

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 13-48-03104  
 Name of Facility: Coral Reef Senior/ Loc.# 7101  
 Address: 10101 SW 152nd Street  
 City, Zip: Miami 33157

Type: School (more than 9 months)  
 Owner: M-DCSB Food and Nutrition  
 Person In Charge: MDCSB-Food & Nutrition      Phone: (305) 226-9777  
 PIC Email:

**Inspection Information**

|                                 |   |                      |
|---------------------------------|---|----------------------|
| Purpose: Routine                | Number of Risk Factors (Items 1-29): 1  | Begin Time: 10:00 AM |
| Inspection Date: 5/22/2023      | Number of Repeat Violations (1-57 R): 0 | End Time: 11:10 AM   |
| Correct By: Next Inspection     | FacilityGrade: N/A                      |                      |
| <b>Re-Inspection Date: None</b> | 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
- 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**

- IN** 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>NA</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>IN</u> 47. Food & non-food contact surfaces                         |
| <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>IN</u> 35. Approved thawing methods                          | <u>IN</u> 50. Hot & cold water available; adequate pressure            |
| <u>OUT</u> 36. Thermometers provided & accurate ( <b>COS</b> )  | <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>IN</u> 38. Insects, rodents, & animals not present           | <u>OUT</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<br/>At the time of this inspection, chicken nuggets (125F) were observed out temperature in the hot line and inside the warmer. Food in hot holding shall be 135F or up. Person in charge transfer the chicken to the oven. New temperatures were taken. Chicken nuggets (149F). Corrected on side.<br/>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 #36. Thermometers provided &amp; accurate<br/>At the time of this inspection, the thermometer was observed damaged at cold box # 2. Provided thermometer. Person in charge provided thermometer. COS.<br/>CODE REFERENCE: 64E-11.003(4). Thermometers must be calibrated to ensure accuracy in accordance with Rule requirements. Food thermometers scaled in Celsius (C) shall be accurate to plus or minus 1°C or in Fahrenheit (F), accurate to plus or minus 2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.</p> |
| <p>Violation #55. Facilities installed, maintained, &amp; clean<br/>At the time of this inspection, electric serving line # 3 was observed out service. Repair or replace serving line (Work order # 4347321).<br/>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.</p>   |

Inspector Signature:

Client Signature:

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**General Comments**

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

Handwashing sink # 1 101F.  
Handwashing sink # 2 100F.  
Handwashing sink # 3 102F.

3 Compartment sink 113F.

Mop sink 110F.

Employee s restroom 100F.

Hot Line # 1

Macaroni and cheese 148F.  
Chicken nuggets 149F.  
Vegetable Burritos 139F.  
Cheese Pizza 136F.

Warmer

Mash Potatoes 138F.  
Cheese Pizza 140F.  
Vegetable Burritos 139F.  
Chicken Nuggets 149F.

Reach in cooler

Apple Juice 38F.  
Vanilla Yogurts 37F.

Cold Box # 1

Milk 39F.

Walk in cooler

Ground Beef 35F.  
Butter 37F.

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

Email Address(es): matherley@dadeschools.net;  
322112@dadeschools.net

Inspection Conducted By: Pedro Hernandez Bastidas (60752)  
Inspector Contact Number: Work: (305) 623-3500 ex.  
Print Client Name:  
Date: 5/22/2023

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

13-48-03104 Coral Reef Senior/ Loc.# 7101