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

Facility Information

RESULT: Satisfactory

Permit Number: 13-48-1492781
Name of Facility: Barreiro, Dr. Manuel ECC/ Loc.# 0211A
Address: 16350 SW 47 Street
City, Zip: Miami 33185

Type: School (more than 9 months)
Owner: MDCPS
Person In Charge: Argentina Galan Phone: (786)897-9721
PIC Email: dleal@dadeschools.net

Inspection Information

Purpose: Routine
Inspection Date: 8/20/2026
Correct By: Next Inspection
Re-Inspection Date: None

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

Begin Time: 10:00 AM
End Time: 11:00 AM

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
IN 13. Food in good condition, safe, & unadulterated
IN 14. Shellstock tags & parasite destruction
PROTECTION FROM CONTAMINATION
IN 15. Food separated & protected; Single-use gloves
IN 16. Food-contact surfaces; cleaned & sanitized
NO 17. Proper disposal of unsafe food
TIME/TEMPERATURE CONTROL FOR SAFETY
NO 18. Cooking time & temperatures
NO 19. Reheating procedures for hot holding
NO 20. Cooling time and temperature
OUT 21. Hot holding temperatures **(COS)**
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:

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
IN 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
NO 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
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 **(R)**
OUT 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 #21. Hot holding temperatures
Observed black beans soup inside a hot well at the hot serving line with recorded temperature 94F, hot well was not turned on. Obseved mixed veggies in a deep small pan sitting on a corner of the serving line (not inside a hot well) with recorded temperature 92F. Maintain hot held foods at 135F or higher. Per cafeteria staff, she started serving less than an hour ago. [Corrected on site: both food items were reheated to 165F]

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.

Violation #54. Garbage & refuse disposal
Observed missing drain plug at 2yd outside dumpster (dumpster on left hand side). Replace missing drain plug. [This is a repeat violation from prior routine inspections 02/18/25, 05/29/25, 12/09/25 & 03/17/26]

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 #55. Facilities installed, maintained, & clean
Observed standard acoustic porous ceiling tiles in the kitchen: food preparation, cooking and serving area. Porous ceiling tiles are not ideal for kitchen environments due to exposure to steam, cooking vapors, and high humidity, which can lead to moisture absorption, staining, and potential microbial (mold/mildew) growth. Replace with smooth, non-porous, washable, and moisture-resistant panels (such as vinyl-faced or PVC panels)

CODE REFERENCE: 64E-11.003(5). Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. Exterior areas shall be kept cleaned.

Inspector Signature:

Client Signature:

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General Comments

Hot water temperature at: handwashing sink 130F, wash sink 133F, employee restroom 100F & mop sink 100F.
Sanitizer concentration/ water temperature: 200ppm(QAT)/79F.

Refrigerator temperature 35F; freezer -7F

Food temperature:
Hot serving line: chicken dumpling 142F, Asian chicken 139F, Oriental rice 179F, pizza stick 160F, black beans soup 94F (hot well not turned on. Reheated to 165F), mixed veggies 92F (not inside hot well. Reheated to 165F)
Warmer: pizza stick 160F
Refrigerator: sliced cheese 40F, T&C sandwich 41F
milk/milkbox 38F

Note: Classic Thermapen digital thermometer used to measure food and water temperatures at the time of this inspection.

Email Address(es): dleal@dadeschools.net;
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agalan@dadeschools.net

Inspection Conducted By: Venus Fernandez (082515)
Inspector Contact Number: Work: (305) 623-3516 ex.
Print Client Name: M. Valerio-AP
Date: 8/20/2026

Inspector Signature:

Client Signature: