

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



Facility Information

RESULT: Satisfactory

Permit Number: 13-48-01024
Name of Facility: Baker, George T. Aviation Technical College/Loc.# 7801
Address: 3275 NW 42 Avenue
City, Zip: Miami 33142

Type: School (more than 9 months)
Owner: M-DCSB Food and Nutrition
Person In Charge: M-DCSB Food and Nutrition Phone: (786) 275-0400
PIC Email:

Inspection Information

Purpose: Routine Number of Risk Factors (Items 1-29): 1 Begin Time: 12:30 PM
Inspection Date: 12/2/2021 Number of Repeat Violations (1-57 R): 0 End Time: 01:30 PM
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

APPROVED SOURCE

- IN 11. Food obtained from approved source
- IN 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
- 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:

BHLC

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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

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

IN 47. Food & non-food contact surfaces

IN 48. Ware washing: installed, maintained, & used; test strips

OUT 49. Non-food contact surfaces clean

PHYSICAL FACILITIES

IN 50. Hot & cold water available; adequate pressure

OUT 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.

Violations Comments

Violation #10. Handwashing sinks, accessible & supplies

Provide missing handwashing signage in the handwashing 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 #49. Non-food contact surfaces clean

Observed stains inside ice machine. Clean and sanitize ice machine

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.

Violation #51. Plumbing installed; proper backflow devices

Provide missing backflow prevention device in the mop sink.

CODE REFERENCE: 64E-11.003(5)(c). Plumbing will be installed and maintained to comply with plumbing requirements, including backflow prevention devices. A mop sink will be provided.

Inspector Signature:

CM

Client Signature:

BHLC

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General Comments

Inspection report emailed to Jean C. Saint-Phard on 12/02/2021.

Digital thermometer model DPP400W was used during the inspection.
At the time of inspection no food was available to test temperatures.

Temperature taken:

Handwashing sink: 112°F.

One compartment sink: 115°F.

Mop sink: 118°F.

Reach-in refrigerator: 38°F.

Freezer: 0°F.

Email Address(es): jsaintphard@dadeschools.net;
hidalgociro@dadeschools.net;
jaybolton@dadeschools.net;
jware@dadeschools.net;
ipalacio@dadeschools.net

Inspection Conducted By: Cesar Martinez (085423)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name:
Date: 12/2/2021

Inspector Signature:

CM

Client Signature:

THC

STATE OF FLORIDA
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PUBLIC SCHOOL
INSPECTION REPORT



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Facility Information

RESULT: Satisfactory

Permit Number: 13-51-11604
Name of Facility: Baker, George T. Aviation.
Address: 3275 NW 42 Avenue
City, Zip: Miami 33142

Correct By: Next Inspection
Re-Inspection Date: None

Type: Public Schools
Owner: M-DCSB Food and Nutrition
Person In Charge: Ciro R. Hidalgo Phone: 305-871-3143
PIC Email: cirohidalgo@dadeschools.net

Inspection Information

Purpose: Routine
Inspection Date: 4/12/2021

Begin Time: 08:00 AM
End Time: 09:00 AM

Additional Information

FEMALES 25
MALES 1007

CENSUS 1032

This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked below violate one or more of the requirements of Rule 6A-2.0010, of the Florida Administrative Code, Chapter 5, section 5 of the State Requirements for Educational Facilities 2014 (SREF); and sections 453 and 468 of the Florida Building Code 6th Edition (2017). 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.

Violation Markings

SCHOOL SANITATION	IN 11. Group Toilet Rooms	IN 21. Pest Control
IN 1. School Site	IN 12. Toilet Facilities	SAFETY
IN 2. Playground, Equip & Athletic Fields*	IN 13. Handwashing Facilities	IN 22. First Aid Kit
IN 3. Athletic & Playground Equipment	IN 14. Soap Dispensers	DIAPER CHANGING STATION
BUILDING CONST/MAINT.	IN 15. Shower Facilities	NA 23. Sanitizers
IN 4. Construction	IN 16. Showers Water Temperatures	NA 24. Changing Station & Mats
OUT 5. Maintenance & Repair	WATER SUPPLY	NA 25. Hand Sink
OUT 6. Lighting Standards	IN 17. Approved Source	NA 26. Garbage Can
IN 7. Heating, Ventilation, A/C Standards	IN 18. Drinking Fountains	ANIMAL HEALTH & SAFETY
IN 8. Natural Ventilation	LIQUID WASTE & WASTE WATER	NA 27. Animal Maintenance/Aggressive
IN 9. Mechanical Ventilation	IN 19. Sewage Disposal	DORM/RESIDENTIAL FACILITIES
SANITARY FACILITIES	IN 20. Solid Waste	NA 28. Maintenance/Complaint
IN 10. Provided/Accessible/Separation	PEST CONTROL	NA 29. Other

Marking Key: IN = the act or item was observed to meet standards; OUT = the act or item was observed not to meet standards; 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 or not part of the operation

Violation Key: * = 2. Playground, Equipment & Athletic Fields

Inspector Signature:

Client Signature:

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General Comments

Conducted inspection with Pedro, head of facilities at location and advised Mr. Hidalgo. Inspection report emailed.

Email Address(es): cirohidalgo@dadeschools.net

Violations Comments

Violation #5. Maintenance & Repair

Black biological growth and water condensation on walls and ceiling of classroom 124. Provide insulation, repair, then clean and sanitize.

Water damaged ceiling with bubbling paint in front of elevator#2 second floor. Investigate source of water intrusion, repair, and retouch paint.

Hole in wall of classroom 202. Repair hole in wall.

Broken floor tiles in classroom 202, in front of sign indicating 004S1 at stair#4, and media center/230. Repair broken floor tiles. Building must be in good repair.

Peeling wall in classroom 202. Repair wall. Building must be in good repair.

Peeling paint on wall and ceiling in classroom 221 and classroom 123. Scrape wall and ceiling and retouch paint.

Water damaged ceiling tiles with brown biological growth and actively leaking water in portable classroom 59-169/ Portable 1. Investigate source of water intrusion, repair and then replace ceiling tiles.

Water damaged ceiling with brown biological growth on ceiling tiles in portable 2 and portable 3. Investigate the source of water intrusion, repair and then replace ceiling tiles.

Water damaged wall from wall A/C unit in portable 2. Repair leaking A/C and replace damaged wall.

Baseboard covering missing in media center room 230. Replace baseboard.

CODE REFERENCE: 5. Maintenance and Repair. 5(1)(e)8.h SREF. Light fixtures and window surfaces, both inside and outside, shall be kept clean, serviceable, and in good repair at all times. 5(1)(e)8.i. Custodial areas shall be kept clean, safe, and orderly at all times. Custodial equipment shall be in good repair at all times. 5(1)(e)8.j SREF. Building components & finishes shall be kept clean & in good repair.

Violation #6. Lighting Standards

Light not operating in classroom 210, portable 2, and portable 3. Replace light.

CODE REFERENCE: 6. Lighting Standards. 468.3.2. FBC. Sources of natural light in instructional spaces shall be glazed with glare reducing materials or shall be shielded to prevent glare that can interfere with seeing task.

Inspector Signature:

Client Signature:

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Inspection Conducted By: Kimberly Henry (913288)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name: Emailed to Mr. Hidalgo 4/12/21
Date: 4/12/2021

Inspector Signature:

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

Client Signature:

A handwritten signature in black ink, appearing to be "George T. Baker".