Facility Information

Permit Number: 13-48-12601  
Name of Facility: Shenandoah Middle School  
Address: 1950 SW 19 Street  
City, Zip: Miami 33145

Type: School (more than 9 months)  
Owner: M-DCSB Food and Nutrition  
Person In Charge: Paulo De la Osa  
Phone: 305-856-8282 x.2205  
PIC Email: pdelaosa@dadeschools.net

Purpose: Routine  
Inspection Date: 2/5/2020  
Correct By: None

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

RESULT: Satisfactory

Food Borne 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
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:  

Form Number: DH 4023   03/18  
13-48-12601  Shenandoah Middle School  
1 of 3
No Violation Comments Available

General Comments
Satisfactory
No violations observed during time of inspection.

Temperatures:
- Hot water: 106 °F
- Reach in cooler: 40 °F
- Cheese quesadilla: 142 °F
- Spanish rice: 180 °F
- Black beans: 157 °F
- Hamburgers: 160 °F
- White milk: 38 °F

Email Address(es): pdelaosa@dadeschools.net