

Food Establishment Inspection Report

		Facility Type: School (more than 9 months)					Grade: ____								
		PURPOSE: Routine													
Name of Establishment: Sunset Elementary/ Loc.# 5401						RESULTS: S - Satisfactory		Correct by: Next Inspection		Stop Sale Issued?					
Address: 5120 SW 72 St City: South Miami															
ZIP Code: 33143		Person in Charge: MDCPS													
Telephone:		PIC Email:													
Date (MM/DD/YY)	Begin Time	End Time	Permit Number	Position Number											
08/26/2025	10:30 am	11:30 am	13-48-13304	27326				Number of Risk Factors/Intervention Violations Marked "Out" (Items 1-29) 0		Number of Repeat Violations (1-57 R) 0					
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS															
Indicate the compliance status: Mark an "X" under the compliance status, 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. Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection															
Compliance Status						Compliance Status									
Supervision						Protection from Contamination									
1	In Compliance	Demonstration of Knowledge/Training						15	In Compliance	Food separated & protected; Single-use gloves					
2	In Compliance	Certified Manager/Person in Charge Present						16	In Compliance	Food-contact surfaces; cleaned & sanitized					
Employee Health						Time/Temperature Control for Safety									
3	In Compliance	Knowledge, responsibilities and reporting						17	In Compliance	Proper disposal of unsafe food					
4	In Compliance	Proper use of restriction and exclusion						18	In Compliance	Cooking time & temperatures					
5	In Compliance	Responding to vomiting & diarrheal events						19	In Compliance	Reheating procedures for hot holding					
Good Hygienic Practices						Consumer Advisory									
6	In Compliance	Proper eating, tasting, drinking, or tobacco use						20	In Compliance	Cooling time and temperature					
7	In Compliance	No discharge from eyes, nose, and mouth						21	In Compliance	Hot holding temperatures					
Preventing Contamination by Hands						Highly Susceptible Populations									
8	In Compliance	Hands clean & properly washed						22	In Compliance	Cold holding temperatures					
9	In Compliance	No bare hand contact with RTE food						23	Out of Compliance	Date marking and disposition					
10	In Compliance	Handwashing sinks, accessible & supplies						24	In Compliance	Time as PHC; procedures & records					
Approved Source						Additives and Toxic Substances									
11	In Compliance	Food obtained from approved source						25	In Compliance	Advisory for raw/undercooked food					
12	In Compliance	Food received at proper temperature						26	In Compliance	Pasteurized foods used; No prohibited foods					
13	In Compliance	Food in good condition, safe, & unadulterated						Approved Procedures							
14	In Compliance	Shellstock tags & parasite destruction						27	In Compliance	Food additives: approved & properly used					
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.						Risk factors are important practices or procedures identified as the most prevalent contributing factors to foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.									
												GOOD RETAIL PRACTICES			
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.															
Safe Food and Water						Proper Use of Utensils									
30	In Compliance	Pasteurized eggs used when required						43	In Compliance	Utensils: properly stored					
31	In Compliance	Water & ice from approved sources						44	In Compliance	Equipment & linens: stored, dried, & handled					
32	In Compliance	Variance obtained for special processing						45	In Compliance	Single-use/single-service articles: stored & used					
Food Temperature Control						Utensils, Equipment and Vending									
33	In Compliance	Proper cooling methods; adequate equipment						46	In Compliance	Slash resistant/cloth gloves used properly					
34	In Compliance	Plant food properly cooked for hot holding						47	In Compliance	Food & non-food contact surfaces					
35	In Compliance	Approved thawing methods						48	In Compliance	Warewashing: installed, maintained, used; test strips					
36	In Compliance	Thermometers provided & accurate						49	In Compliance	Non-food contact surfaces clean					
Food Identification						Physical Facilities									
37	In Compliance	Food properly labeled; original container						50	In Compliance	Hot & cold water available; under pressure					
Prevention of Food Contamination						Plumbing									
38	In Compliance	Insects, rodents, & animals not present						51	In Compliance	Plumbing installed; proper backflow devices					
39	In Compliance	No Contamination (preparation, storage, display)						52	In Compliance	Sewage & waste water properly disposed					
40	In Compliance	Personal cleanliness						53	In Compliance	Toilet facilities: supplied & cleaned					
41	In Compliance	Wiping cloths; properly used & stored						54	In Compliance	Garbage & refuse disposal					
42	In Compliance	Washing fruits & vegetables						55	In Compliance	Facilities installed, maintained, & clean					
Person in Charge (Print & Signature)						CLIENT NOT AVAILABLE TO SIGN						Date: 08/26/2025			
												Inspector (Print & Signature)		Phone: (305) 623-3500	
MDCPS						Javon Johnakin						08/26/2025			
												(305) 623-3500			

