Facility Information

Permit Number: 13-48-01249
Name of Facility: Bent Tree Elem
Address: 4861 SW 140 Avenue
City, Zip: Miami 33175

Type: School (more than 9 months)
Owner: M-DCSB Food and Nutrition
Person In Charge: Argentina Galan          Phone: (305)221-4716
PIC Email: ychaviano@dadeschools.net

RESULT: Satisfactory

Inspection Information

Purpose: Routine
Inspection Date: 6/16/2020
Correct By: Next Inspection
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 0
Number of Repeat Violations (1-57 R): 2
Facility Grade: N/A
Stop Sale: No
Begin Time: 12:40 PM
End Time: 01:15 PM

Food Borne Illness Risk Factors And Public Health Interventions

**SUPERVISION**
1. Demonstration of Knowledge/Training
   - IN
2. Certified Manager/Person in charge present
   - IN

**EMPLOYEE HEALTH**
3. Knowledge, responsibilities and reporting
   - IN
4. Proper use of restriction and exclusion
   - IN
5. Responding to vomiting & diarrheal events
   - IN

**GOOD HYGIENIC PRACTICES**
6. Proper eating, tasting, drinking, or tobacco use
   - IN
7. No discharge from eyes, nose, and mouth
   - IN

**PREVENTING CONTAMINATION BY HANDS**
8. Hands clean & properly washed
   - IN
9. No bare hand contact with RTE food
   - IN
10. Handwashing sinks, accessible & supplies
    - IN

**APPROVED SOURCE**
11. Food obtained from approved source
    - IN
12. Food received at proper temperature
    - IN
13. Food in good condition, safe, & unadulterated
    - IN
14. Shellstock tags & parasite destruction
    - NA

**PROTECTION FROM CONTAMINATION**
15. Food separated & protected; Single-use gloves
    - IN
16. Food-contact surfaces; cleaned & sanitized
    - IN
17. Proper disposal of unsafe food
    - IN

**TIME/TEMPERATURE CONTROL FOR SAFETY**
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
    - NA

**CONSUMER ADVISORY**
25. Advisory for raw/undercooked food
    - NA

**HIGHLY SUSCEPTIBLE POPULATIONS**
26. Pasteurized foods used; No prohibited foods
    - IN

**ADDITIVES AND TOXIC SUBSTANCES**
27. Food additives: approved & properly used
    - IN
28. Toxic substances identified, stored, & used
    - IN

**APPROVED PROCEDURES**
29. Variance/specialized process/HACCP
    - NA

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
Violation #47. Food & non-food contact surfaces

Repair/replace walk-in freezer door gasket. Observed lose bottom gasket, door with heavy ice buildup on bottom and melted ice on walk-in cooler floor by walk-in freezer door. [This is a repeat violation from last routine inspections 11/13/19, 03/18/20 & 04/02/20]

CODE REFERENCE: 64E-11.003(4)(R). Food & non-food contact surfaces must be properly designed, constructed, and in good repair.

Violation #56. Ventilation & lighting

Replace burned-out lights inside double-door McCall refrigerator, PC#406466. [This is a repeat violation from last routine inspection 04/02/20]

CODE REFERENCE: 64E-11.003(6)(a). Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. 50 foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.
General Comments

Hot water temperature at: handwashing sink 100F, wash sink 119F, employee bathroom sink 117F & mop sink 100F.

School serving pre-packaged cold foods only.
Cold holding: milk 40F, yogurt 40F, mini hamburger 40F

Walk-in cooler 40
walk-in freezer 0F

Note: Facility is handling pre-packaged food and placing in bags for distribution to students. Full food service is not occurring due to COVID-19 precautions.

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