

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



Facility Information

RESULT: Satisfactory

Permit Number: 13-48-00492
 Name of Facility: Jones-Ayer, Georgia Middle/ Loc.# 6011
 Address: 1331 NW 46 Street
 City, Zip: Miami 33142

Type: School (more than 9 months)
 Owner: MDCPS
 Person In Charge: Maria Rock Phone: 3056331771
 PIC Email: mrock@dadeschools.net

Inspection Information

Purpose: Routine
 Inspection Date: 10/21/2025
 Correct By: Next Inspection
Re-Inspection Date: None

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

Begin Time: 10:01 AM
 End Time: 10:38 AM

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
NA 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
NO 19. Reheating procedures for hot holding
NO 20. Cooling time and temperature
IN 21. Hot holding temperatures
IN 22. Cold holding temperatures
NO 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

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

NA 30. Pasteurized eggs used where required
IN 31. Water & ice from approved source
NA 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

NO 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

NO 41. Wiping cloths: properly used & stored

NO 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

NA 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

OUT 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

IN 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.

Violations Comments

Violation #49. Non-food contact surfaces clean

Observed cooling machine surface with mold-like substance in walk in cooler. Clean and sanitize cooling machine surface.

CODE REFERENCE: 64E-11.003(4). Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.

Violation #56. Ventilation & lighting

Observed walk in cooler and walk in freezer with illumination from 3.1 to 9.0 foot-candles. Provide a minimum of 10 foot-candles of illumination inside walk in cooler and walk in freezer.

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.

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General Comments

Satisfactory.

Temperature was taken with Thermapen Probe Thermometer.

Handwashing sinks (kitchen): 106-117F.

Handwashing sink (restrooms): 105-110F.

Preparation sink: 117F.

Three compartments sink: 116F.

Mop sink: 115F.

Reach in cooler: shredded cheese 40F, sliced cheese 41F, cream cheese 40F.

Walk in cooler: sliced cheese 42F, milk 42F, yogurt 41F, shredded cheese 42F.

Milk boxes: 38-39F.

Oven (cooking): onion rings 167F, veggie nuggets 211F.

Warmer: chicken 156F.

Serving line: burger 144F, rice 146F, meatballs 151F.

Three compartments sink sanitizer: QT 200 ppm.

Verified probe thermometer calibration (ice/water): 32F.

Illumination (walk in cooler/freezer): 3,1-9,0 foot-candles.

Email Address(es): mrock@dadeschools.net

Inspection Conducted By: Vicente Prietodiaz (31113)

Inspector Contact Number: Work: (305) 623-3500 ex.

Print Client Name: Maria Rock

Date: 10/21/2025

Inspector Signature:

Handwritten signature of Vicente Prietodiaz.

Client Signature:

Handwritten signature of Maria Rock.

Form Number: DH 4023 03/18

13-48-00492 Jones-Ayer, Georgia Middle/ Loc.# 6011