

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 13-48-18719  
Name of Facility: Young Men s Preparatory Academy/ Loc.# 7056  
Address: 3001 NW 2 Avenue  
City, Zip: Miami 33127

Type: School (more than 9 months)  
Owner: M-DCSB Food and Nutrition  
Person In Charge: Ninoska Gonzalez Phone: 305-571-1122  
PIC Email: 259206@dadeschools.net

**Inspection Information**

Purpose: Routine  
Inspection Date: 8/27/2021  
Correct By: Next Inspection  
**Re-Inspection Date: None**

Number of Risk Factors (Items 1-29): 1  
Number of Repeat Violations (1-57 R): 0  
FacilityGrade: N/A  
StopSale: No

Begin Time: 11:51 AM  
End Time: 12:22 PM

*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
- 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**

- NA** 26. Pasteurized foods used; No prohibited foods

**ADDITIVES AND TOXIC SUBSTANCES**

- NA** 27. Food additives: approved & properly used
- IN** 28. Toxic substances identified, stored, & used

**APPROVED PROCEDURES**

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

Inspector Signature:

*T. Alan 8/27/21*

Client Signature:

*Ninoska Gonzalez*

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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
- 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
- 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

- IN 46. Slash resistant/cloth gloves used properly

**UTENSILS, EQUIPMENT AND VENDING**

- OUT 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
- OUT 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
- OUT 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.*

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Ninoska G. Snyder

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**Violations Comments**

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| <p>Violation #21. Hot holding temperatures<br/>At the time of inspection, the temperature of fish fillets displayed at the steam table were observed to be at 114°F. The Person in Charge removed the fish fries and placed in the oven to be reheated to 165°F or above. Always ensure that TCS which are held hot are stored and maintained at temperature of 135°F or above. Corrected on Site.</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 #47. Food &amp; non-food contact surfaces<br/>Missing strips on curtain for walk-in refrigerator . Replace missing strips of curtain to prevent the cold air from escaping the walk-in cooler.</p> <p>Food warmer #1046634 was observed to be out of order. Work order 4193726 has been submitted. Every equipment in the kitchen is expected to be maintained in a state of good repair and condition. Repair/Remove broken food warmer.</p> <p>CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.</p>  |
| <p>Violation #51. Plumbing installed; proper backflow devices<br/>The waste water pipe under the food preparation sink is not properly aligned to the drainage. Realign water pipe to drainage to prevent flow of water to the walkway that could result into slip and fall incidents.</p> <p>CODE REFERENCE: 64E-11.003(5)(c). Plumbing will be installed and maintained to comply with plumbing requirements, including backflow prevention devices. A mop sink will be provided.</p>  |
| <p>Violation #54. Garbage &amp; refuse disposal<br/>Missing drain plug on the dumpster. Contact the waste management company to provide the dumpster with missing drain plug to prevent pest and rodent harborage.</p> <p>The dumpster lids were open at the time of inspection. Dumpster lids must be kept closed when no active cleaning is taking place to prevent pest and rodent infestation.</p> <p>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.</p> |
| <p>Violation #56. Ventilation &amp; lighting<br/>Light intensity in the walk-in refrigerator measured 3.1 foot-candles. Equip walk-in refrigerator with bulbs of at least 10-foot candles of light.</p> <p>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.</p>  |

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**General Comments**

Temperatures were taken with digital thermopen thermometer as follows:

Handwash sink : 106-117°F  
Utility/Mop sink: 122°F  
Wash compartment of the 3-compartment sink: 131°F  
Sanitizer Concentration: Quat (200 ppm)  
Walk in Freezer: -4°F  
Walk in refrigerator: 42°F  
Milk box: 41°F  
Pepperoni Pizza: 152°F  
Cheese Pizza: 163°F  
Fish fillets: 177°F  
Milk: 38°F  
Cooked Broccoli: 171°F

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Inspection Conducted By: Adeola Kolapooluwo (27482)  
Inspector Contact Number: Work: (305) 623-3500 ex.  
Print Client Name:  
Date: 8/27/2021

Inspector Signature:

*T. A. ... 8/27/21*

Client Signature:

*Ninoska Gonzalez*