

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: M-DCSB Food and Nutrition
Person In Charge: Cadian Collman-Perez Phone: 305 365 6278
PIC Email:

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 0	Begin Time: 09:30 AM
Inspection Date: 5/3/2023	Number of Repeat Violations (1-57 R): 0	End Time: 10:15 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
- 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

- 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
- IN 23. Date marking and disposition

- NA 24. Time as PHC; procedures & records

CONSUMER ADVISORY

- NA 25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS

- NA 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

- NA** 30. Pasteurized eggs used where required
IN 31. Water & ice from approved source
NA 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

- OUT** 33. Proper cooling methods; adequate equipment (**COS**)

- NO** 34. Plant food properly cooked for hot holding

- IN** 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

- NO** 41. Wiping cloths: properly used & stored

- NO** 42. Washing fruits & vegetables

PROPER USE OF UTENSILS

- OUT** 43. In-use utensils: properly stored (**COS**)

- 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

- 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 #33. Proper cooling methods; adequate equipment

Observed scramble eggs in cooling process (60F) in covered container, as per operator, for one hour. Keep container uncovered until temperature gets 41F, then cover. Operator uncover container. COS.

CODE REFERENCE: 64E-11.003(2). Proper methods shall be used for cooling in accordance with Rule requirements. There should be enough equipment to meet the demand of the food operation.

Violation #43. In-use utensils: properly stored

Observed ice scoop stored on ice machine surface. Wash/sanitize ice scoop and store in a cleaned/sanitized container. Operator washed and sanitized ice scoop and store in a cleaned/sanitized container. COS.

CODE REFERENCE: 64E-11.003(4). The establishment shall use an approved method for the storage of in-use utensils during pauses in food preparation or dispensing.

Violation #54. Garbage & refuse disposal

Observed dumpsters with opened lids. Keep dumpsters closed when not in operation.

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.

Temperature was taken with Thermopen Probe Thermometer.

Handwashing sink (kitchen): 110F

Handwashing sink (bathroom): 112F

Three compartment sink: 119F

Preparation sinks: 110-118F

Oven (cooking): cheese empanadas 189F

Steamer (cooking): rice and chicken 190F

Warmer: yellow rice 138F, turkey/cheese sandwich 137F

Serving line (cold holding): milk 37F

Reach in cooler: sausage 41F, yogurt 39F, scramble eggs 60F (cooling), sandwich 41, broccoli 40F.

Walk in cooler: milk 40F, yogurt 39F, hummus 40F, sliced cheese 41F

Three compartment sink sanitizer: QT (not set-up)

Calibrated probe thermometer (ice/water): 32F

Email Address(es): jbjordan@dadeschools.net

Inspection Conducted By: Vicente Prietodiaz (31113)

Inspector Contact Number: Work: (305) 623-3500 ex.

Print Client Name: Juanita Jordan

Date: 5/3/2023

Inspector Signature:

Client Signature: