

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



Facility Information

RESULT: Satisfactory

Permit Number: 13-48-2351771
Name of Facility: AcadeMir Charter Schools, Inc. DBA AcadeMir Charter School West P
Address: 2636 SW 144th Avenue
City, Zip: Miami 33175

Type: School (more than 9 months)
Owner: Mir, Rolando - AcadeMir Charter Schools, Inc. DBA AcadeMir Chart
Person In Charge: Olivia Bernal Phone: (305)221-0059
PIC Email: academirpe@yahoo.com

Inspection Information

| | | |
|---------------------------------|-----------------------------------------|----------------------|
| Purpose: Routine | Number of Risk Factors (Items 1-29): 0 | Begin Time: 12:55 PM |
| Inspection Date: 8/30/2021 | Number of Repeat Violations (1-57 R): 0 | End Time: 01:20 PM |
| Correct By: None | Facility Grade: N/A | |
| Re-Inspection Date: None | StopSale: 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

- 1. Demonstration of Knowledge/Training
- 2. Certified Manager/Person in charge present

EMPLOYEE HEALTH

- 3. Knowledge, responsibilities and reporting
- 4. Proper use of restriction and exclusion
- 5. Responding to vomiting & diarrheal events

GOOD HYGIENIC PRACTICES

- 6. Proper eating, tasting, drinking, or tobacco use
- 7. No discharge from eyes, nose, and mouth

PREVENTING CONTAMINATION BY HANDS

- 8. Hands clean & properly washed
- 9. No bare hand contact with RTE food
- 10. Handwashing sinks, accessible & supplies

APPROVED SOURCE

- 11. Food obtained from approved source
- 12. Food received at proper temperature
- 13. Food in good condition, safe, & unadulterated
- 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

- 15. Food separated & protected; Single-use gloves

- 16. Food-contact surfaces; cleaned & sanitized

- 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- 18. Cooking time & temperatures
- 19. Reheating procedures for hot holding
- 20. Cooling time and temperature
- 21. Hot holding temperatures
- 22. Cold holding temperatures
- 23. Date marking and disposition
- 24. Time as PHC; procedures & records

CONSUMER ADVISORY

- 25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS

- 26. Pasteurized foods used; No prohibited foods

ADDITIVES AND TOXIC SUBSTANCES

- 27. Food additives: approved & properly used
- 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES

- 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

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Good Retail Practices

SAFE FOOD AND WATER

- 30. Pasteurized eggs used where required
- 31. Water & ice from approved source
- 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

- 33. Proper cooling methods; adequate equipment
- 34. Plant food properly cooked for hot holding
- 35. Approved thawing methods
- 36. Thermometers provided & accurate

FOOD IDENTIFICATION

- 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

- 38. Insects, rodents, & animals not present
- 39. No Contamination (preparation, storage, display)
- 40. Personal cleanliness
- 41. Wiping cloths: properly used & stored
- 42. Washing fruits & vegetables

PROPER USE OF UTENSILS

- 43. In-use utensils: properly stored
- 44. Equipment & linens: stored, dried, & handled
- 45. Single-use/single-service articles: stored & used

- 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- 47. Food & non-food contact surfaces
- 48. Ware washing: installed, maintained, & used; test strips
- 49. Non-food contact surfaces clean

PHYSICAL FACILITIES

- 50. Hot & cold water available; adequate pressure
- 51. Plumbing installed; proper backflow devices
- 52. Sewage & waste water properly disposed
- 53. Toilet facilities: supplied, & cleaned
- 54. Garbage & refuse disposal
- 55. Facilities installed, maintained, & clean
- 56. Ventilation & lighting
- 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

No Violation Comments Available

General Comments

Initial inspection after plan review conducted with the office on 08/17/21. No violations found at this time. Approved to open.

Food is catered by Nutrispa.

Hot water at: handwashing sink 102F, mop sink 111F, employee restroom sink 102F.
Refrigerator temperature 30F; freezer 10F.

Kitchen set-up: 2 double-sinks, one to serve as handwashing sink.

Note: Classic Thermapen digital thermometer used to measure food and water temperatures at the time of this inspection.
Inspection conducted during COVID-19 pandemic.

Email Address(es): academirpe@yahoo.com;
admin@academir.com

Inspector Signature:

Client Signature:

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Inspection Conducted By: Venus Fernandez (82515)
Inspector Contact Number: Work: (305) 623-3516 ex.
Print Client Name: Magdiel Rodriguez-VP
Date: 8/30/2021

Inspector Signature:

Handwritten signature of Venus Fernandez.

Client Signature:

Handwritten signature of Magdiel Rodriguez-VP.