ITEM NUMBER	COMMENTS AND INSTRUCTIONS
23. Date marking and disposition	Observed missing date marking on butter inside reach in refrigerator. Provide date marking. PIC provided date marking. COS 64E-11.003(2). PHF/TCS foods, which are RTE and held refrigerated for more than 24 hours, shall be properly date marked unless otherwise exempted.
23. Date marking and disposition	Observed missing date marking on butter inside reach in refrigerator. Provide date marking. PIC provided date marking. COS 64E-11.003(2). PHF/TCS foods, which are RTE and held refrigerated for more than 24 hours, shall be properly date marked unless otherwise exempted.

Temperature Observations

Item/Location	Temperature
fried chicken	146 °F
mac and cheese	142 °F
rice	150 °F
handwashing sink	112 °F
3 compartment sink	114 °F
staff bathroom	108 °F

Inspector Comments: 3 comp. sink 200ppm . water temp 73F

Note: The Explanation of Code References is for informational purposes only and is subject to change. The current 64E-11, Florida Administrative Code (FAC), can be found at <https://www.flrules.org/>, which adopts sections of the 2013 FDA Code by reference. For more Food Safety information, visit the Departments website at (<http://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/index.html>). The 2013 FDA Food Code Annex 7, Section 3-B, (<https://www.fda.gov/downloads/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/UCM374510.pdf>) should be consulted for the official version of the FDA code references.

Explanation of Code References

(Acronyms: PIC means person in charge; Department means Florida Department of Health; RTE means ready to eat; PHF/TCS means potentially hazardous food/time/temperature control for safety food; TPHC means time as a public health control)

