

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): 1	Begin Time: 09:50 AM
Inspection Date: 12/13/2024	Number of Repeat Violations (1-57 R): 0	End Time: 10:50 AM
Correct By: Next Inspection	Facility Grade: N/A	
<b>Re-Inspection Date: None</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

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

**PHYSICAL FACILITIES**

- OUT 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
- 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.*

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### Violations Comments

Violation #10. Handwashing sinks, accessible & supplies

Observations:

Hot Water Not Reaching a Minimum Temperature of 100°F:

1. Handwash Sink: Water temperature 73.9°F (must reach a minimum temperature of 100°F).

Provide hot water in handwash sink to a minimum temperature of 100°F.

Gas Boiler not working and reported.

Work Order # 4469437.

A Portable Handwash Sink with hot water is in place (hot water temperature 112.1°F).

2. Staff Restroom Handwash Sink: Water temperature 73.4°F (must reach a minimum temperature of 100°F).

Provide hot water in handwash sink by Staff Restroom to a minimum temperature of 100°F.

Work Order # 4469437.

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 #47. Food & non-food contact surfaces

Observations:

1. Gas Oven Top. Unit Not Working. Tag # 1014694. Work Order # 4486518.

Repair and/or replace Gas Oven Top.

2. Gas Steamer Tag # 1014696. Unit is Not Working. Notification # 10561845. Work Order # Pending.

Repair and/or replace Gas Steamer.

3. Gas Steamer Tag # 1014696. Unit is Not Working. Work Order # 4486534.

Repair and/or replace Gas Steamer.

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

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

Observations:

Hot Water Not Reaching a Minimum Temperature of 110°F:

1. Three (3)-sink compartment: Water temperature 72.8°F (must reach a minimum temperature of 110°F in three (3)-sink compartment).

Provide hot water in three (3)-sink compartment to a minimum temperature of 110°F.

Work Order # 4469437.

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

Observations:

Hot Water Not Reaching a Minimum Temperature of 100°F.

1. Mop Sink: Water temperature 74.4°F (must reach a minimum temperature of 100°F).

Provide hot water in Mop Sink to a minimum temperature of 100°F.

Work Order # 4469437.

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

Food Inspection.

Garrido Ramon (Principal).

Elva Gonzalez (Cafeteria Manager), signed and assisted with inspection.

Miriam Eimil (Assistant Manager).

Inspector Signature:

Client Signature:

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Calvin E. Buchanan (AP).

At the time of inspection:

Portable Handwash Sink: Water temperature 112.1°F.

Handwash Sink: Water temperature 73.9°F (must reach a minimum temperature of 73.4°F:

Work Order # 4469437).

Three (3)-sink compartments: Water temperature 72.8°F (must reach a minimum temperature of 110°F).

Staff Restroom: Water temperature 73.4°F (must reach a minimum temperature of 100°F).

Mop Sink: Water temperature 74.4°F (must reach a minimum temperature of 100°F).

Walk-in-Cooler temperature 36°F.

Walk-in-Freezer temperature -1°F.

Refrigerator temperature 39°F.

Cold-holding: Milk temperature 37.0°F (from Milk-box).

Cold-holding: 100% Apple Juice temperature 37.2°F (from Cold-plate).

Hot-holding: Pizza (cheese) temperature 171.5°F.

Hot-holding: Pizza crunch temperature 185.9°F.

Email Address(es): rgarrigo@dadeschools.net;  
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ipalacio@dadeschools.net;

Inspector Signature:

Client Signature:

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341644@dadeschools.net;  
mwertz@dadeschools.net;  
wcabrera@dadeschools.net

Inspection Conducted By: Alberto Reyes (032763)  
Inspector Contact Number: Work: (305) 623-3500 ex.  
Print Client Name: Elva Gonzalez (Cafeteria Manager).  
Date: 12/13/2024

Inspector Signature:

Handwritten signature of the inspector, appearing as a stylized 'A' followed by a flourish.

Client Signature:

Handwritten signature of the client, appearing as a stylized 'E' followed by a flourish.