

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00209
Name of Facility: Davie Elementary School
Address: 7025 SW 39 Street
City, Zip: Davie 33314

Type: School (9 months or less)
Owner: Broward County School Board - Food & Nutrition Services
Person In Charge: Belinda Lewis Phone: (754) 321-0215
PIC Email: Belinda.Lewis@browardschools.com

Inspection Information

Purpose: Routine
Inspection Date: 10/15/2024
Correct By: Next Inspection
Re-Inspection Date: None

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

Begin Time: 10:17 AM
End Time: 11:00 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

OUT 1. Demonstration of Knowledge/Training

NA 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

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

NO 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

IN 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

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

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 Food worker, server, unable to demonstrate knowledge of basic public health food protection practices as related to hot holding temperatures. Review/provide employee food safety training.</p> <p>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 #39. No Contamination (preparation, storage, display) Food, boxes of frozen food, stored directly on the floor in walk- in freezer. Minimum 6 inches off the floor required. Store food minimum 6 inches off floor. 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 #54. Garbage & refuse disposal Garbage container/dumpster not kept covered with tight fitted lids/covers/doors. Maintain garbage container/dumpster closed, provide tight fitted lids. CODE REFERENCE: 64E-11.003(5). Garbage shall be disposed of to prevent vector harborage. Trash cans will be durable, cleanable, leak proof, insect and rodent resistant, and non-absorbent. Outside storage area shall be of a smooth, non-absorbent material and sloped to a drain.</p>

General Comments

<p>Result: Satisfactory Full Service Kitchen</p> <p>Sanitizer: QAC (3 comp. sink): 400ppm QAC (bucket) x 2: 200-400ppm</p> <p>Sink Temperatures: Handsink: 110F Prepsink : 114F</p>

Inspector Signature:

Client Signature:

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Restroom: 110F
Mopsink:110F

Cold Holding
Reach-in fridge x 2: 38-40F
Milk (reach-in fridge 1): 40F
Reach-in fridge 1: 41F
Yogurt(reach-in fridge 2): 39F
Walk-in fridge: 38F
Cheese (walk-in fridge):38F
Walk-in freezer:-10F
Ice cream freezer: -1F
Milk (serving line): 40F

Hot holding
Beef(oven):220F
Pizza(hot holding device 1): 153F
Broccoli (serving line): 145F
Corn (serving line):136F
Beef (serving line):136F

Employee Food Safety Training completed, 8/7/24.

1 Thermometer calibrated at: 32F

Pest Control service provided by Tower Pest Control, 7/7/2024.

Restriction:
No dogs or non-service animals allowed inside establishment.

Inspector Signature:

Client Signature:

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Email Address(es): Belinda.Lewis@browardschools.com

Inspection Conducted By: Christian Sapovits (30689)
Inspector Contact Number: Work: (954) 412-7328 ex.
Print Client Name:
Date: 10/15/2024

Inspector Signature:

Handwritten signature of the inspector, appearing as a stylized 'C'.

Client Signature:

Handwritten signature of the client, appearing as a stylized 'R'.

Form Number: DH 4023 03/18

06-48-00209 Davie Elementary School