

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



Facility Information

RESULT: Satisfactory

Permit Number: 13-48-10600
 Name of Facility: Palm Springs Middle/ Loc.# 6681
 Address: 1025 W 56 Street
 City, Zip: Hialeah 33012

Type: School (more than 9 months)
 Owner: MDCPS
 Person In Charge: M-DCSB Food and Nutrition
 PIC Email: hsanchez@dadeschools.net

Phone: (786) 275-0400

Inspection Information

Purpose: Routine
 Inspection Date: 10/13/2025
 Correct By: Next Inspection
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 0
 Number of Repeat Violations (1-57 R): 0
 FacilityGrade: N/A
 StopSale: No

Begin Time: 10:00 AM
 End Time: 11:20 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
- IN** 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
- IN** 21. Hot holding temperatures
- IN** 22. Cold holding temperatures
- IN** 23. Date marking and disposition
- IN** 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

NA 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

IN 33. Proper cooling methods; adequate equipment
NA 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

OUT 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

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 #47. Food & non-food contact surfaces

Observations:

1. Gas Serving Line: PC: 0973896. Pilot Lights are Not Lighting it at all. Unit is Not Heating at all.

Work Order # 4552870.

Repair and/or replace Pilot Lights in Gas Serving Line PC: 0973896.

2. Continental 3-Door Reach-In Refrigerator. PC: 0858689. Unit is Not Cooling at all.

Work Order # 4551374.

Repair and/or replace Continental 3-Door Reach-In Refrigerator. PC: 0858689.

CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.

General Comments

Food Inspection.

Heriberto Sanchez (Principal).

Michelle Judge (AP).

Kirenia Jaime (Manager), signed and assisted with inspection.

At the time of inspection:

Handwash Sink: Water temperature 114.0°F.

Three (3)-sink compartment: Water temperature 117.1°F.

SFSPac Sanitizer Test Strip tested range between 300ppm - 400ppm (Exp: Oct 1, 2026).

Mop Sink: Water temperature 112.1°F.

Staff Restroom: Water temperature 118.0°F.

Walk-in-Cooler temperature 37°F.

Walk-in-Freezer temperature -3°F.

Refrigerator temperature 37°F.

Cold-holding: Milk temperature 38.5°F (from Milk-box).

Inspector Signature:

Client Signature:

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Cold-holding: 100% Apple cherry juice temperature 38.6°F (from Milk-box).
Cold-holding: Pineapple fruits (cup) temperature 40.5°F (from Cold-plate).
Cold-holding: Apple slices Treats (packaged) temperature 40.9°F (from Cold-plate).
Cold-holding: Cantaloup sliced fruit (wrapped/protected) temperature 34.4°F (from Cold-plate).
Cold-holding: Side salad (spinach, carrots, and cherry tomatoes in a closed container) temperature 40.6 °F (from Cold-plate).
Cold-holding: Bunny-Luv Classic Cut and Peeled Baby Carrots temperature 36.6°F (from Cold-plate).
Hot-holding: Oriental rice temperature 170.3°F.
Hot-holding: Veggie nuggets temperature 148.6°F.
Hot-holding: Pizza crunch temperature 165.2°F.

Email Address(es): hsanchez@dadeschools.net;
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mwertz@dadeschools.net;
wcabrera@dadeschools.net;
ipalacio@dadeschools.net;
328125@dadeschools.net

Inspector Signature:

A handwritten signature in black ink, appearing to read "A. M." or "Am".

Client Signature:

A handwritten signature in black ink, appearing to read "Aime".

Form Number: DH 4023 03/18

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Inspection Conducted By: Alberto Reyes (032763)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name: Kirenia Jaime (Manager)
Date: 10/13/2025

Inspector Signature:

Handwritten signature of Alberto Reyes.

Form Number: DH 4023 03/18

Client Signature:

Handwritten signature of Kirenia Jaime.

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