

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



Facility Information

RESULT: Satisfactory

Permit Number: 13-48-1274925
Name of Facility: Mourning Senior High, Alonzo and Tracy/ Loc.# 7048
Address: 2601 NE 151 Street
City, Zip: Golden Beach 33160

Type: School (more than 9 months)
Owner: MDCPS
Person In Charge: Niurka Alvarez Phone: (786) 275-0400
PIC Email: niurkaalvarez@dadeschools.net

Inspection Information

Purpose: Routine
Inspection Date: 2/21/2025
Correct By: Next Inspection
Re-inspection Date: None

Number of Risk Factors (Items 1-29): 0
Number of Repeat Violations (1-57 R): 0
Facility Grade: N/A
Stop Sale: No

Begin Time: 10:35 AM
End Time: 11:50 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
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
IN 19. Reheating procedures for hot holding
IN 20. Cooling time and temperature
IN 21. Hot holding temperatures
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

- 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

IN 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

OUT 38. Insects, rodents, & animals not present (COS)

IN 39. No Contamination (preparation, storage, display)

IN 40. Personal cleanliness

IN 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

NO 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

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

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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Violations Comments

Violation #38. Insects, rodents, & animals not present

At the time of inspection, it was observed that six tires were stacked near the dumpster area, accumulating water and breeding mosquito larvae. Remove tires from the area and the source of water accumulation. Staff removed the water and discarded the tires. COS

CODE REFERENCE: 64E-11.003(5)(f). Effective measures shall be taken to control the presence of pests in the food establishment. Unless otherwise approved, live animals shall not be allowed.

Violation #47. Food & non-food contact surfaces

At the time of inspection observed oven Tag #1006531 out of service (non-repairable). Replace oven.

At the time of inspection observed oven Tag #1006529 out of service (non-repairable). Replace oven.

At the time of inspection observed oven Tag #1006535 out of service (non-repairable). Replace oven.

At the time of inspection observed oven Tag #1006534 out of service (non-repairable). Replace oven.

At the time of inspection observed at line #1 and line #4 display lights out of service. Replace lights

CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair

Violation #54. Garbage & refuse disposal

At the time of inspection observed dumpster lids open. Close lids to prevent harborage of pest.

At the time of inspection observed dumpster lids Broken. Repair or replace dumpster lids

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.

Violation #56. Ventilation & lighting

At the time of inspection observed missing records of cleaning for one of two hood ventilations systems. Provide records of cleaning.

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.

General Comments

Temperatures were taken with themapen thermometer.

Handwash sink#1 102 F.

Handwash sink#2 103 F.

Handwash sink#2 106 F.

Line #1

Corn dogs 165 F

Chicken 157 F

Rice 178 F

Milk Box #1

Ambient temperature 40 F

Milk 39 F

Line #2

No food items observed.

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Line #3
No food items observed.

Line # 4
Corn dogs 161 F
Chicken 153 F
Rice 176 F

Warmer #1
No food items observed.

Warmer #2
No food items observed.

Reach in Cooler #1
Ambient temperature 40 F
Milk 40 F

Reach in Cooler #2
Ambient temperature 39 F
Parfait 39 F

Reach in cooler #3.
Ambient temperature 39 F
Parfait 40 F

Walk in refrigerator.
Ambient temperature 39 F
Milk 38 F

Walk in freezer.
Ambient temperature 10 F
Meat 7 F (frozen)

Employee restroom male 103 F

Employee restroom ladies 102 F

Three compartments sink 120 F.
Sanitizer Quat 200 ppm. Water temperature 75 F

Mop sink 115 F.

Sanitizer bucket solution : Quat 200 ppm

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Inspection Conducted By: Alexander Olaya (67699)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name: Niurka Alvarez
Date: 2/21/2025

Inspector Signature:

Handwritten signature of the inspector, Alexander Olaya.

Client Signature:

Handwritten signature of the client, Niurka Alvarez.

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