

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 13-48-10313  
 Name of Facility: Ojus Elementary/ Loc.# 4061  
 Address: 18600 W Dixie Highway  
 City, Zip: North Miami Beach 33180

Type: School (more than 9 months)  
 Owner: MDCPS  
 Person In Charge: M-DCSB Food and Nutrition- Jones Tashara      Phone: (786) 275-0400  
 PIC Email: jonest@dadeschools.net

**Inspection Information**

|                                 |   |                      |
|---------------------------------|---|----------------------|
| Purpose: Routine                | Number of Risk Factors (Items 1-29): 2  | Begin Time: 11:15 AM |
| Inspection Date: 3/5/2025       | Number of Repeat Violations (1-57 R): 1 | End Time: 12:15 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
- OUT** 13. Food in good condition, safe, & unadulterated (**COS**)
- NA** 14. Shellstock tags & parasite destruction

**PROTECTION FROM CONTAMINATION**

- OUT** 15. Food separated & protected; Single-use gloves (**COS**)

- IN** 16. Food-contact surfaces; cleaned & sanitized

- IN** 17. Proper disposal of unsafe food

**TIME/TEMPERATURE CONTROL FOR SAFETY**

- IN** 18. Cooking time & temperatures
- IN** 19. Reheating procedures for hot holding
- IN** 20. Cooling time and temperature
- IN** 21. Hot holding temperatures
- IN** 22. Cold holding temperatures
- IN** 23. Date marking and disposition
- NA** 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
- NO 34. Plant food properly cooked for hot holding
- IN 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
- NO 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

- NA 46. Slash resistant/cloth gloves used properly

**UTENSILS, EQUIPMENT AND VENDING**

- OUT 47. Food & non-food contact surfaces (**R**)
- OUT 48. Ware washing: installed, maintained, & used; test strips (**COS**)
- 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.*

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### Violations Comments

Violation #13. Food in good condition, safe, & unadulterated

At the time of inspection observed can of black beans dented. Disposed of can. Person in charge disposed can of black beans. COS

CODE REFERENCE: 64E-11.003(1). The food packaging shall not be compromised nor the true appearance, color, or quality of a food be intentionally altered.

Violation #15. Food separated & protected; Single-use gloves

At the time of inspection observed at the cold holding line cut oranges and whole apples in cups picked by students. Cut oranges and apples shall be wrapped to prevent cross contamination. Staff placed oranges and apples in containers. COS

CODE REFERENCE: 64E-11.003(2). Foods shall be stored and handled to prevent cross-contamination. Raw animal foods shall be separated from RTE food and from other raw animal food during storage, preparation, holding, and display. Single-use gloves shall be used for only one task and purpose and discarded when damage occurs or the task is interrupted.

Violation #47. Food & non-food contact surfaces

At the time of inspection observed ice machine out of service. (no tag observed). Repair or replace ice machine.

At the time of inspection observed warmer out of order Tag # 0703676 (Non-Reparable). Remove warmer. (Repeat violation 2/27/24,5/7/24, 8/30/24, 12/4/2024, 3/5/2025 work order provided #4439059

At the time of inspection mini-warmer out of order (No tag observed). Repair or replace warmer. (Repeat violation 2/27/24,5/7/24, 8/30/24, 12/4/2024, 3/5/2025. Work order provided #4439082

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

Violation #48. Ware washing: installed, maintained, & used; test strips

At the time of inspection observed at the three compartment sink drying area, wet towels under kitchen pots, wet paper towels can harbor bacteria and other pathogens, which can contaminate clean dishes and utensils, posing a health risk. Remove wet paper towels. Staff removed towels from three compartment sink. COS

CODE REFERENCE: 64E-11.003(4). Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment. Test strips are available and used to verify the solution is at a concentration necessary to achieve sanitization.

### General Comments

Temperatures were taken with themapen thermometer.

Handwash sink #1.  
101 F

Handwash sink#2.  
102 F

Handwash sink# 3.  
101 F

At the hot line #1  
Chicken 150 F

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At the cold line #1  
Salad 41 F

At the hot line #2  
No food items.

At the cold line #2  
No food items.

Deep freezer  
Ambient temperature 7F  
Frozen popsicles 7 F

Warmer  
No food items.

Milk box#1.  
Ambient temperature 40 F  
Milk 41 F

Milk box #2  
Ambient temperature 40 F  
Milk 40 F

Refrigerator #1  
Milk 40 F

Walk in refrigerator.  
Ambient temperature 40 F  
Yogurt 39 F

Walk in freezer.  
Ambient temperature 10 F  
Cheese 40 F

Three-part compartments sink 110 F.  
Quat 200 ppm sanitizer solution

Employee restroom  
111 F

Mop sink.  
115 F

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;

Inspection Conducted By: Alexander Olaya (67699)  
Inspector Contact Number: Work: (305) 623-3500 ex.  
Print Client Name: Tashara Jones  
Date: 3/5/2025

Inspector Signature:

Handwritten signature of the inspector, Alexander Olaya.

Client Signature:

Handwritten signature of the client, Tashara Jones.