

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 13-48-18819  
Name of Facility: International Studies Charter High  
Address: 2480 SW 8th Street  
City, Zip: Miami 33135

Type: School (more than 9 months)  
Owner: International Studies Charter High  
Person In Charge: Victoriano Rodriguez      Phone: 305-643-2955  
PIC Email: vrodriguez@ischs.net

**Inspection Information**

Purpose: Routine  
Inspection Date: 5/8/2019  
Correct By: None  
**Re-Inspection Date: None**

Number of Risk Factors (Items 1-29): 1  
Number of Repeat Violations (1-57 R): 0  
Facility Grade: N/A  
Stop Sale: No

Begin Time: 11:00 AM  
End Time: 11:50 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
- NO** 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

- NO** 17. Proper disposal of unsafe food

**TIME/TEMPERATURE CONTROL FOR SAFETY**

- IN** 18. Cooking time & temperatures
- NO** 19. Reheating procedures for hot holding
- IN** 20. Cooling time and temperature
- NO** 21. Hot holding temperatures
- OUT** 22. Cold holding temperatures (**COS**)
- 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**

- NA** 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:

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



**Good Retail Practices**

|   |  |
|---|--|
| <b>SAFE FOOD AND WATER</b>                                      |  |
| <u>IN</u> 30. Pasteurized eggs used where required              | <u>NA</u> 46. Slash resistant/cloth gloves used properly                               |
| <u>IN</u> 31. Water & ice from approved source                  | <b>UTENSILS, EQUIPMENT AND VENDING</b>   |
| <u>IN</u> 32. Variance obtained for special processing          | <u>IN</u> 47. Food & non-food contact surfaces   |
| <b>FOOD TEMPERATURE CONTROL</b>                                 | <u>OUT</u> 48. Ware washing: installed, maintained, & used; test strips ( <b>COS</b> ) |
| <u>IN</u> 33. Proper cooling methods; adequate equipment        | <u>IN</u> 49. Non-food contact surfaces clean  |
| <u>NA</u> 34. Plant food properly cooked for hot holding        | <b>PHYSICAL FACILITIES</b>   |
| <u>NA</u> 35. Approved thawing methods                          | <u>IN</u> 50. Hot & cold water available; adequate pressure                            |
| <u>IN</u> 36. Thermometers provided & accurate                  | <u>IN</u> 51. Plumbing installed; proper backflow devices                              |
| <b>FOOD IDENTIFICATION</b>                                      | <u>IN</u> 52. Sewage & waste water properly disposed                                   |
| <u>IN</u> 37. Food properly labeled; original container         | <u>IN</u> 53. Toilet facilities: supplied, & cleaned                                   |
| <b>PREVENTION OF FOOD CONTAMINATION</b>                         | <u>IN</u> 54. Garbage & refuse disposal  |
| <u>IN</u> 38. Insects, rodents, & animals not present           | <u>IN</u> 55. Facilities installed, maintained, & clean                                |
| <u>IN</u> 39. No Contamination (preparation, storage, display)  | <u>IN</u> 56. Ventilation & lighting   |
| <u>IN</u> 40. Personal cleanliness                              | <u>IN</u> 57. Permit; Fees; Application; Plans   |
| <u>IN</u> 41. Wiping cloths: properly used & stored             |  |
| <u>NO</u> 42. Washing fruits & vegetables                       |  |
| <b>PROPER USE OF UTENSILS</b>                                   |  |
| <u>IN</u> 43. In-use utensils: properly stored                  |  |
| <u>IN</u> 44. Equipment & linens: stored, dried, & handled      |  |
| <u>IN</u> 45. Single-use/single-service articles: stored & 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.*

**Violations Comments**

|  |
|--|
| <p>Violation #22. Cold holding temperatures<br/>Cucumber salad (cold holding) being held at 47 °F. Employees placed cucumber salad on ice. Corrected temperature: 41 °F<br/>Person in charge will maintain cold holding items on ice or rotate frozen cold trays to maintain temperature.<br/>CODE REFERENCE: 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.</p>  |
| <p>Violation #48. Ware washing: installed, maintained, &amp; used; test strips<br/>Observed glove present in sanitizer compartment as a substitute for stopper. Person in charge removed glove and replaced stopper (corrected on site)<br/>CODE REFERENCE: 64E-11.003(4). Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment. Test strips are available and used to verify the solution is at a concentration necessary to achieve sanitization.</p> |

**General Comments**

Temperatures taken:  
Hot water/Handwashing sink - 110 °F  
Reach in Refrigerator - 37 °F  
Reach in freezer - -7°F  
Chicken/Hot holding - 135 °F  
Rice/Hot holding - 135 °F  
Catering received from Greater Miami Caterers  
No violations observed at time of inspection.

Email Address(es): vrodriguez@ischs.net;  
aarechavaleta@ischs.net

**Inspector Signature:**

**Client Signature:**

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



Inspection Conducted By: Jessica Bermudez (27429)  
Inspector Contact Number: Work: (305) 632-3500 ex.  
Print Client Name: International Studies Charter High  
Date: 5/8/2019

Inspector Signature:

Handwritten signature of the inspector, appearing to be "J. Bermudez".

Client Signature:

Handwritten signature of the client, appearing to be "J. Bermudez".

Form Number: DH 4023 03/18

13-48-18819 International Studies Charter High