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

Facility Information

Permit Number: 13-48-1872081
Name of Facility: Highly Inquisitive & Versatile Education (HIVE) Preparatory Schoo
Address: 5855 NW 171 Street
City, Zip: Hialeah 33015

Type: School (more than 9 months)
Owner: Gonzalez, Carlos - Highly Inquisitive & Versatile Education (HIV
Person in Charge: Highly Inquisitive & Versatile Education (HIVE) Preparatory Schoo
Phone: (305) 231-4868
PIC Email: Yxsuarez@hiveprep.com

Inspection Information

Purpose: Routine
Inspection Date: 10/7/2020
Correct By: None
Re-Inspection Date: None
Number of Risk Factors (Items 1-29): 0
Number of Repeat Violations (1-57 R): 0
FacilityGrade: N/A
StopSale: No
Begin Time: 12:00 PM
End Time: 01:00 PM

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
IN 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 disposal
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
ADDITIONS 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
30. Pasteurized eggs used where required
31. Water & ice from approved source
32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL
33. Proper cooling methods; adequate equipment
34. Plant food properly cooked for hot holding
35. Approved thawing methods
36. Thermometers provided & accurate

FOOD IDENTIFICATION
37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION
38. Insects, rodents, & animals not present
39. No Contamination (preparation, storage, display)
40. Personal cleanliness
41. Wiping cloths: properly used & stored
42. Washing fruits & vegetables

PROPER USE OF UTENSILS
43. In-use utensils: properly stored
44. Equipment & linens: stored, dried, & handled
45. Single-use/single-service articles: stored & used
46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING
47. Food & non-food contact surfaces
48. Ware washing: installed, maintained, & used; test strips
49. Non-food contact surfaces clean

PHYSICAL FACILITIES
50. Hot & cold water available; adequate pressure
51. Plumbing installed; proper backflow devices
52. Sewage & waste water properly disposed
53. Toilet facilities: supplied, & cleaned
54. Garbage & refuse disposal
55. Facilities installed, maintained, & clean
56. Ventilation & lighting
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
No Violation Comments Available

General Comments
Inspection report emailed to Yocelyn Suarez on 10/07/2020.

No violations found at the time of inspection.

Temperature taken:
Handwash/sink: 122°F,
Refrigerator: 36°F,
Milk: 40°F.

Email Address(es): cvgonzalez@hiveprep.com;
yxsuarez@hiveprep.com

Inspection Conducted By: Cesar Martinez  (085423)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name:
Date: 10/7/2020

Inspector Signature:

CM

Client Signature:

emailed to Yocelyn Suarez 10/07/20

Form Number: DH 4023 03/18  13-48-1872081 Highly Inquisitive & Versatile Education (HIVE) Preparatory Schoo

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| Person In Charge: Highly Inquisitive & Versatile Education (HIVE) Preparatory Schoo |
| Phone: (305) 231-4868 |
| PIC Email: Yxsuarez@hiveprep.com |

RESULT: Satisfactory

Inspection Information

| Purpose: Routine |
| Inspection Date: 10/7/2020 |
| Correct By: None |
| Re-Inspection Date: None |
| Number of Risk Factors (Items 1-29): 0 |
| Number of Repeat Violations (1-57 R): 0 |
| Facility Grade: N/A |
| Stop Sale: No |
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Foodborne Illness Risk Factors And Public Health Interventions

| SUPERVISION |
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| EMPLOYEE HEALTH |
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| GOOD HYGIENIC PRACTICES |
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\textbf{CONSUMER ADVISORY} |
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\textbf{ADDITIONS AND TOXIC SUBSTANCES} |
\textbf{IN} 27. Food additives: approved & properly used |
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\textbf{APPROVED PROCEDURES} |
\textbf{IN} 29. Variance/specialized process/HACCP

Inspector Signature: \textbf{CM} \hspace{2cm} Client Signature: emailed to Yxsuarez 10/07/20

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### Good Retail Practices

<table>
<thead>
<tr>
<th>Safe Food and Water</th>
<th>Utensils, Equipment and Vending</th>
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<tbody>
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<td><strong>Food Temperature Control</strong></td>
<td><strong>Physiological Facilities</strong></td>
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<td>IN 36. Thermometers provided &amp; accurate</td>
<td><strong>Physical Facilities</strong></td>
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### Violations Comments

No Violation Comments Available

### General Comments

No violations found at the time of inspection.

Temperature taken:
- Handwash/sink: 122°F.
- Refrigerator: 36°F
- Milk: 40°F

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