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

Facility Information

RESULT: Satisfactory

Permit Number: 13-48-11980
Name of Facility: Rockway Middle/ Loc.# 6821
Address: 9393 SW 29 Terrace
City, Zip: Miami 33165

Type: School (more than 9 months)
Owner: MDCPS
Person In Charge: Maybet Falcon Phone: 305-221-8741
PIC Email: mfalcon3@dadeschools.net

Inspection Information

Purpose: Reinspection
Inspection Date: 9/10/2026
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: 11:30 AM
End Time: 11:50 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 **(R)**
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
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
NA 29. Variance/specialized process/HACCP

Inspector 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
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
OUT 53. Toilet facilities: supplied, & cleaned
IN 54. Garbage & refuse disposal
IN 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.

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Violations Comments

Violation #10. Handwashing sinks, accessible & supplies
Observed recorded hot water temperature at kitchen handwashing sink at 84F. Provide hot running water at handwashing sink at a minimum of 100°F. Per PIC, the boiler pumps are not working. The Department of Food and Nutrition provided a portable handwashing sink to use while hot water is restored. Work order #4625746 dated 08/24/26.
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
-Observed broken door gasket at double-door Continental refrigerator, PC#0880754. Repair/replace door gasket.[This is a repeat violation from 9/22/23, 12/4/23, 02/27/24, 04/05/24, 12/10/24, 10/27/25, 05/12/26 & 07/16/26 routine inspections]

-Observed out-of-order 2-door McCarty freezer, PC#531372. Repair/replace. Work order on file [This is a repeat violation from last routine inspections 05/12/25 & 07/16/26]

-Observed out of order milkbox PC#1173071. Repair/replace milkbox. Work order# 4632077.

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

Violation #48. Ware washing: installed, maintained, & used; test strips
Observed recorded hot running water temperature at 84-85F at 3-compartment sink. Per PIC, the boiler pumps are not working. Work order #4625746 dated 08/24/26. Until hot water is restored please follow one of these two temporary solutions: 1) use single-use/disposable utensils and food trays to serve and cook the food, OR 2) heat water in the kettle to 110F or higher and use it on wash sink at 3-compartment sink for warewashing.

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.

Violation #53. Toilet facilities: supplied, & cleaned
-Observed recorded hot water temperature at employee restroom handwashing sink at 84F. Provide hot running water at handwashing sink at a minimum of 100°F. Per PIC, the boiler pumps are not working. the Department of Food and Nutrition was notified to provide a portable handwashing sink while hot water is restored. Work order #4625746 dated 08/24/26.

-Observed clogged toilet inside employee restroom. Unclog toilet. Notification#: 10729014.

CODE REFERENCE: 64E-11.003(5). Toilet facilities shall meet applicable plumbing code, be kept clean, provided with toilet paper and covered waste receptacle, and utilize self-closing doors.

Violation #56. Ventilation & lighting
Observed 1 burned-out underhood lights. Replace [This is a repeat violation from last routine inspection 07/16/26]
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.

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General Comments

Re-inspection result SATISFACTORY. Violation #22 was observed corrected at this time; violation #10 was partially corrected & violations #47, 48, 53 & 56 are still outstanding.
The Department of Food and Nutrition provided a portable handwashing sink while hot water is restored.

Until hot water is restored please follow one of these two temporary solutions: 1) use single-use/disposable utensils and food trays to serve and cook the food, OR 2) heat water in the kettle to 110F or higher and use it on wash sink at 3-compartment sink for warewashing.

Hot water at: portable handwashing sink 117F, handwashing sink 84F wash sink faucet 85F, mop sink (located inside custodial closet #607)100F, employee restroom sink 84F.

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

Email Address(es): mfalcon3@dadeschools.net

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Client Signature:

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Inspection Conducted By: Venus Fernandez (082515)
Inspector Contact Number: Work: (305) 623-3516 ex.
Print Client Name: Maybet Falcon-Cafeteria Manager
Date: 9/10/2026

Inspector Signature:

Client Signature: