

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 06-48-00629  
Name of Facility: Plantation Middle School  
Address: 6600 W Sunrise Boulevard  
City, Zip: Plantation 33313

Type: School (more than 9 months)  
Owner: Broward County School Board - Food & Nutrition Services  
Person In Charge: Sisi Campos Phone: (754) 321-0235  
PIC Email: sisi.campos@browardschools.com

**Inspection Information**

Purpose: Routine  
Inspection Date: 4/26/2024  
Correct By: Next Inspection  
**Re-Inspection Date: None**

Number of Risk Factors (Items 1-29): 2  
Number of Repeat Violations (1-57 R): 0  
Facility Grade: N/A  
Stop Sale: No

Begin Time: 11:05 AM  
End Time: 12:01 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**

- 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
- 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
- IN** 10. Handwashing sinks, accessible & supplies

**APPROVED SOURCE**

- IN** 11. Food obtained from approved source
- NO** 12. Food received at proper temperature
- NO** 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
- NO** 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**

- 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
- OUT** 28. Toxic substances identified, stored, & used (**COS**)

**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
- OUT 36. Thermometers provided & accurate

**FOOD IDENTIFICATION**

- IN 37. Food properly labeled; original container

**PREVENTION OF FOOD CONTAMINATION**

- IN 38. Insects, rodents, & animals not present
- OUT 39. No Contamination (preparation, storage, display) **(COS)**
- 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
- OUT 45. Single-use/single-service articles: stored & used

- NO 46. Slash resistant/cloth gloves used properly

**UTENSILS, EQUIPMENT AND VENDING**

- IN 47. Food & non-food contact surfaces
- 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
- IN 54. Garbage & refuse disposal
- OUT 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**

<p>Violation #5. Responding to vomiting &amp; diarrheal events No written cleanup procedures provided for vomiting/diarrheal events. Provide written cleanup procedures.</p> <p>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 #28. Toxic substances identified, stored, &amp; used Cleaning/sanitizing product container missing label identifying content. Label cleaning/sanitizing product container. Corrected onsite by PIC.</p> <p>CODE REFERENCE: 64E-11.003(6). Toxic substances properly identified, stored and used</p>
<p>Violation #36. Thermometers provided &amp; accurate Refrigerator thermometer not provided in ice cream freezer. Provide proper working thermometer. Corrected onsite by PIC.</p> <p>CODE REFERENCE: 64E-11.003(4). Thermometers must be calibrated to ensure accuracy in accordance with Rule requirements. Food thermometers scaled in Celsius (C) shall be accurate to plus or minus 1°C or in Fahrenheit (F), accurate to plus or minus 2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.</p>
<p>Violation #39. No Contamination (preparation, storage, display) Stored food (celery) in reach-in refrigerator next to serving line not covered/exposed to splash/dust. Cover food to prevent contamination. Corrected onsite by food worker.</p> <p>CODE REFERENCE: 64E-11.003(2). Food shall be protected from sources of contamination and stored in a clean, dry location at least 6 inches above the floor.</p>
<p>Violation #45. Single-use/single-service articles: stored &amp; used Single-use item (serving trays) stored directly on floor. Store single-use items 6 inches off floor. Corrected onsite by PIC</p> <p>Single-service items (salad containers) not properly stored/ protected from contamination. Store single-use items away from area/sources of contamination. Corrected onsite by PIC.</p> <p>CODE REFERENCE: 64E-11.003(4). Single-service/Single-use articles must be properly stored and protected to prevent possible contamination. Discard items after use.</p>
<p>Violation #55. Facilities installed, maintained, &amp; clean Walls and ceiling tiles in disrepair, holes exist. Observed corner of wall next to milk chest in disrepair. Observed holes in ceiling over second serving line area. Repair/clean walls/floors/ceiling.</p> <p>Observed ventilation vent dusty over food prep area. Clean ventilation vent.</p> <p>Observed ventilation vent dislodged in laundry room. Repair/replace ventilation vent.</p> <p>Observed floor in disrepair entering walk-in refrigerator.</p> <p>CODE REFERENCE: 64E-11.003(5). Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. Exterior areas shall be kept cleaned.</p>
<p>Violation #56. Ventilation &amp; lighting Observed lightbulb not working near food prep area. Repair/replace lightbulb.</p> <p>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.</p>

Inspector Signature:

Handwritten signature of the inspector.

Client Signature:

Handwritten signature of the client.

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**General Comments**

Employee Food Safety Training/Employee Health policy training completed on 8/16/23

Food Temps

Cold Foods:

Milk: 40F

Yogurt: 35 F

Hot Foods:

Mozzarella Stick: 143 f

Calzone: 148 F

Refrigerator Temps

Reach-in refrigerator: 40 F

Milk cooler: 35 F

Walk-in refrigerator: 35 F

Walk-in freezer: 0 F

Hot Water Temps

Kitchen handsink: 109 F

3 comp. sink: 130 F

Food prep sink: 116 bF

Employee bathroom handsink: 107 F

Mopsink: 118 F

Sanitizer Used

3 comp. sink chemical sanitizer: 200 PPM (QAC)

Sanitizing bucket: 200 PPM (QAC)

Sanitizer Test kit provided.

Note: Facility receives pest control from Beach Environmental Services. Last visit on 3/19/24

Email Address(es): sisi.campos@browardschools.com;

angela.mckenzie@browardschools.com

Inspection Conducted By: Glorimar Rivera-Zamorano (6435)

Inspector Contact Number: Work: (954) 412-7224 ex.

Print Client Name:

Date: 4/26/2024

Inspector Signature:

Client Signature: