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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-01210 Name of Facility: Parkside Elementary School Address: 10257 NW 29 Street City, Zip: Coral Springs 33065

Type: School (9 months or less) Owner: Broward County School Board - Food & Nutrition Services Person In Charge: Theresa Battie Phone: 754-322-7850 PIC Email: theresa.battie@browardschools.com

Inspection Information

Purpose: Routine Inspection Date: 10/25/2024 Correct By: Next Inspection **Re-Inspection Date: None**

Number of Risk Factors (Items 1-29): 0 Number of Repeat Violations (1-57 R): 1 FacilityGrade: N/A StopSale: No

Begin Time: 11:37 AM End Time: 12:15 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
- N 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
- T. 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
- IN 13. Food in good condition, safe, & unadulterated
- 14. Shellstock tags & parasite destruction NA

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
- NO 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
- 28. Toxic substances identified, stored, & used IN APPROVED PROCEDURES
- NA 29. Variance/specialized process/HACCP

Inspector Signature:			Client Sign	Client Signature:	
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Form Number: DH 4023 0	03/18	06-48-01210	Parkside Elementary School		

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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
- NO 35. Approved thawing methods
- N 36. Thermometers provided & accurate FOOD IDENTIFICATION
- 37. Food properly labeled; original container IN 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
- N 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)
- 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
 - N 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.

Violations Comments

Violation #47. Food & non-food contact surfaces

Ice buildup in walk-in freezer cooling equipment (fan). Repair freezer to stop ice buildup.

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

Violation #56. Ventilation & lighting

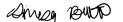
Light bulbs not working in dry goods storage (by pulper room entrance). Replace light bulbs.

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.

Ins	pector	Sign	ature:

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Client Signature:



Form Number: DH 4023 03/18

06-48-01210 Parkside Elementary School

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General Comments

Employee Food Safety Training/Employee Health policy training completed on 8/7/24. Food Temps Milk: 38 F, use-by 11/12 Corn: 152 F Pizza crunches: 138 F (serving line) Sweet potato fries: 136 F Pizza crunches: 148 to 180 F (warmer) String cheese: 40 F Refrigerator Temps Reach-in refrigerator: 38 F Milk cooler: 40 F Walk-in refrigerator: 40 F Walk-in freezer: 8 F Hot Water Temps Kitchen handsink: 110 F 3 comp. sink: 123 F Food prep sink: 115 F Employee bathroom handsink: 104 to 112 F Mopsink: 102 F Probe Food Thermometer Thermometer calibrated at 32F. Warewashing Procedure/Sanitizer Used 3 comp. sink chemical sanitizer: 200 ppm quat Wet wiping sinitizing bucket: 200 ppm Quat Sanitizer Test kit provided. Pest Control Pest Control service provided by Tower Pest Control, service 10/21/2024. Non-Service Animals No dogs or non-service animals allowed inside establishment.

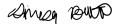
Email Address(es): theresa.battie@browardschools.com

Inspection Conducted By: Stella Aquino Figueroa (6599) Inspector Contact Number: Work: (954) 412-7320 ex. Print Client Name: Date: 10/25/2024

Inspector Signature:

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Client Signature:



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