

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 13-48-07836  
Name of Facility: Lake Stevens Middle/Loc.# 6351  
Address: 18484 NW 48 Place  
City, Zip: Carol City 33055  
  
Type: School (more than 9 months)  
Owner: MDCPS  
Person In Charge: Hector Verdun Phone: (305) 232-3804  
PIC Email: 340290@dadeschools.ne

**Inspection Information**

Purpose: Routine	Number of Risk Factors (Items 1-29): 2	Begin Time: 07:53 AM
Inspection Date: 1/22/2025	Number of Repeat Violations (1-57 R): 0	End Time: 09:00 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
- IN** 10. Handwashing sinks, accessible & supplies

**APPROVED SOURCE**

- IN** 11. Food obtained from approved source
- IN** 12. Food received at proper temperature
- OUT** 13. Food in good condition, safe, & unadulterated (**COS**)
- 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
- IN** 19. Reheating procedures for hot holding
- IN** 20. Cooling time and temperature
- OUT** 21. Hot holding temperatures (**COS**)

- 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
- IN 34. Plant food properly cooked for hot holding
- IN 35. Approved thawing methods
- OUT 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)
- OUT 40. Personal cleanliness (**COS**)
- 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

- NA 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
- OUT 49. Non-food contact surfaces clean (**COS**)

**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
- 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**

<p>Violation #13. Food in good condition, safe, &amp; unadulterated At the time of this inspection, 70 packages of crakes were observed expired (1/13/2025) in the dry storage. discard products. Person in charge discarded products. A stop sale notice was created. Corrected Onsite. CODE REFERENCE: 64E-11.003(1). The food packaging shall not be compromised nor the true appearance, color, or quality of a food be intentionally altered.</p>
<p>Violation #21. Hot holding temperatures At the time of this inspection, hamburgers were observed out temperature ( 109F) inside the warmer. Food products in hot holding shall be to a minimum of 135F. Reheat products to a minimum of 165F. Person in charger reheated the hamburgers. New temperature was obtained 166F. Corrected Onsite. CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held hot and not subject to an approved HACCP plan, must be maintained at 135°F.</p>
<p>Violation #36. Thermometers provided &amp; accurate At the time of this inspection, the thermometer in warmer ( PC # 1015058) was observed out service. Repair or replace thermometer. CODE REFERENCE: 64E-11.003(4). Thermometers must be calibrated to ensure accuracy in accordance with Rule requirements. Food thermometers scaled in Celsius (C) shall be accurate to plus or minus 1°C or in Fahrenheit (F), accurate to plus or minus 2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.</p>
<p>Violation #40. Personal cleanliness At the time of this inspection, a cook was observed preparing food wearing a watch. No jewelry shall be worn while doing food activities. Person in charge advised the cook to take off the watch. Corrected Onsite. CODE REFERENCE: 64E-11.003(3). Employees shall wear effective hair restraints; clean outer clothing; gloves when nails are artificial, polished, or not trimmed; and not wear prohibited jewelry.</p>
<p>Violation #49. Non-food contact surfaces clean At the time of this inspection, soiled gaskets were observed soiled in reach in cooler # 1( PC 1132118). Clean and sanitize gaskets. Person in charge cleaned the gaskets. Corrected Onsite. CODE REFERENCE: 64E-11.003(4). Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.</p>
<p>Violation #56. Ventilation &amp; lighting At the time of this inspection, lightbulbs out were observed in the reach in freezer closed to the Ice Machine ( No PC #) and the reach in cooler close to the serving line ( PC #1015056). Replace lightbulbs out. 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.</p>

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**General Comments**

At the time of this inspection, temperatures were taken with Thermanen Thermometer.

Handwashing sink 109F.  
Preparation sink 108F.  
3 Compartment sink 127F.  
Mop sink 110F.  
Employee s restroom 105F.

Cooking:

Hamburger 203F ( Steamer).

Warmer 162F:

Hamburger after reheated 166F.

Walk in cooler 35F:

Cherry tomatoes 39F.  
Cream Cheese 38F.

Walk in Freezer -9F.

Reach in Freezer -4F.  
Reach in Freezer-8F.

Reach in Cooler 39F:

Butter 38F.  
Cream Cheese 39F.  
American Cheese 40F.

Reach in Cooler 40F:

Yogurt 38F.

Sanitizer was tested with QT test strips. Concentration 200ppm, Temperature 74F.

Satisfactory.

Email Address(es): ipalacio@dadeschools.net;  
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jcastellanos1@dadeschools.net

**Inspector Signature:**

**Client Signature:**

Form Number: DH 4023 03/18

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Inspection Conducted By: Pedro Hernandez Bastidas (60752)  
Inspector Contact Number: Work: (305) 623-3500 ex.  
Print Client Name: Hector Verdun  
Date: 1/22/2025

Inspector Signature:

A handwritten signature in black ink, appearing to be "PHB".

Client Signature:

A handwritten signature in black ink, appearing to be "H. Verdun".

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