

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 13-48-01249  
 Name of Facility: Bent Tree Elementary/Loc.# 0271  
 Address: 4861 SW 140 Avenue  
 City, Zip: Miami 33175  
  
 Type: School (more than 9 months)  
 Owner: MDCPS  
 Person In Charge: Yizit Chaviano Phone: (305)221-4716  
 PIC Email: YChaviano@dadeschools.net

**Inspection Information**

Purpose: Routine	Number of Risk Factors (Items 1-29): 1	Begin Time: 09:50 AM
Inspection Date: 4/24/2026	Number of Repeat Violations (1-57 R): 2	End Time: 10:35 AM
Correct By: Next Inspection	Facility Grade: N/A	
<b>Re-Inspection Date: None</b>	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**

- IN** 18. Cooking time & temperatures
- IN** 19. Reheating procedures for hot holding
- IN** 20. Cooling time and temperature

- OUT** 21. Hot holding temperatures (**COS**)

- 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**

- 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**

<b>SAFE FOOD AND WATER</b>	
<u>IN</u> 30. Pasteurized eggs used where required	<u>NO</u> 46. Slash resistant/cloth gloves used properly
<u>IN</u> 31. Water & ice from approved source	<b>UTENSILS, EQUIPMENT AND VENDING</b>
<u>NA</u> 32. Variance obtained for special processing	<u>OUT</u> 47. Food & non-food contact surfaces <b>(R)</b>
<b>FOOD TEMPERATURE CONTROL</b>	<u>IN</u> 48. Ware washing: installed, maintained, & used; test strips
<u>IN</u> 33. Proper cooling methods; adequate equipment	<u>IN</u> 49. Non-food contact surfaces clean
<u>IN</u> 34. Plant food properly cooked for hot holding	<b>PHYSICAL FACILITIES</b>
<u>NO</u> 35. Approved thawing methods	<u>IN</u> 50. Hot & cold water available; adequate pressure
<u>IN</u> 36. Thermometers provided & accurate	<u>IN</u> 51. Plumbing installed; proper backflow devices
<b>FOOD IDENTIFICATION</b>	<u>IN</u> 52. Sewage & waste water properly disposed
<u>IN</u> 37. Food properly labeled; original container	<u>IN</u> 53. Toilet facilities: supplied, & cleaned
<b>PREVENTION OF FOOD CONTAMINATION</b>	<u>IN</u> 54. Garbage & refuse disposal
<u>OUT</u> 38. Insects, rodents, & animals not present <b>(R)</b>	<u>IN</u> 55. Facilities installed, maintained, & clean
<u>IN</u> 39. No Contamination (preparation, storage, display)	<u>IN</u> 56. Ventilation & lighting
<u>IN</u> 40. Personal cleanliness	<u>IN</u> 57. Permit; Fees; Application; Plans
<u>IN</u> 41. Wiping cloths: properly used & stored	
<u>IN</u> 42. Washing fruits & vegetables	
<b>PROPER USE OF UTENSILS</b>	
<u>IN</u> 43. In-use utensils: properly stored	
<u>IN</u> 44. Equipment & linens: stored, dried, & handled	
<u>IN</u> 45. Single-use/single-service articles: stored & used	

*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**

<p>Violation #21. Hot holding temperatures Observed recorded temperature of veggie nuggets on the serving line at 120F. Observed recorded temperature of veggie nuggets inside the warmer at 122F. Maintain hot held foods at 135F or higher. [Corrected on site: veggie nuggets were reheated to 166F]</p> <p>CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held hot and not subject to an approved HACCP plan, must be maintained at 135°F.</p>
<p>Violation #38. Insects, rodents, &amp; animals not present Observed air curtain at back exit/delivery door not working. Repair/replace air curtain motor.[This is a repeat violation from 08/27/24, 09/10/24, 12/13/24, 03/17/25, 06/05/25 &amp; 11/10/25 Routine inspections]</p> <p>CODE REFERENCE: 64E-11.003(5)(f). Effective measures shall be taken to control the presence of pests in the food establishment. Unless otherwise approved, live animals shall not be allowed.</p>
<p>Violation #47. Food &amp; non-food contact surfaces -Observed burned-out/missing light inside 2-door Continental refrigerator, PC#1153238. Replace light bulb/assess light sensor. [This is a repeat violation from 12/13/24, 03/17/25, 06/05/25 &amp; 11/10/25 Routine inspection]</p> <p>-Observed 1 out-of-order hot well (far right) on electric serving line PC#0512533. Repair/replace. Work order # 4559029.[This is a repeat violation from last routine inspection 11/10/25]</p> <p>-Observed out of-order bottom AccuTemp steamer, PC#1134736. Repair/replace. Work order# 4560445.[This is a repeat violation from last routine inspection 11/10/25]</p> <p>-Unable to read built-in thermometer on FWE warmer due to broken cover. Repair or provide oven thermometer to be placed inside this warmer.</p> <p>CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.</p>

Inspector Signature:

Client Signature:

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**General Comments**

Hot water temperature at: handwashing sink 110F, wash sink 111F, employee restroom sink 102F& mop sink 105F.  
Sanitizer concentration/water temperature: 200ppm/76F

Walk-in cooler temperature 38F; walk-in freezer 0F; refrigerator 38F

Food temperature:

Cold holding inside walk-in cooler: milk 37F, cheese pizza 39F, strawberry/banana yogurt 40F, mozzarella stick 40F.

Cold holding inside refrigerator: tuna salad 41F, ranch salad dressing 40F

Hot holding inside warmer: veggie nuggets 122F

Hot serving line: cheese pizza 137F, mozzarella stick 140F, green beans 140F

milk/ milk box 38F

Note: Classic Thermapen digital thermometer used to measure food and water temperatures at the time of this inspection.

Email Address(es): YChaviano@dadeschools.net;  
EFalcon@dadeschools.net

Inspector Signature:

Handwritten signature of the inspector.

Client Signature:

Handwritten signature of the client.

Form Number: DH 4023 03/18

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Inspection Conducted By: Venus Fernandez (82515)  
Inspector Contact Number: Work: (305) 623-3516 ex.  
Print Client Name: Emily Falcon-Principal  
Date: 4/24/2026

Inspector Signature:

Handwritten signature of Venus Fernandez.

Client Signature:

Handwritten signature of the client, Emily Falcon-Principal.

Form Number: DH 4023 03/18

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