

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 13-48-09961  
Name of Facility: New World School of The Arts/ Loc.# 7901  
Address: 25 NE 2 Street  
City, Zip: Miami 33132

Type: School (more than 9 months)  
Owner: MDCPS  
Person In Charge: Eugenia Salvo Phone: (305) 226-6565  
PIC Email:

**Inspection Information**

Purpose: Routine  
Inspection Date: 5/8/2024  
Correct By: Next Inspection  
**Re-Inspection Date: None**

Number of Risk Factors (Items 1-29): 3  
Number of Repeat Violations (1-57 R): 0  
Facility Grade: N/A  
Stop Sale: No

Begin Time: 11:20 AM  
End Time: 12:20 PM

*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**

- OUT** 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
- OUT** 5. Responding to vomiting & diarrheal events

**GOOD HYGIENIC PRACTICES**

- NO** 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

**APPROVED SOURCE**

- IN** 11. Food obtained from approved source
- IN** 12. Food received at proper temperature
- IN** 13. Food in good condition, safe, & unadulterated
- NO** 14. Shellstock tags & parasite destruction

**PROTECTION FROM CONTAMINATION**

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

- IN** 16. Food-contact surfaces; cleaned & sanitized

- NO** 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
- NO** 21. Hot holding temperatures
- IN** 22. Cold holding temperatures
- IN** 23. Date marking and disposition
- IN** 24. Time as PHC; procedures & records

**CONSUMER ADVISORY**

- NA** 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**

- IN** 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

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**Good Retail Practices**

<p><b>SAFE FOOD AND WATER</b></p> <p><b>IN</b> 30. Pasteurized eggs used where required</p> <p><b>IN</b> 31. Water &amp; ice from approved source</p> <p><b>IN</b> 32. Variance obtained for special processing</p> <p><b>FOOD TEMPERATURE CONTROL</b></p> <p><b>IN</b> 33. Proper cooling methods; adequate equipment</p> <p><b>NO</b> 34. Plant food properly cooked for hot holding</p> <p><b>NO</b> 35. Approved thawing methods</p> <p><b>IN</b> 36. Thermometers provided &amp; accurate</p> <p><b>FOOD IDENTIFICATION</b></p> <p><b>IN</b> 37. Food properly labeled; original container</p> <p><b>PREVENTION OF FOOD CONTAMINATION</b></p> <p><b>IN</b> 38. Insects, rodents, &amp; animals not present</p> <p><b>IN</b> 39. No Contamination (preparation, storage, display)</p> <p><b>IN</b> 40. Personal cleanliness</p> <p><b>IN</b> 41. Wiping cloths: properly used &amp; stored</p> <p><b>NO</b> 42. Washing fruits &amp; vegetables</p> <p><b>PROPER USE OF UTENSILS</b></p> <p><b>IN</b> 43. In-use utensils: properly stored</p> <p><b>IN</b> 44. Equipment &amp; linens: stored, dried, &amp; handled</p> <p><b>IN</b> 45. Single-use/single-service articles: stored &amp; used</p>	<p><b>IN</b> 46. Slash resistant/cloth gloves used properly</p> <p><b>UTENSILS, EQUIPMENT AND VENDING</b></p> <p><b>OUT</b> 47. Food &amp; non-food contact surfaces</p> <p><b>IN</b> 48. Ware washing: installed, maintained, &amp; used; test strips</p> <p><b>IN</b> 49. Non-food contact surfaces clean</p> <p><b>PHYSICAL FACILITIES</b></p> <p><b>IN</b> 50. Hot &amp; cold water available; adequate pressure</p> <p><b>IN</b> 51. Plumbing installed; proper backflow devices</p> <p><b>IN</b> 52. Sewage &amp; waste water properly disposed</p> <p><b>IN</b> 53. Toilet facilities: supplied, &amp; cleaned</p> <p><b>IN</b> 54. Garbage &amp; refuse disposal</p> <p><b>IN</b> 55. Facilities installed, maintained, &amp; clean</p> <p><b>IN</b> 56. Ventilation &amp; lighting</p> <p><b>IN</b> 57. Permit; Fees; Application; Plans</p>
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*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**

<p>Violation #1. Demonstration of Knowledge/Training At the time of the inspection, the person in charge is not familiar with common food borne illnesses. Review your food training as it relates to your duties and responsibilities. Inspector provided a flyer with more information regarding employee health. CODE REFERENCE: 64E-11.003(3). All individuals working in the food establishment have documentation of being trained on Chapter 64E-11, FAC, which relate to their duties and responsibilities.</p>
<p>Violation #5. Responding to vomiting &amp; diarrheal events At the time of the inspection, the person in charge does not know how to respond to vomiting or diarrheal events. Review your food training as it relates to your duties and responsibilities. Inspector provided a flyer with more information regarding employee health. CODE REFERENCE: 64E-11.003(3). The food establishment has written procedures that address specific actions to minimize contamination and exposure of vomiting or diarrheal events.</p>
<p>Violation #10. Handwashing sinks, accessible &amp; supplies Observed the employee handwashing sink at 68F. Increase water temperature to a minimum of 100F. 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.</p>
<p>Violation #47. Food &amp; non-food contact surfaces Observed inoperable warmer. Repair or replace the warmer. CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.</p>

Inspector Signature:

Client Signature:

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**General Comments**

Temperatures were taken with a thermopen thermometer.

Handwashing sink 116F  
Employee restroom 68F  
Mop sink 133F

There is no food present at the time of inspection.

Refrigerator 40F

This facility receives prepackaged food from Miami senior high school.

Satisfactory

Email Address(es): esalvo@dadeschools.net;  
csbryant@dadeschools.net

Inspection Conducted By: Tiaja Sexton (179959)  
Inspector Contact Number: Work: (305) 623-3512 ex.  
Print Client Name: Eugenia Salvo  
Date: 5/8/2024

Inspector Signature:

Handwritten signature of the inspector.

Client Signature:

Handwritten signature of the client.