1. **64E-11.003(3).** All individuals working in the food establishment have documentation of being trained on Chapter 64E-11, FAC, which relate to their duties and responsibilities.
2. **64E-11.003(3).** A Person in Charge (PIC) is present and if applicable, presents valid documentation of being a certified food protection manager.
3. **64E-11.003(3).** PIC is aware of their responsibility to inform all food employees to report certain symptoms or diagnosed diseases; PIC reports to the Department.
4. **64E-11.003(3).** No individuals have an illness or are observed exhibiting symptoms with or without a diagnosis that requires exclusion from food operations.
5. **64E-11.003(3).** The food establishment has written procedures that address specific actions to minimize contamination and exposure of vomiting or diarrheal events.
6. **64E-11.003(3).** Food employees shall not eat, drink, or smoke in unauthorized locations.
7. **64E-11.003(3).** Food employees with discharges from the eyes, nose, or mouth shall not be assigned or work in areas that subject food or food contact surfaces to contamination.
8. **64E-11.003(3).** Employees must use proper handwashing techniques and wash hands at appropriate times and places.
9. **64E-11.003(3).** Employees must use suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat (RTE) food.
10. **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.
11. **64E-11.003(1)(a).** All foods shall be from sources approved by the Department or from an establishment that is under the regulatory authority of a state or federal agency.
12. **64E-11.003(1)(a).** All PHF/TCS foods shall be at a safe temperature when received and accepted by the establishment.
13. **64E-11.003(1).** The food packaging shall not be compromised nor the true appearance, color, or quality of a food be intentionally altered.
14. **64E-11.003(1).** Shellstock tags shall be available. Shellstock shall not be commingled. Records of freezing of fish for parasite destruction shall be available.
15. **64E-11.003(2).** Foods shall be stored and handled to prevent cross-contamination. Raw animal foods shall be separated from RTE food and from other raw animal food during storage, preparation, holding, and display.
16. **64E-11.003(2).** Food shall only contact surfaces that are clean and sanitized.
17. **64E-11.003(2).** Food previously served shall be discarded and not be re-served.
18. **64E-11.003(2).** Foods shall meet the minimum time and temperature cooking requirements as required by Rule.
19. **64E-11.003(2).** Foods shall be properly reheated, in accordance with the Rule, prior to being placed into hot holding.
20. **64E-11.003(2).** PHF/TCS foods, which have been cooked, shall be cooled from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. The entire cooling process shall not exceed 6 hours. PHF/TCS foods, which are prepared from ingredients at ambient temperature, shall be cooled to 41°F within 4 hours.
21. **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.
22. **64E-11.003(2).** PHF/TCS foods, which are held cold, and not subject to an approved HACCP plan, must be maintained at 41°F.
23. **64E-11.003(2).** PHF/TCS foods, which are RTE and held refrigerated for more than 24 hours, shall be properly date marked unless otherwise exempted.
24. **64E-11.003(2).** The food establishment has submitted a procedure and received prior approval to use TPHC. Proper documentation is available.
25. **64E-11.003(2).** The food establishment has a written advisory that informs the consumer of the significantly increased risk of consuming raw or undercooked foods.
26. **64E-11.003(2).** Unless otherwise approved, the food establishment serving a highly susceptible population does not offer raw or partially cooked animal foods, raw seed sprouts, or unpasteurized juices/juice beverages. The establishment only uses pasteurized eggs in recipes if eggs are undercooked and if eggs are combined.
27. **64E-11.003(1).** Approved food and color additives are on site and used properly; they are not applied to fresh fruits/vegetables for raw consumption.
28. **64E-11.003(6).** Toxic substances properly identified, stored and used
29. **64E-11.003(2).** The establishment has an approved variance and/or HACCP plan. Records shall be accurate, complete, and immediately available.
30. **64E-11.003(1).** Pasteurized eggs or egg products are substituted for raw eggs in the preparation of foods that are served without being fully cooked in accordance with the Rule.
31. **64E-11.003(1).** Water supplies shall comply with the provisions of Chapter 64E-8 or 62-550, FAC.
32. **64E-11.003.** The establishment obtained a variance from the Department allowing for deviation from a Rule requirement.
33. **64E-11.003(2).** Proper methods shall be used for cooling in accordance with Rule requirements. There should be enough equipment to meet the demand of the food operation.
34. **64E-11.003(2).** Plant foods (i.e., fruits and vegetables) shall be cooked to a minimum temperature of 135°F, when they are to be hot held.
35. **64E-11.003(2).** Thawing of PHF/TCS foods shall be done in accordance with Rule requirements.
36. **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 +/-1°C or in Fahrenheit (F), accurate to +/-2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.
37. **64E-11.003(2).** Food or food ingredients removed from their original packages, shall be identified with their common name unless unmistakably recognized.
38. **64E-11.003(5)(f).** Effective measures shall be taken to control the presence of pests in the food establishment. Unless otherwise approved, live animals shall not be allowed.
39. **64E-11.003(2).** Food shall be protected from sources of contamination and stored in a clean, dry location at least 6 inches above the floor.
40. **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.
41. **64E-11.003(2).** In-use wiping cloths shall be stored in an effective and approved sanitizing solution between uses.
42. **64E-11.003(2).** Raw fruits and vegetables are to be washed prior to their preparation or offered as RTE.
43. **64E-11.003(4).** The establishment shall use an approved method for the storage of in-use utensils during pauses in food preparation or dispensing.
44. **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.
45. **64E-11.003(4).** Single-service/Single-use articles must be properly stored and protected to prevent possible contamination. Discard items after use.
46. **64E-11.003(2).** Single-use gloves shall be used for only one task and purpose and discarded when damage occurs or the task is interrupted.
47. **64E-11.003(4).** Equipment and utensils must be properly designed, constructed, and in good repair.
48. **64E-11.003(4).** Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment.
49. **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.
50. **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.
51. **64E-11.003(5)(c).** Plumbing will be installed and maintained to comply with plumbing requirements, including backflow prevention devices.
52. **64E-11.003(5)(b).** Sewage disposal shall comply with the provisions of Chapter 64E-6 or 62-600, FAC.
53. **64E-11.003(5).** Toilet facilities shall meet applicable plumbing code, be kept clean, provided with toilet paper and covered waste receptacle, and utilize self-closing doors.
54. **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.
55. **64E-11.003(5).** Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. A mop sink will be provided. Exterior areas shall be kept cleaned.
56. **64E-11.003(6)(a).** Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. Fifty 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.
57. **64E-11.013.** Establishments shall complete application process, pay fees and have valid sanitation certificate.