



II. Sanitation and Safety

Supervisor

Jenny Gonzalez

BSS:

Self Contained

School:

PALM SPRINGS
MIDDLE

Date of Review:

07/09/2026

Location:

6681

PERSONNEL

1. All employees wear clean uniforms and shoes, adequate hair restraints and maintain a high degree of personal hygiene.

N/A

2. Fingernails are short, unpolished and clean (no artificial nails. False eyelashes are not permitted).

N/A

3. Jewelry is limited to a plain ring, such as a wedding band and post earrings. No watch, bracelets, necklaces or facial jewelry.

N/A

4. Only authorized personnel are allowed behind the serving line and/or in production areas.

N/A

5. Employees do not use cell phones or ear buds in the kitchen and production area.

N/A

FACILITIES

6. Kitchen facility is free of crevices, holes, broken/missing screens or windows, uncovered drains, open ceiling areas, peeling paint, mold, or other apparent structural deficiencies.

N/A

7. All fans operate properly and are kept clean. Fly fans are turned on, and lights in storage and production areas are covered with clean protective shields.

N/A

8. Floors, equipment, floor drains and walls are thoroughly clean. There is no buildup of dirt underneath and behind or around the baseboards or windows.

Yes

9. Toilet facilities are clean and in good working condition. Liquid soap, paper towels, and covered waste receptacle are provided.

N/A

10. Handwashing signs are posted in visible locations at all employee sinks and restrooms. Hand washing sinks have soap and paper towels.

Yes

11. Locker room is clean. Food is not stored in locker room and personal items are not stored in food preparation areas.

Yes

12. Door weather strips are properly installed and in good condition.

Yes

13. All exterior kitchen doors are kept closed and locked.

Yes

14. All food service areas are properly organized to ensure safe food handling and general safety. All items are stored at a minimum of six inches from the floor and six inches from the ceiling.

Yes

15. The kitchen is free from insects, rodents, and other vermin.

Yes

16. Regularly scheduled pest extermination is performed and reports are kept on file at the school.

Yes

17. Chemicals are stored away from food storage area and are properly labeled.

Yes

18. Hot water is available at all sinks (3 compartment, hand washing, etc.). All sinks are unobstructed, operational, and clean.

Yes

19. The three (3) compartment sink is set up correctly (Wash and rinse sinks are at 110 degrees and cold water is in the sanitize sink).

N/A

20. Sanitation solution test kit is available for final rinse sink.

N/A

PPM Test

000

21. Loading zone and dumpster areas are clean, kitchen trash is placed in plastic bags and tied closed before placing in dumpster, lids are kept closed and dumpster area is kept free of debris to prevent pest or rodent infestation. Trash is being collected on a regular basis.

Yes

22. Current 'Permit to Operate' and DOH Food Service Inspection Report are posted in a visible location.

Yes

23. Deficiencies on the most recent DOH Food Service Inspection Report have been addressed and reported by Food Service Manager to the appropriate personnel. (List pending items in appropriate 'Required Corrective Action' section.)

N/A

Date of Last DOH Report

06/18/2026

24. The most recent DOH Food Service Inspection Report is posted on the school's web site.

No

EQUIPMENT

25. Equipment, hoods and surrounding areas such as compartments, shelves, legs, are cleaned and sanitized to prevent the spread of bacteria and cross contamination.

na

26. The hood system was serviced within the last 12 months.

Yes

Date of Last Service

01/22/2026

27. Can opener, slicers and other countertop food preparation equipment are clean and free of debris.

N/A

28. Work surfaces, tables, shelves and drawers are clean and organized.

N/A

29. Refrigerated equipment (Walk-ins, reach-in refrigerators/freezers, ice machine, beverage coolers) are clean and organized, free of debris and residue.

Yes

30. Refrigerated equipment is at proper temperatures (freezers below 0 degrees; refrigerators are 41 degrees or below), back up thermometers are placed in each unit and gaskets are in good condition.

yes

31. If refrigerator/freezer is not meeting proper temperatures, unit has been emptied, cleaned and marked 'Do Not Use'.

N/A

32. Cooking and hot holding equipment are clean, free of debris and residue.

N/A

33. If cooking or hot holding equipment is not working properly, unit has been emptied, cleaned and marked 'Do Not Use.'

N/A

34. Clothes dryer has venting system installed.

Yes

35. The lint filter on the clothes dryer is cleaned daily and before each use.

Yes

RECORDS

36. Requests for equipment repairs or necessary kitchen maintenance have been initiated by Food Service Manager or Satellite Assistant in a timely manner and documented.

N/A

37. Repair/Service log sheet is posted in a visible location in the manager's office.

Yes

38. Temperature readings are recorded twice daily for each refrigerator, freezer, milk box and dry goods storage areas.

N/A

39. Temperature readings are recorded daily for meal components during preparation, reheating, holding and on each serving line.

N/A

40. Food being transported is packaged to ensure protection from contamination and is kept at safe temperatures.

N/A

41. HACCP binder is readily accessible and employees have been trained on the contents. The completed training roster/report is kept on file. The current Description of Program Review and Facility form is filed in binder.

Yes

42. HACCP weekly checklist is signed by Manager/Satellite Assistant, properly completed and filed in HACCP binder.

N/A

43. Cleaning schedules are developed, implemented and posted.

Yes

FOOD

44. Inventory levels are kept at a minimum according to participation and only appropriate menu items are in stock.

Yes

45. All stock is dated: Month/Day/Year and rotated properly using the First In - First Out (FIFO) method. Expiration dates are circled on packages.

Yes

46. Items in inventory are scheduled to be used in a timely manner. USDA items must be used within six (6) months of date received.

Yes

47. Leftover food is covered and dated prior to placing in the refrigeration.

N/A

This review reflects findings observed on this date.

a. Pending maintenance work order numbers, date and description.

At the time of the review the kitchen was under renovation. I spoke to principal and the kitchen should be ready by July 31, 2026. Will follow up.

b. Additional repairs needed for equipment/facilities.

none

c. Tasks to be completed by food service staff.

Thoroughly clean kitchen after renovation is completed.

Other comments and observations during this review.

I sent an email to the school administrator with a copy of the most recent DOH report to be posted on the school's website.

Required Corrective Action (followup within 45 days)

none

Visitation Status

On-Site Visitation Required

Required by Date

08/23/2026

Is a Supplement required?

no

SUPPLEMENT SECTION

Supplement Type

Supplement Completed Date

This review reflects findings observed on this date.

Supplemental - Comments, notes and observations during this review.

Supplemental - Required Corrective Action (follow-up within 45 days)

Principal or Designee

HERIBERTO SANCHEZ

Food Service Mgr/Sat Asst

KIRENIA JAIME GONZALEZ

Submitter Name

Jenny Gonzalez

Principal or Designee Email

hsanchez@dadeschools.net

Food Service Mgr/Sat Asst Email

328125@dadeschools.net

Submitter Email

jgonzalez09@dadeschools.net

Other Recipients Selection

KCryer@dadeschools.net;rodriguez.jaquelinec@dadeschools.net;YeiselS@dadeschools.net

Other Recipients

Document Type

Sanitation and Safety

Miami-Dade County Public Schools

Department of Food & Nutrition - 9025

7042 West Flagler Street

Miami, Florida 33144

Telephone: (786) 275-0400 Fax: (786) 275-0841