

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



Facility Information

RESULT: Satisfactory

Permit Number: 13-48-1271167
Name of Facility: Mourning Senior High, Alonzo and Tracy/ Loc.# 7048
Address: 2601 NE 151 Street
City, Zip: North Miami Beach 33160

Type: School (more than 9 months)
Owner: MDCPS
Person In Charge: Niurka Alvarez Phone: (305) 919-2000
PIC Email: niurkaalvarez@dadeschools.net

Inspection Information

Purpose: Routine
Inspection Date: 2/21/2025
Correct By: None
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: 10:00 AM
End Time: 10:30 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

- 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
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

- 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:

Form Number: DH 4023 03/18

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Good Retail Practices

SAFE FOOD AND WATER

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

FOOD TEMPERATURE CONTROL

- ☒ 33. Proper cooling methods; adequate equipment
☒ 34. Plant food properly cooked for hot holding
☒ 35. Approved thawing methods
☒ 36. Thermometers provided & accurate

FOOD IDENTIFICATION

- ☒ 37. Food properly labeled; original container
PREVENTION OF FOOD CONTAMINATION

- ☒ 38. Insects, rodents, & animals not present
☒ 39. No Contamination (preparation, storage, display)
☒ 40. Personal cleanliness

- ☒ 41. Wiping cloths: properly used & stored

- ☒ 42. Washing fruits & vegetables

PROPER USE OF UTENSILS

- ☒ 43. In-use utensils: properly stored
☒ 44. Equipment & linens: stored, dried, & handled
☒ 45. Single-use/single-service articles: stored & used

- ☒ 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- ☒ 47. Food & non-food contact surfaces
☒ 48. Ware washing: installed, maintained, & used; test strips
☒ 49. Non-food contact surfaces clean

PHYSICAL FACILITIES

- ☒ 50. Hot & cold water available; adequate pressure
☒ 51. Plumbing installed; proper backflow devices
☒ 52. Sewage & waste water properly disposed
☒ 53. Toilet facilities: supplied, & cleaned
☒ 54. Garbage & refuse disposal
☒ 55. Facilities installed, maintained, & clean
☒ 56. Ventilation & lighting
☒ 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

No Violation Comments Available

Inspector Signature:

Client Signature:

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General Comments

Temperatures were taken with the mapen thermometer.

Small cafeteria Room 159 J Serving Bay.

Handwash sink 111 F.

Warmer

No food items

Reach in refrigerator.

Ambient temperature 37 F

Milk 41 F

Inspection satisfactory

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E.dvalez@dadeschools.net

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:

Client Signature: