

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  
Facility Grade: N/A  
Stop Sale: 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:

Form Number: DH 4023 03/18

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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.

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Inspector Signature:

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

Inspector Signature:

A handwritten signature in blue ink, appearing to be "AR".

Client Signature:

A handwritten signature in blue ink, appearing to be "Jaime".