

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: acosta@dadeschools.net

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 1	Begin Time: 10:30 AM
Inspection Date: 8/26/2024	Number of Repeat Violations (1-57 R): 0	End Time: 11:40 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
- 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

- IN 33. Proper cooling methods; adequate equipment
- NA 34. Plant food properly cooked for hot holding
- OUT 35. Approved thawing methods (**COS**)
- 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

- OUT 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
- 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:

Missing Paper Towel(s) in Dispenser:

1. Handwash Sink (missing paper towel(s) in dispenser by handwash sink).

Provide paper towel(s) in dispenser by handwash sink.

Corrected on Site (COS).

At the time of inspection, Staff provided paper towel(s) in dispenser by handwash sink.

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 #35. Approved thawing methods

Observations:

Thawing frozen foods on a tray container on the countertop in the food prep area at ambient temperature.

Remove thawing frozen food (frozen ground beef) on a tray container on the countertop in the food prep area and place it (tray containing the frozen ground beef) on a food preparation sink under cold running water and/or in Refrigeration at a temperature range above 32°F and less than 41°F.

Corrected on Site (COS).

At the time of inspection, Manager removed thawing food (frozen ground beef) on a tray container from the countertop in food prep area and placed it (frozen ground beef) at the bottom of Refrigerator at 36°F (frozen ground beef was always protected by its original manufacturer wrap).

CODE REFERENCE: 64E-11.003(2). Thawing of PHF/TCS foods shall be done in accordance with Rule requirements.

Violation #47. Food & non-food contact surfaces

Observations:

Electric Food Warmer PC # 3140280 Not Heating Properly. Notification # 10532839.

Repair and/or replace Electric Food Warmer PC # 3140280.

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

General Comments

Food Inspection:

Adolfo Costa (Principal).

Cristina Gil (Assistant Principal).

Vivian Simon (Cafeteria Manager), signed and assisted with inspection.

Handwash Sink: Water temperature 108.5°F.

Three (3)-sink compartments: Water temperature 116.3°F.

SFSPac Sanitizer Test Strip range between 300ppm - 400ppm (Exp: Jun 15, 2025).

Mop Sink: Water temperature 118.6°F.

Staff Restroom: Water temperature 106.7°F.

Walk-in-Cooler temperature 34°F.

Walk-in Freezer temperature -11°F.

Refrigerator temperature 36°F.

Cold-holding: Milk temperature 34.8°F (from display-cooler).

Cold-holding: 100% Apple Juice temperature 38.8°F (from display-cooler).

Cold-holding: Honey dew (fruits) cup temperature 38.8°F (from display-cooler).

Hot-holding: Cheeseburger temperature 146.9°F.

Hot-holding: Empanada (chicken) temperature 168.1°F.

Hot-holding: Curly fries temperature 165.6°F.

Inspector Signature:

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Inspection Conducted By: Alberto Reyes (032763)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name: Vivian Simon (Cafeteria Manager)
Date: 8/26/2024

Inspector Signature:

Handwritten signature of Alberto Reyes.

Client Signature:

Handwritten signature of Vivian Simon.