

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 13-48-18946  
Name of Facility: Highly Inquisitive & Versatile Education (HIVE) Preparatory School  
Address: 5855 NW 171 Street  
City, Zip: Hialeah 33015

Type: School (more than 9 months)  
Owner: Advanced Learning Charter School, Inc.  
Person In Charge: Advanced Learning Charter School, Inc. Phone: (305) 586-0345  
PIC Email:

**Inspection Information**

|                                 |   |                      |
|---------------------------------|---|----------------------|
| Purpose: Routine                | Number of Risk Factors (Items 1-29): 1  | Begin Time: 10:23 AM |
| Inspection Date: 9/1/2023       | Number of Repeat Violations (1-57 R): 0 | End Time: 10:55 AM   |
| 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
- OUT** 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**

- NA** 18. Cooking time & temperatures
- NA** 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**

|  |  |
|--|--|
| <b>SAFE FOOD AND WATER</b>   |  |
| <u>IN</u> 30. Pasteurized eggs used where required                     |  |
| <u>IN</u> 31. Water & ice from approved source                         |  |
| <u>NA</u> 32. Variance obtained for special processing                 |  |
| <b>FOOD TEMPERATURE CONTROL</b>  |  |
| <u>IN</u> 33. Proper cooling methods; adequate equipment               |  |
| <u>IN</u> 34. Plant food properly cooked for hot holding               |  |
| <u>NA</u> 35. Approved thawing methods                                 |  |
| <u>IN</u> 36. Thermometers provided & accurate                         |  |
| <b>FOOD IDENTIFICATION</b>   |  |
| <u>IN</u> 37. Food properly labeled; original container                |  |
| <b>PREVENTION OF FOOD CONTAMINATION</b>                                |  |
| <u>IN</u> 38. Insects, rodents, & animals not present                  |  |
| <u>IN</u> 39. No Contamination (preparation, storage, display)         |  |
| <u>IN</u> 40. Personal cleanliness                                     |  |
| <u>IN</u> 41. Wiping cloths: properly used & stored                    |  |
| <u>NO</u> 42. Washing fruits & vegetables                              |  |
| <b>PROPER USE OF UTENSILS</b>  |  |
| <u>IN</u> 43. In-use utensils: properly stored                         |  |
| <u>IN</u> 44. Equipment & linens: stored, dried, & handled             |  |
| <u>IN</u> 45. Single-use/single-service articles: stored & used        |  |
| <u>NA</u> 46. Slash resistant/cloth gloves used properly               |  |
| <b>UTENSILS, EQUIPMENT AND VENDING</b>                                 |  |
| <u>IN</u> 47. Food & non-food contact surfaces                         |  |
| <u>IN</u> 48. Ware washing: installed, maintained, & used; test strips |  |
| <u>IN</u> 49. Non-food contact surfaces clean                          |  |
| <b>PHYSICAL FACILITIES</b>   |  |
| <u>IN</u> 50. Hot & cold water available; adequate pressure            |  |
| <u>IN</u> 51. Plumbing installed; proper backflow devices              |  |
| <u>IN</u> 52. Sewage & waste water properly disposed                   |  |
| <u>IN</u> 53. Toilet facilities: supplied, & cleaned                   |  |
| <u>IN</u> 54. Garbage & refuse disposal                                |  |
| <u>IN</u> 55. Facilities installed, maintained, & clean                |  |
| <u>IN</u> 56. Ventilation & lighting                                   |  |
| <u>IN</u> 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**

Violation #10. Handwashing sinks, accessible & supplies  
 At the time of this inspection, the handwashing sink in the employe's restroom was observed without hot water 82F. Provide hot water that at least reach 100F.  
 CODE REFERENCE: 64E-11.003(5)(d). Handwashing sinks are properly equipped with hand soap, individual disposable towels or hand drying device, and signage; and conveniently located.

Inspector Signature:

Client Signature:

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**General Comments**

At the time of this inspection, temperatures were taken with Thermopen Thermometer.

3 Compartments sink 118F.  
Handwashing sink 100F.  
Employee s restroom 82F.  
Mop sink 109F.

At the time of this inspection, P.I stated that the kitchen is no been used.

Satisfactory.

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

Inspection Conducted By: Pedro Hernandez Bastidas (60752)  
Inspector Contact Number: Work: (305) 623-3500 ex.  
Print Client Name:  
Date: 9/1/2023

Inspector Signature:

A handwritten signature in black ink, appearing to be "R".

Client Signature:

A handwritten signature in black ink, appearing to be "M".