MIAMI-DADE COUNTY PUBLIC SCHOOLS
Department of Food & Nutrition

# II. Sanitation and Safety

Supervisor

Rolando Ruiz del Vizo

BSS:

Base

School:

GEORGE WASHINGTON CARVER MIDDLE

Date of Review:

10/02/2026

Location:

6071

## PERSONNEL

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

Yes

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

Yes

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

Yes

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

Yes

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

Yes

## 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.

Yes

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.

Yes

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.

Yes

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).

Yes

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

Yes

PPM Test

200

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.)

Yes

Date of Last DOH Report

09/16/2026

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

Yes

## 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.

yes

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

Yes

Date of Last Service

11/03/2025

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

Yes

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

Yes

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.

Yes

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 dally 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.

Yes

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

Yes

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

Yes

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

Yes

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

Yes

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.

Yes

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.

Yes

**This review reflects findings observed on this date.**

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

n/a

b. Additional repairs needed for equipment/facilties.

n/a

c. Tasks to be completed by food service staff.

n/a

Other comments and observations during this review.

n/a

Required Corrective Action (followup within 45 days)

n/a

Visitation Status

Satisfactory

Required by Date

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

ILIANA B. ARTIME

Food Service Mgr/Sat Asst

ERIKA V. RIVERA

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Document Type

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