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

## Facility Information

**RESULT: Satisfactory**

Permit Number: 13-48-03000
Name of Facility: Comstock Elementary/ Loc.#0881
Address: 2420 NW 18 Avenue
City, Zip: Miami 33142

Type: School (more than 9 months)
Owner: MDCPS
Person In Charge: Christie Houston Phone: (305) 635-1651
PIC Email: 316654@dadeschools.net

## Inspection Information

Purpose: Routine
Inspection Date: 4/15/2026
Correct By: Next Inspection
**Re-Inspection Date: None**

Number of Risk Factors (Items 1-29): 0
Number of Repeat Violations (1-57 R): 2
FacilityGrade: N/A
StopSale: No

Begin Time: 10:15 AM
End Time: 10:56 AM

*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
NA 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**
NO 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
NO 23. Date marking and disposition
NA 24. Time as PHC; procedures & records
**CONSUMER ADVISORY**
NA 25. Advisory for raw/undercooked food
**HIGHLY SUSCEPTIBLE POPULATIONS**
NA 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

**SAFE FOOD AND WATER**
NA 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
NO 34. Plant food properly cooked for hot holding
NO 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
OUT 41. Wiping cloths: properly used & stored **(COS)**
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
IN 46. Slash resistant/cloth gloves used properly
**UTENSILS, EQUIPMENT AND VENDING**
OUT 47. Food & non-food contact surfaces **(R)**
IN 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
OUT 54. Garbage & refuse disposal **(R)**
IN 55. Facilities installed, maintained, & clean
IN 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.*

## Violations Comments

Violation #41. Wiping cloths: properly used & stored
Observed wet wiping cloths on preparation table. Store wet wiping cloths in sanitizing bucket between uses. Operator moved to sanitizing bucket. COS.

CODE REFERENCE: 64E-11.003(2). In-use wiping cloths shall be stored in an effective and approved sanitizing solution between uses.

Violation #47. Food & non-food contact surfaces
Observed walk in cooler out of order. Repair walk in cooler.
Observed milk box out of order (No PC #). Repair milk box.

CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.

Violation #54. Garbage & refuse disposal
Observed dumpster with lids open. Keep dumpster closed when not in operation.

CODE REFERENCE: 64E-11.003(5). Garbage shall be disposed of to prevent vector harborage. Trash cans will be durable, cleanable, leak proof, insect and rodent resistant, and non-absorbent. Outside storage area shall be of a smooth, non-absorbent material and sloped to a drain.

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## General Comments

Satisfactory.

Temperature was taken with Thermapen probe Thermometer.

Three compartments sink: 136FF.
Handwashing sink (kitchen): 116F.
Handwashing sink (bathroom): 119F.
Preparation sinks: 126-129F.
Mop sink: 134F.

Warmer (kitchen): beefaroni 148F, plantain 150F.
Serving line (hot holding): beefaroni 157-183F, corndogs 145-147, plantain 140-143F.
Warmer (serving line): corndogs 146F.
Serving line (cold holding): fresh vegetable salad 56F (cooling), tuna salad/fresh vegetables 43F (cooling).
Oven (reheating): cheese/ham tacos 176F.

Reach in cooler: turkey ham 40F, shredded cheese 41F, yogurt 40F.
Milk box: milk 38F.

Three compartments sink sanitizer: QT 200 ppm.

Verified probe thermometer calibration (ice/water): 32F.

Email Address(es): 316654@dadeschools.net

Inspection Conducted By: Vicente Prietodiaz (31113)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name: Christie Houston
Date: 4/15/2026

**Inspector Signature:**

**Client Signature:**