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

Facility Information

RESULT: Satisfactory

Permit Number: 13-48-01671
Name of Facility: Bunche Park Elem. School
Address: 16001 Bunche Park School Dr
City, Zip: Opa Locka 33054

Type: School (more than 9 months)
Owner: MDCPS
Person In Charge: Mary Joyner Phone: (305) 226-9777
PIC Email: 202968@dadeschools.net

Inspection Information

Purpose: Routine
Inspection Date: 4/29/2026
Correct By: Next Inspection
Re-Inspection Date: None

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

Begin Time: 08:46 AM
End Time: 09:30 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
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 **(COS)**
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 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:

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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
NO 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
NA 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 #10. Handwashing sinks, accessible & supplies
At the time of this inspection, the handwashing sink was observed obstructed with a chair. Handwashing sink shall be free and ready to use. Person in charge removed the chair. Corrected Onsite.
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.

Violation #47. Food & non-food contact surfaces
At the time of this inspection, one of the ovens was observed out of service. Repair or replaced oven. Work Order # 4495915. Repeated violation (8-19-2025) (10-01-2025)(4-29-2025)(2-23-2026).

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

Violation #54. Garbage & refuse disposal
At the time of this inspection, the drain plug was observed missing in the Dumpster. Provide drain plug. Repeated violation (10-01-2025)(2-23-2026).

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.

General Comments

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

Handwashing sink 109F near to the preparation area.
Handwashing sink 112 near to the serving line.
Preparation sink 108F.

Inspector Signature:

Client Signature:

Employee s restroom 113F.
3 Compartment sink 130F.
Mop sink 119F.

Cooking:

Asian Rice 189F(Steamer).

Hot Line:

Eggs and Sausage Rolls 137F.

Warmer 207F:

Cheese Bread 147F.

Cold Line 39F:

Pineapple Juice 38F.

Cold Line 40F:

Peaches 38F.

Cold Box 39F:

Milk 40F.

Reach in Cooler 37F:

American Cheese 38F.
Butter 39F.

Reach in Cooler 38F:

Mozzarella Stick 39F.

Walk in Freezer -7F.

Sanitizer was not ready at the time of this inspection.

Satisfactory.

Email Address(es): krogers@dadeschols.net;
jnlewis@dadeschools.net;
meishajgriffith@dadeschools.net;
202968@dadeschools.net;
kevinleto@dadeschools.net;
wcabrera@dadeschools.net;

Inspector Signature:

Client Signature:

mwertz@dadeschools.net;
lpalacio@dadeschools.net

Inspection Conducted By: Pedro Hernandez Bastidas (60752)
Inspector Contact Number: Work: (305) 623-3500 ex.
Print Client Name: Mary Joyner
Date: 4/29/2026

Inspector Signature:

Client Signature: