

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 13-48-16778  
Name of Facility: JC Bermudez Doral Senior High/ Loc.# 7641  
Address: 5005 NW 112 Avenue  
City, Zip: Miami 33178  
  
Type: School (more than 9 months)  
Owner: MDCPS  
Person In Charge: M-DCSB Food and Nutrition      Phone: (786) 275-0400  
PIC Email: ersmith@dadeschools.net

**Inspection Information**

Purpose: Routine      Number of Risk Factors (Items 1-29): 0      Begin Time: 12:00 PM  
Inspection Date: 3/8/2024      Number of Repeat Violations (1-57 R): 1      End Time: 01:00 PM  
Correct By: Next Inspection      Facility Grade: N/A  
**Re-Inspection Date: None**      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
- NO** 19. Reheating procedures for hot holding
- NO** 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

**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**

**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
- NO** 34. Plant food properly cooked for hot holding
- NO** 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**

- IN** 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
- IN** 51. Plumbing installed; proper backflow devices
- IN** 52. Sewage & waste water properly disposed
- IN** 53. Toilet facilities: supplied, & cleaned
- OUT** 54. Garbage & refuse disposal (**R**)
- IN** 55. Facilities installed, maintained, & clean
- IN** 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.*

**Violations Comments**

Violation #54. Garbage & refuse disposal

Observations:

Missing Drainage Plug in Garbage Dumpsters:

- 1. Dumpster # 1 & # 2 (missing (1) drainage plug each garbage dumpster).  
Provide one (1) missing drainage plug in each of the garbage dumpsters.

Garbage Dumpster with Lid Up:

- 1. Dumpster # 1 (one (1) garbage dumpster with one (1) Lid up).  
Close Lid on garbage dumpster # 1.

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.

Inspector Signature:

Client Signature:

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**General Comments**

Food Inspection:

Edward R. Smith (Principal) for J.C. Bermudez Doral Senior High School.  
Sandra Santiesteban (Cafeteria Manager) signed assisted with inspection.  
Handwash Sink: Water temperature 113°.  
Staff Restroom Handwash Sink: Water temperature 116°F.  
Three (3)-sink compartments: Water temperature 122°F.  
Mop Sink: Water temperature 115°F.  
Walk-in-Freezer temperature -8°F.  
Walk-in-Cooler temperature 33°F.  
Refrigerator temperature 37°F.  
Cold-holding: 100% Fruit Juice Blend temperature 34°F (from Walk-in-Cooler).  
Cold-holding: Milk temperature 38°F (from Milk-box).  
Hot-holding: Pizza (pepperoni) temperature 136°F.  
Hot-holding: Fish nugget temperature 156°F.  
Hot-holding: Seasoned fries temperature 141.0°F.  
Hot-holding: Mac and cheese temperature 161°F.  
Hot-holding: Chicken fillet sandwich temperature 137°F.

Email Address(es): ersmith@dadeschools.net;  
ssantiesteban@dadeschools.net;  
marisolosella@dadeschools.net;  
ipalacio@dadeschools.net;  
mwertz@dadeschools.net;  
wcabrera@dadeschools.net;

Inspection Conducted By: Alberto Reyes (032763)  
Inspector Contact Number: Work: (305) 623-3500 ex.  
Print Client Name: Sandra Santiesteban (Cafeteria Manager)  
Date: 3/8/2024

Inspector Signature:

Client Signature: