

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-01309
Name of Facility: Challenger Elementary
Address: 5703 NW 94 Avenue
City, Zip: Tamarac 33321

Type: School (9 months or less)
Owner: Broward County School Board - Food & Nutrition Services
Person In Charge: Quiroz Lerys Phone: 754-322-5760
PIC Email: suzuky.diaz@browardschools.com

Inspection Information

Purpose: Routine
Inspection Date: 8/14/2024
Correct By: Next Inspection
Re-Inspection Date: None

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

Begin Time: 10:51 AM
End Time: 11:31 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
- IN** 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
- 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
- NO** 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
- 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

- NO** 30. Pasteurized eggs used where required
- IN** 31. Water & ice from approved source
- NA** 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

- OUT** 33. Proper cooling methods; adequate equipment
- IN** 34. Plant food properly cooked for hot holding
- NO** 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

- 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
- 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 #33. Proper cooling methods; adequate equipment
OBSERVED REFRIGERATED EQUIPMENT (1 MILK COOLER) NOT WORKING PROPERLY, AMBIENT AIR TEMPERATURE IS 45F. AMBIENT AIR TEMPERATURE OF 41F OR LESS REQUIRED. REPAIR/REPLACE REFRIGERATED EQUIPMENT. MAINTAIN AMBIENT AIR TEMPERATURE OF 41F OR LESS. MILK COOLER WAS OPEN DURING LUNCH PERIOD, MILK INSIDE MEASURED AT 39F.

CODE REFERENCE: 64E-11.003(2). Proper methods shall be used for cooling in accordance with Rule requirements. There should be enough equipment to meet the demand of the food operation.

General Comments

SATISFACTORY INSPECTION.

HOT WATER:
-HAND SINK: 106F
-4 COMP SINK: 109F
-PREP SINK: 113F
-RESTROOMS: 101F, 104F
-MOP SINK: 102F

EQUIPMENT:
-REACH-IN REFRIGERATORS: 30F-33F
-REACH-IN FREEZERS: 0F-12F
-MILK COOLER: 30F, 45F
-WALK-IN REFRIGERATOR: 23F
-WALK-IN FREEZER: -2F

FOOD:

Inspector Signature:

Client Signature:

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-MILK: 39F
-YOGURT: 39F
-POTATO WEDGES: 191F
-PIZZA CALZONE: 186F
-HOT DOG: 167F
-BAKED BEANS: 141F

SANITIZER:
-4 COMP (QAC): 200 PPM
-WIPING CLOTH (QAC): 200 PPM
*QAC TEST KIT OBSERVED.

PROBE FOOD THERMOMETER
THERMOMETERs CALIBRATED AT 32.6F, 32.7F

PEST CONTROL
FACILITY MUST IMPLEMENT AN INTEGRATED PEST MANAGEMENT PLAN.
PEST CONTROL SERVICE PROVIDED BY TOWER PEST CONTROL.

NON-SERVICE ANIMALS
NO DOGS OR NON-SERVICE ANIMALS ALLOWED INSIDE ESTABLISHMENT.

EMPLOYEE FOOD SAFETY TRAINING/EMPLOYEE HEALTH POLICY TRAINING COMPLETED ON 8/8/2024.

Email Address(es): suzuky.diaz@browardschools.com

Inspection Conducted By: Amythest Rawls (54900)
Inspector Contact Number: Work: (954) 412-7319 ex.
Print Client Name:
Date: 8/14/2024

Inspector Signature:

A circular stamp containing the initials "AR" in a stylized font.

Client Signature:

A handwritten signature in black ink, appearing to read "Suzuky Diaz".