

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



Facility Information

RESULT: Satisfactory

Permit Number: 13-48-14611
 Name of Facility: Thomas, W.R. Middle/ Loc.# 6901
 Address: 13001 SW 26 Street
 City, Zip: Miami 33175

 Type: School (more than 9 months)
 Owner: MDCPS
 Person In Charge: Ana Echezabal Phone: (305)995-3800
 PIC Email: ghandal@dadeschools.net

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 0	Begin Time: 10:30 AM
Inspection Date: 5/8/2026	Number of Repeat Violations (1-57 R): 1	End Time: 11:30 AM
Correct By: Next Inspection	Facility Grade: N/A	
Re-Inspection Date: None	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
- 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

- IN** 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:

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



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
- IN 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
- IN 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

- NO 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
- 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
- OUT 55. Facilities installed, maintained, & clean
- OUT 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.

Inspector Signature:

Client Signature:

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



Violations Comments

<p>Violation #47. Food & non-food contact surfaces *Observed the following out-of-order, serving line hot wells: -1 hot well (2nd from right), serving line PC#438796/TAG 1004452 -2 hot wells (middle), serving line PC#438795/TAG 1004454 Repair/replace. Per PIC, there is a work order in place.[Violation cited routine inspections: 04/22/24, 07/03/24, 10/04/24, 02/07/25, 08/26/25 and 01/14/26]</p> <p>*Observed out-of-order serving line hot well on far left, PC#PC#438796/TAG 1004452.Repair/replace. Per PIC, there is a work order in place.[Repeat violation from 02/07/25 08/26/25 & 01/14/26 routine inspections]</p> <p>*Observed the following out-of-order, serving line hot wells: -1 hot well (far left), serving line PC#438796/TAG 1004452 -1 hot well (far left), serving line PC#438795/TAG 1004454 -Out of order hot serving line on far left. The line was not in use. Repair/replace. Per PIC, there is a work order in place. [This is a repeat violation from 08/26/25 & 01/14/26 routine inspections]</p> <p>*Observed the following out-of-order kitchen equipment: -top AccuTemp Evolution steamer, PC#1141276. Work order#4547431 -FWE electric warmer, PC#0703982. Work order#0703982 -FWE electric warmer, PC#1038150. Repair/replace. [This is a repeat violation from 06/26/25 & 01/14/26]</p> <p>*Observed broken walk-in cooler door gasket. Replace broken door gasket. Per PIC, there is a work order on file. [This is a repeat violation from last routine inspection 01/14/26]</p> <p>*Observed out-of-order milk box, PC#0845505. Repair/replace. Work order#4581721.</p> <p>CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.</p>
<p>Violation #48. Ware washing: installed, maintained, & used; test strips . Observed only test strip kit available had expiration date 09/15/2024.Provide unexpired test strips and use to verify sanitizer solution is at necessary concentration to achieve sanitization</p> <p>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.</p>
<p>Violation #55. Facilities installed, maintained, & clean Observed beyond-repair FWE electric warmer 0703980 stored in the kitchen. Per PIC, this warmer has been repaced already. Remove non-working requipment. CODE REFERENCE: 64E-11.003(5). Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. Exterior areas shall be kept cleaned.</p>
<p>Violation #56. Ventilation & lighting Observed A/C vents and surrounding ceiling tiles with dust accumulation inside the dry storage room. Clean to eliminate. CODE REFERENCE: 64E-11.003(6)(a). Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. 50 foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.</p>

Inspector Signature:

Client Signature:

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



General Comments

Hot water at: handwashing sink 102F, wash sink 114F, mop sink 100F, employee restroom sink 103F.

Walk-in cooler temperature 40F; walk-in freezer -10F.

Food temperature:

milk/milk box 40F

Cold holding inside walk-in cooler: sliced cheese 41F, crema cheese 40F, H&C hoagie 40F, milk 38F

Cold holding inside refrigerator: cole slaw 39F

Hot serving line: H&C stromboli 145F, mc&cheese 139F

Note: This kitchen only has 2 working hot wells for the hot serving lines out of 11 hot wells total.

Classic Thermapen digital thermometer used to measure food and water temperatures at the time of this inspection.

Email Address(es): Ghandal@dadeschools.net;
AJSilva@dadeschools.net;
338515@dadeschools.net

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

13-48-14611 Thomas, W.R. Middle/ Loc.# 6901

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



Inspection Conducted By: Venus Fernandez (82515)
Inspector Contact Number: Work: (305) 623-3516 ex.
Print Client Name: G. Handal-Principal
Date: 5/8/2026

Inspector Signature:

Handwritten signature of Venus Fernandez.

Client Signature:

Handwritten signature of G. Handal.