

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      Phone: (786) 275-0400  
PIC Email: hsanchez@dadeschools.net

**Inspection Information**

Purpose: Routine	Number of Risk Factors (Items 1-29): 0	Begin Time: 11:50 AM
Inspection Date: 2/23/2026	Number of Repeat Violations (1-57 R): 0	End Time: 01:00 PM
Correct By: Next Inspection	Facility Grade: N/A	
<b>Re-Inspection Date: None</b>	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
- 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

- 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
- IN 54. Garbage & refuse disposal
- 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 #55. Facilities installed, maintained, & clean

Observations:

Peeling Paint on Roof:

1. Warewashing areas (peeling paint on roof).

Repair and/or paint peeling roof by warewashing areas.

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.

## General Comments

Food Inspection.

Heriberto Sanchez (Principal).

Michelle Judge (AP).

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

At the time of inspection:

Handwash Sink: Water temperature 110.6°F.

Three (3)-sink compartment: Water temperature 121.4°F.

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

Mop Sink: Water temperature 120.4°F.

Staff Restroom: Water temperature 110.0°F.

Walk-in-Cooler temperature 38°F.

Walk-in-Freezer temperature 11°F.

Refrigerator temperature 38°F.

Cold-plate temperature 28.1°F.

Cold-holding: Milk temperature 34.5°F (from Milk-box).

Inspector Signature:

Client Signature:

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Cold-holding: 100% Fruit juice blended temperature 38.6°F (from Milk-box).  
Cold-holding: Pineapple fruits (cup) temperature 36.2°F (from Cold-plate).  
Cold-holding: Apple slices Treats (packaged) temperature 34.7°F (from Cold-plate).  
Cold-holding: Whole orange fruit (sliced/wrapped/cup) temperature 39.5°F (from Cold-plate).  
Cold-holding: Side salad (spinach, carrots, and cherry tomatoes in a closed container) temperature 36.4°F (from Cold-plate).  
Cold-holding: Bunny-Luv Classic Cut and Peeled Baby Carrots temperature 34.0°F (from Cold-plate).  
Hot-holding: Roasted chicken temperature 161.3°F.  
Hot-holding: Curly fries temperature 152.2°F.  
Hot-holding: Chicken spicy fillet sandwich temperature 144.4°F  
Hot-holding: Pizza (pepperoni) temperature 149.2°F.  
Hot-holding: Garlic Knot bread temperature 143.7°F

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

Inspector Signature:

Handwritten signature of the inspector.

Client Signature:

Handwritten signature of the client.

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ipalacio@dadeschools.net;  
328125@dadeschools.net

Inspection Conducted By: Alberto Reyes (032763)  
Inspector Contact Number: Work: (305) 623-3500 ex.  
Print Client Name: Kirenja Jaime (Manager)  
Date: 2/23/2026

Inspector Signature:

Handwritten signature of the inspector, appearing as a stylized 'A'.

Client Signature:

Handwritten signature of the client, appearing as a stylized 'K'.

Form Number: DH 4023 03/18

13-48-10600 Palm Springs Middle/ Loc.# 6681