

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 13-48-11008	
Name of Facility: Pinecrest Elementary/ Loc.# 4421	
Address: 10250 SW 57 Avenue	
City, Zip: Pinecrest 33156	
Type: School (more than 9 months)	
Owner: M-DCSB Food and Nutrition	
Person In Charge: Lynn Zaldua	Phone: 305-665-4051
PIC Email: lynnzaldua@dadeschools.net	

**Inspection Information**

Purpose: Routine	Number of Risk Factors (Items 1-29): 1	Begin Time: 08:20 AM
Inspection Date: 7/16/2021	Number of Repeat Violations (1-57 R): 1	End Time: 11:10 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**

<b>SUPERVISION</b>	
<b>IN</b> 1. Demonstration of Knowledge/Training	<b>IN</b> 16. Food-contact surfaces; cleaned & sanitized
<b>IN</b> 2. Certified Manager/Person in charge present	<b>IN</b> 17. Proper disposal of unsafe food
<b>EMPLOYEE HEALTH</b>	
<b>IN</b> 3. Knowledge, responsibilities and reporting	<b>TIME/TEMPERATURE CONTROL FOR SAFETY</b>
<b>IN</b> 4. Proper use of restriction and exclusion	<b>IN</b> 18. Cooking time & temperatures
<b>IN</b> 5. Responding to vomiting & diarrheal events	<b>IN</b> 19. Reheating procedures for hot holding
<b>GOOD HYGIENIC PRACTICES</b>	
<b>IN</b> 6. Proper eating, tasting, drinking, or tobacco use	<b>IN</b> 20. Cooling time and temperature
<b>IN</b> 7. No discharge from eyes, nose, and mouth	<b>IN</b> 21. Hot holding temperatures
<b>PREVENTING CONTAMINATION BY HANDS</b>	
<b>IN</b> 8. Hands clean & properly washed	<b>IN</b> 22. Cold holding temperatures
<b>IN</b> 9. No bare hand contact with RTE food	<b>IN</b> 23. Date marking and disposition
<b>OUT</b> 10. Handwashing sinks, accessible & supplies	<b>NA</b> 24. Time as PHC; procedures & records
<b>APPROVED SOURCE</b>	
<b>IN</b> 11. Food obtained from approved source	<b>CONSUMER ADVISORY</b>
<b>IN</b> 12. Food received at proper temperature	<b>NA</b> 25. Advisory for raw/undercooked food
<b>IN</b> 13. Food in good condition, safe, & unadulterated	<b>HIGHLY SUSCEPTIBLE POPULATIONS</b>
<b>NA</b> 14. Shellstock tags & parasite destruction	<b>IN</b> 26. Pasteurized foods used; No prohibited foods
<b>PROTECTION FROM CONTAMINATION</b>	
<b>IN</b> 15. Food separated & protected; Single-use gloves	<b>ADDITIVES AND TOXIC SUBSTANCES</b>
	<b>IN</b> 27. Food additives: approved & properly used
	<b>IN</b> 28. Toxic substances identified, stored, & used
	<b>APPROVED PROCEDURES</b>
	<b>NA</b> 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature: