

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



**Facility Information**

**RESULT: Unsatisfactory**

Permit Number: 13-48-16779  
Name of Facility: Finlay, Dr. Carlos J. Elementary/ Loc.# 5061  
Address: 851 SW 117 Avenue  
City, Zip: Miami 33184

Type: School (more than 9 months)  
Owner: MDCPS  
Person In Charge: Anelis Mendez Phone: (786) 275-0400  
PIC Email: 251205@dadeschools.net

**Inspection Information**

Purpose: Routine	Number of Risk Factors (Items 1-29): 1	Begin Time: 09:30 AM
Inspection Date: 2/3/2025	Number of Repeat Violations (1-57 R): 3	End Time: 11:00 AM
Correct By: by 8:00 AM	Facility Grade: N/A	
<b>Re-Inspection Date: 3/3/2025</b>	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
- OUT** 10. Handwashing sinks, accessible & supplies (R)

**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**

- NO** 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

- 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:

CM

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

- 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
- 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
- OUT** 48. Ware washing: installed, maintained, & used; test strips **(R)**
- IN** 49. Non-food contact surfaces clean

### PHYSICAL FACILITIES

- OUT** 50. Hot & cold water available; adequate pressure **(R)**
- 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
- 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 #10. Handwashing sinks, accessible & supplies

Observed no hot water at employee bathroom sink. Provide hot water at employee bathroom sink. This is a repeat violation from routine inspection on 11/04/2024. CODE REFERENCE: 64E-11.003(5)(d). Handwashing sinks are properly equipped with hand soap, individual disposable towels or hand drying device, and signage; and conveniently located.

Violation #48. Ware washing: installed, maintained, & used; test strips

Observed no hot water at three compartment sink. Provide hot water at 3 compartment sink to properly warewash. Facility is boiling water at Steam Kettle to be use to warewash. This is a repeat violation from routine inspection on 11/04/2024.

CODE REFERENCE: 64E-11.003(4). Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment. Test strips are available and used to verify the solution is at a concentration necessary to achieve sanitization.

Violation #50. Hot & cold water available; adequate pressure

Observed no hot water at mop sink. Provide hot water at mop sink. This is a repeat violation from routine inspection on 11/04/2024.

CODE REFERENCE: 64E-11.003(5)(a). The water source shall be of sufficient capacity to meet the peak hot and cold water demands of the establishment and provide water under pressure.

## General Comments

Inspection report emailed to Madelyn Rodriguez on 02/03/2025.

The inspection is unsatisfactory because violations: 10, 48 and 50 are repeated from routine inspection on 11/04/2024.

At the time of the inspection the Boiler (Water heater) at kitchen is broken. Work order # 4468392 was placed. Facility is using a portable sink for handwashing sink purpose at kitchen and boiling water at Kettle for ware wash purposes. Digital thermometer model Thermapen ONE was used during the inspection.

Temperatures taken:

Handwashing sink: 115°F.

Three compartment sink: 82°F.

Inspector Signature:

CM

Client Signature:

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Mop sink:81°F.  
Walk-in cooler:38°F.  
Walk-in freezer: 7°F.  
Reach-in refrigerator:37°F.  
Pizza / warmer: 139°F.  
Mac and cheese / warmer: 138°F.  
Ravioli / warmer: 142°F.  
Sweet potatoes / warmer: 137°F.  
Milk / Milk box:39°F.  
Sanitize solution (SFS17): 200 ppm.

Email Address(es): madelynr@dadeschools.net;  
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ipalacio@dadeschools.net;  
wcabrera@dadeschools.net;  
edvez@adeschools.net

Inspector Signature:

CM

Client Signature:

*[Handwritten Signature]*

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Inspection Conducted By: Cesar Martinez (085423)  
Inspector Contact Number: Work: (305) 623-3500 ex.  
Print Client Name: Madelyn Rodriguez  
Date: 2/3/2025

Inspector Signature:

CM

Client Signature:

*[Handwritten Signature]*

Form Number: DH 4023 03/18

13-48-16779 Finlay, Dr. Carlos J. Elementary/ Loc.# 5061