# 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 Prepatory 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 Prepatory Acad
Person In Charge: Andrea Castillo Prepatory Academy K-8 Phone: (786) 275-0464
PIC Email: vsimon@dadeschools.net

## Inspection Information

Purpose: Routine
Inspection Date: 2/5/2026
Correct By: Next Inspection
**Re-Inspection Date: None**

Number of Risk Factors (Items 1-29): 1
Number of Repeat Violations (1-57 R): 0
FacilityGrade: N/A
StopSale: No

Begin Time: 11:00 AM
End Time: 12:00 PM

*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
OUT 16. Food-contact surfaces; cleaned & sanitized
IN 17. Proper disposal of unsafe food
**TIME/TEMPERATURE CONTROL FOR SAFETY**
IN 18. Cooking time & temperatures
IN 19. Reheating procedures for hot holding
IN 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**
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
IN 34. Plant food properly cooked for hot holding
IN 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
OUT 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
OUT 54. Garbage & refuse disposal
IN 55. Facilities installed, maintained, & clean
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.*

## Violations Comments

Violation #16. Food-contact surfaces; cleaned & sanitized
Observed uncoated can opener blade. Replace can opener blade.
CODE REFERENCE: 64E-11.003(2). Food shall only contact surfaces that are clean and sanitized.

Violation #44. Equipment & linens: stored, dried, & handled
Observed ice scoop improperly stored . Remove ice scoop and provide a close container to prevent contamination.
CODE REFERENCE: 64E-11.003(4). Utensils and equipment must be cleaned, sanitized and air dried prior to storage. Utensils, equipment, and linens must be properly cleaned and stored.

Violation #54. Garbage & refuse disposal
Observed broken bottom dumpster. Replace dumpster to avoid leak.
Observed missing drain plug at garbage dumpster. Provide drain plug.

CODE REFERENCE: 64E-11.003(5). Garbage shall be disposed of to prevent vector harborage. Trash cans will be durable, cleanable, leak proof, insect and rodent resistant, and non-absorbent. Outside storage area shall be of a smooth, non-absorbent material and sloped to a drain.

Violation #56. Ventilation & lighting
Observed personal food stored at reach in refrigerator. Remove food and designate an area to store staff personal items.COS. Employee food area was designated.
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:** CM

**Client Signature:**

## General Comments

Inspection report emailed to Vivian Simon on 02/05/2026.

Digital thermometer model Thermapen ONE was used during the inspection.

Temperatures taken:
Handwashing sink:107°F.
Three comparment sink:115°F.
Mop sink:108°F.
Employee bathroom sink:106°F.
2 doors reach-in cooler #1: 37°F.
2 doors reach- in cooler #2: 36°F.
1 door reach-in cooer: 38°F.
Walk-in cooler: 35°F.
Walk-in freezer: 2°F.
Yellow rice /serving line:143°F.
Mac and cheese / serving line: 145°F.
Hot dogs/ serving line: 138°F.
Corn / serving line:139°F.
Milk / cold display: 39°F.
Sanitize solution ( SFS17): 200ppm
Annual employee training certificate dated: 02/03/2026.

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ipalacio@dadeschools.net;

Inspection Conducted By: Cesar Martinez (085423)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name: Vivian Simon
Date: 2/5/2026

**Inspector Signature:** CM

**Client Signature:**