

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 13-48-18101  
Name of Facility: Reagan, Ronald W./ Doral Senior/ Loc.# 7241  
Address: 8600 NW 107 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: rgarrigo@dadeschools.net

**Inspection Information**

Purpose: Routine      Number of Risk Factors (Items 1-29): 0      Begin Time: 10:00 AM  
Inspection Date: 5/28/2024      Number of Repeat Violations (1-57 R): 2      End Time: 11:00 AM  
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**

- 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
- 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
- OUT 39. No Contamination (preparation, storage, display) **(COS)**
- 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

- NO 46. Slash resistant/cloth gloves used properly

**UTENSILS, EQUIPMENT AND VENDING**

- OUT 47. Food & non-food contact surfaces **(R)**
- 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
- IN 54. Garbage & refuse disposal
- IN 55. Facilities installed, maintained, & clean
- OUT 56. Ventilation & lighting **(R)**
- 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 #39. No Contamination (preparation, storage, display)

Observations:

Food Stored in a way that it may Become Contaminated:

1. Food Warmer (three (3) packaged chicken tender with sweet potatoes fries in contact with one (1) prepackaged Red Gold Tomatoed Catchup dressing each packaged of chicken tender with sweet potatoes).

Remove all prepackaged Red Gold Catchup dressing from each packaged of chicken tender with sweet potatoes fries.

Corrected on Site (COS).

At the time of inspection, Cafeteria Staff removed all prepackaged Red Gold Catchup dressing from each packaged of chicken tender with sweet potatoes.

CODE REFERENCE: 64E-11.003(2). Food shall be protected from sources of contamination and stored in a clean, dry location at least 6 inches above the floor.

Violation #47. Food & non-food contact surfaces

Observations:

1. Electric Food Warmer is Not Heating Properly. PC # 1083828. Work Order # 4347555.

Repair and/or replace Electric Food Warmer.

2. Electric Food Warmer is Not Heating Properly. PC # 1083830. Work Order # 4347577.

Repair and/or replace Electric Food Warmer.

3. Electric Food Warmer is Not Heating Properly. PC # 1083826. Work Order # 4347579.

Repair and/or replace Electric Food Warmer.

4. Electric Food Warmer is Not Heating Properly. PC # 1083827. Work Order # 4347578.

Repair and/or replace Electric Food Warmer.

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

Violation #56. Ventilation & lighting

Observations:

Burnt-Out Light' Bulb(s) in Hood Lamps:

1. Hood System in food prep area (two (2) Lamps with two (1) burnt-out light bulbs in each Lamp).

Replace all burnt-out light bulbs in each Lamp by hood system in food prep area.

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**

Inspector Signature:

Handwritten signature of the inspector.

Client Signature:

Handwritten signature of the client.

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Food Inspection.  
Garrido Ramon (Principal).  
Elva Gonzalez (Cafeteria Manager).  
Miriam Eimil (Assistant Manager), signed and assisted with inspection.  
Calvin E. Buchanan (AP).  
Handwash Sink: Water temperature 112.8°F.  
Three (3)-sink compartments: Water temperature 115.6°F.  
Staff Restroom: Water temperature 113.2°F.  
Mop Sink: Water temperature 116.0°F.  
Walk-in-Cooler temperature 39°F.  
Walk-in-Freezer temperature 1°F.  
Refrigerator temperature 38°F.  
Cold-holding: Milk temperature 34.1°F (from Milk-box).  
Cold-holding: 100% Apple Juice temperature 36.6°F (from Cold-plate).  
Hot-holding: Chicken tender temperature 163.5°F.  
Hot-holding: Sweet potatoes temperature 168.7°F.

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wcabrera@dadeschools.net

Inspector Signature:

Client Signature:

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Inspection Conducted By: Alberto Reyes (032763)  
Inspector Contact Number: Work: (305) 623-3500 ex.  
Print Client Name: Miriam Eimil (Assistant Manager).  
Date: 5/28/2024

Inspector Signature:

Handwritten signature of Alberto Reyes.

Client Signature:

Handwritten signature of Miriam Eimil.