 400ppm
3 Compartment sink sanitizer compartment not set at the time of inspection.

Email Address(es): jbjordan@dadeschools.net;
pr7161@dadeschools.net

Inspection Conducted By: Melissa Mosquera (27431)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name: Juanita Jordan
Date: 5/19/2025

Inspector Signature:

Client Signature: