

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 13-48-2136136  
 Name of Facility: Andrea Castillo Preparatory Academy K-8/ Loc. #3881  
 Address: 10201 NW 78th Street  
 City, Zip: Miami 33178

Type: School (more than 9 months)  
 Owner: Public School, Miami Dade County - Andrea Castillo Preparatory Acad  
 Person In Charge: Andrea Castillo Preparatory Academy K-8 Phone: (786) 275-0464  
 PIC Email: cctgil@dadeschools.net

**Inspection Information**

Purpose: Routine	Number of Risk Factors (Items 1-29): 1	Begin Time: 10:00 AM
Inspection Date: 3/27/2023	Number of Repeat Violations (1-57 R): 0	End Time: 11:30 AM
Correct By: None	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 (COS)

**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
- 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
- NO** 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**

- NO 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
- 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

- IN 46. Slash resistant/cloth gloves used properly

**UTENSILS, EQUIPMENT AND VENDING**

- IN 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
- IN 54. Garbage & refuse disposal
- OUT 55. Facilities installed, maintained, & clean (**COS**)
- OUT 56. Ventilation & lighting (**COS**)
- 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.*

Inspector Signature:

*Am*

Client Signature:

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**Violations Comments**

Violation #10. Handwashing sinks, accessible & supplies

Observations:

Missing Garbage Trash:

1. Handwash Sink (missing one (1) garbage trash by handwash sink).

Provide one (1) garbage trash by handwash sink.

Corrected on Site (COS).

At the time of inspection, Head Custodial provided one (1) garbage trash by handwash sink; corrected already.

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 #55. Facilities installed, maintained, & clean

Observations:

Missing Ceiling' Panel(s):

1. Hallway by Dry Storage (missing one (1) ceiling' panel).

Provide one (1) missing ceiling' panel.

Corrected on Site (COS).

At the time of inspection, Head Custodial provide one (1) missing ceiling' tile on hallway by Dry Storage; corrected already.

Stains on Ceiling' Panel(s):

1. Dry Storage (two (2) stained ceiling' panels).

Replace all stained ceiling' panels.

Corrected on Site (COS).

At the time of inspection, Head Custodial replaced all stained ceiling' panels; corrected already.

CODE REFERENCE: 64E-11.003(5). Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. Exterior areas shall be kept cleaned.

Violation #56. Ventilation & lighting

Dust/Dirt on AC Filter (Washable):

1. Dry Storage (dust/dirt on AC Filter).

Replace and/or wash AC Filter.

Corrected on Site (COS).

At the time of inspection, Head Custodial washed AC Filter (by Dry Storage); corrected already.

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.

Inspector Signature:

Client Signature:

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**General Comments**

Food Inspection:  
Adolfo Costa (Principal).  
Cristina Gil (Assistant Principal) and Vivian Simon (Cafeteria Manager), assisted with inspection.  
Handwash Sink: Water temperature 106.1°F.  
Three (3)-sink compartments: Water temperature 111.6°F.  
SFSPac Sanitizer Test Strip between 300ppm - 400ppm (Exp Nov 1, 2023).  
Mop Sink: Water temperature 112.2°F.  
Staff Restroom: Water temperature 114.7°F.  
Walk-in-Cooler temperature 34°F.  
Walk-in Freezer temperature -7°F.  
Refrigerator temperature 38°F.  
Cold-holding: Milk temperature 36.8°F.  
Hot-holding: Pizza (cheese) temperature 158.9°F.  
Hot-holding: Brown rice temperature 140.3°F.  
Hot-holding: Fish bites temperature 141.2°F.  
Hot-holding: Chicken tender temperature 137.3°F.

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wcabrera@dadeschools.net

Inspection Conducted By: Alberto Reyes (032763)  
Inspector Contact Number: Work: (305) 623-3500 ex.  
Print Client Name:  
Date: 3/27/2023

Inspector Signature:

Client Signature: