

## State of Florida Department of Agriculture Food Safety (S)

Location Information		Evaluation Information		Other Info	
<b>Location:</b>	1116_0941 - Advanced Learning Center Charter Schoo	<b>Start Time:</b>	18 Jul 2023 09:42 AM	<b>Store Type:</b>	Unknown
<b>Address:</b>	5855 NW 171ST ST	<b>End Time:</b>	18 Jul 2023 10:03 AM		
<b>Address 2:</b>		<b>Specialist:</b>	10061		
<b>City/State/Zip:</b>	HIALEAH, FL 33015 USA				
<b>Email:</b>	icalvi@hiveprep.com;				

### Summary

Critical Findings = 0  
 Major Findings = 0  
 Minor Findings = 0

### DEMONSTRATION OF KNOWLEDGE: Sufficient Record Keeping

Question#	Question	Response	Priority
1.2.3	Delivery temperatures are documented with corrective actions and maintained at facility	Yes	

### EMPLOYEE HEALTH: Good Employee Health

Question#	Question	Response	Priority
2.1.1	No sick/symptomatic food handler(s) at work	Yes	

### PREVENTING CONTAMINATION BY HANDS: Clean Hands, Properly Washed

Question#	Question	Response	Priority
4.1.1	Proper handwashing procedure	Yes	
4.1.2	Handwashing at appropriate times	Yes	

### PREVENTING CONTAMINATION BY HANDS: No Bare Hand Contact with Ready-To-Eat Foods / Exemption When Applicable

Question#	Question	Response	Priority
4.2.1	When gloves are required, food handlers do not contact ready-to-eat foods with bare hand	Yes	
4.2.2	Single-use gloves used properly	Yes	

### PREVENTING CONTAMINATION BY HANDS: Handwashing Facilities are Adequate

Question#	Question	Response	Priority
4.3.2	Handwashing sink used only for handwashing	Yes	
4.3.4	Soap available at all handwashing sinks	Yes	
4.3.5	Single use towels/heated-air or high-velocity hand drying device present at all handwashing sinks	Yes	

### **APPROVED SOURCE: Food Obtained From Approved Source**

Question#	Question	Response	Priority
5.1.1	Food supplies are from an approved source	Yes	

### **PROTECTION FROM CONTAMINATION: Contamination Prevented in Food Storage and During Preparation**

Question#	Question	Response	Priority
6.1.3	Food and food contact items stored in appropriate locations (non-disposables)	Yes	

### **PROTECTION FROM CONTAMINATION: Food Contact Surfaces are Properly Constructed / Cleanable**

Question#	Question	Response	Priority
6.3.1	Utensils/equipment food contact surfaces are in good repair	Yes	

### **PROTECTION FROM CONTAMINATION: Food Contact Surfaces Clean and Sanitized**

Question#	Question	Response	Priority
6.6.5	Food Contact Surfaces cleaned and sanitized	Yes	

### **PROTECTION FROM CONTAMINATION: Health Department Protection from Contamination**

Question#	Question	Response	Priority
6.9.6	Trash receptacles back of house are of sufficient availability/capacity. Trash containers are maintained cleaned	Yes	

### **TIME / TEMPERATURE CONTROL FOR SAFETY (TCS): Proper Hot Holding Requirements Met**

Question#	Question	Response	Priority
7.4.3	Hot holding equipment properly functioning	Yes	

### **TIME / TEMPERATURE CONTROL FOR SAFETY (TCS): Proper Cold Holding Requirements Met**

Question#	Question	Response	Priority
7.5.1	TCS foods held in cold holding $\leq 41^{\circ}\text{F}$ ( $5^{\circ}\text{C}$ ).	Yes	

## TIME / TEMPERATURE CONTROL FOR SAFETY (TCS): Accurate Thermometer Available

Question#	Question	Response	Priority
7.8.1	Accurate food thermometer present	Yes	

## CHEMICALS: Chemicals / Toxic Substances Properly Identified, Stored, Used

Question#	Question	Response	Priority
8.2.1	Chemicals properly labeled	Yes	
8.2.2	Chemicals properly stored	Yes	

## INSECTS / RODENTS / ANIMALS: Insects / Rodents / Animals not present

Question#	Question	Response	Priority
10.1.1	No pest activity observed	Yes	

## FACILITY: Critical Water Service

Question#	Question	Response	Priority
11.1.1	No sewage backed-up into facility; no water service.	Yes	


## FACILITY: Plumbing Properly Installed; Proper Back Flow Devices

Question#	Question	Response	Priority
11.2.1	Hot and cold water are available at facility	Yes	

## FACILITY: Adequate Toilet Facilities

Question#	Question	Response	Priority
11.3.1	Minimum of one functioning toilet available in the facility	Yes	

### Auditor Signature



### Manager Signature

