Facility Information

<table>
<thead>
<tr>
<th>Permit Number: 13-48-18719</th>
</tr>
</thead>
<tbody>
<tr>
<td>Name of Facility: Young Men's Preparatory Academy/ Loc.# 7056</td>
</tr>
<tr>
<td>Address: 3001 NW 2 Avenue</td>
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<tr>
<td>City, Zip: Miami 33127</td>
</tr>
<tr>
<td>Type: School (more than 9 months)</td>
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<tr>
<td>Owner: M-DCSB Food and Nutrition</td>
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<tr>
<td>Person In Charge: M-DCSB</td>
</tr>
<tr>
<td>Phone: (305) 571-1112</td>
</tr>
<tr>
<td>PIC Email:</td>
</tr>
</tbody>
</table>

RESULT: Satisfactory

Inspection Information

| Purpose: Routine | Number of Risk Factors (Items 1-29): 1 | Begin Time: 11:05 AM |
| Correct By: Next Inspection | Number of Repeat Violations (1-57 R): 0 | End Time: 11:45 AM |
| Re-Inspection Date: None | Facility Grade: N/A |
| 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
- **PROTECTION FROM CONTAMINATION**
  - IN 15. Food separated & protected; Single-use gloves (COS)
  - NA 14. Shellstock tags & parasite destruction

- **TIME/TEMPERATURE CONTROL FOR SAFETY**
  - IN 16. Food-contact surfaces; cleaned & sanitized
  - IN 17. Proper disposal of unsafe food
  - IN 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
  - NA 23. Date marking and disposition

- **CONSUMER ADVISORY**
  - NA 24. Time as PHC; procedures & records
  - NA 25. Advisory for raw/undercooked food
  - NA 26. Pasteurized foods used: No prohibited foods

- **HIGHLY SUSCEPTIBLE POPULATIONS**
  - NA 27. Food additives: approved & properly used

- **ADDITIVES AND TOXIC SUBSTANCES**
  - NA 28. Toxic substances identified, stored, & used

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

Inspector Signature: [Signature]

Client Signature: [Signature]

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1 of 3
**Violation #15.** Food separated & protected; Single-use gloves
At the time of this inspection, cooked hamburger meat was observed at the preparation area seating without no protection. COS. Meat was discarded.

**CODE REFERENCE:** 64E-11.003(2). Foods shall be stored and handled to prevent cross-contamination. Raw animal foods shall be separated from RTE food and from other raw animal food during storage, preparation, holding, and display. Single-use gloves shall be used for only one task and purpose and discarded when damage occurs or the task is interrupted.

**Violation #55.** Facilities installed, maintained, & clean
At the time of this inspection, a hole was observed on the ceiling in the employee’s restroom.
Repair hole to prevent water or any insect to come inside the building.

**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.
General Comments

Temperatures were taken with Thermapen Thermometer.

Handwashing sink 100F
3 compartment sinks 104F
Mop sink 102F
Employee s restroom 110F

Hamburger meat in the hot holding line 159F.
Rice with beans in the hot holding like 147F.

Milk inside the walk in cooler 40F.
Chicken inside the walk in cooler 38F.

Email Address(es): pr7056@dadeschools.net; tequigley@dadeschools.net; 259202@dadeschools.net

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