

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00636
 Name of Facility: Pompano Beach Middle School
 Address: 310 NE 6 Street
 City, Zip: Pompano Beach 33060

 Type: School (more than 9 months)
 Owner: Broward County School Board - Food & Nutrition Services
 Person In Charge: Jocelyne Villeneuve Phone: 754 322 4210
 PIC Email: Jocelyne.villeneuve@browardschools.com

Inspection Information

| | | |
|---------------------------------|---|----------------------|
| Purpose: Routine | Number of Risk Factors (Items 1-29): 2 | Begin Time: 09:35 AM |
| Inspection Date: 1/16/2020 | Number of Repeat Violations (1-57 R): 1 | End Time: 10:55 AM |
| Correct By: Next Inspection | Facility Grade: N/A | |
| Re-Inspection Date: None | Stop Sale: No | |

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
- 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

- NO** 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

- OUT** 23. Date marking and disposition (**COS**)

- NA** 24. Time as PHC; procedures & records

CONSUMER ADVISORY

- NA** 25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS

- NA** 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

APPROVED PROCEDURES

- NA** 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

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Good Retail Practices

SAFE FOOD AND WATER

- NA 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
- OUT 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
- OUT 45. Single-use/single-service articles: stored & used

- IN 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
- OUT 53. Toilet facilities: supplied, & cleaned
- OUT 54. Garbage & refuse disposal (**COS**)
- 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.

Inspector Signature:

Handwritten signature of the inspector.

Client Signature:

Handwritten signature of the client.

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Violations Comments

| |
|---|
| <p>Violation #23. Date marking and disposition Refrigerated commercial food -burger buns - not discarded after used-by date (12/2019), stored on walk in freezer. Corrected onsite, food discarded.</p> <p>CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are RTE and held refrigerated for more than 24 hours, shall be properly date marked unless otherwise exempted.</p> |
| <p>Violation #28. Toxic substances identified, stored, & used Cleaning/sanitizing product container missing label identifying content by 3 compartment sink.</p> <p>CODE REFERENCE: 64E-11.003(6). Toxic substances properly identified, stored and used</p> |
| <p>Violation #41. Wiping cloths: properly used & stored Container holding wiping cloth in sanitizing solution stored on the floor.</p> <p>CODE REFERENCE: 64E-11.003(2). In-use wiping cloths shall be stored in an effective and approved sanitizing solution between uses.</p> |
| <p>Violation #45. Single-use/single-service articles: stored & used Single-service items - cups and paper trays - not properly protected from contamination at dry storage room.</p> <p>Single-service items - tray - not properly protected from contamination at bottom shelf of serving line.</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 #47. Food & non-food contact surfaces Observed ice buildup in milk refrigerator.</p> <p>CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.</p> |
| <p>Violation #53. Toilet facilities: supplied, & cleaned Garbage can missing cover in women toilet room.</p> <p>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.</p> |
| <p>Violation #54. Garbage & refuse disposal Garbage container/dumpster not kept covered with tight fitted lids. Corrected onsite.</p> <p>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> |

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Client Signature:

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General Comments

Equipment:

Reach in refrigerator (back): 40 F
Reach in freezer(back): 0 F
Reach in refrigerator (front): 40 F
Walk in refrigerator: 40 F
Walk in freezer: 20 F - food items solid to touch
Milk cooler: 20 F and 34 F

Food:

Yogurt: 42 F
Chicken salad (Leftover):
Chicken: 40
Raw Cucumbers: 32 F
Tomatos: 33 F
Milk: 31 F / 35 F

Hot Water:

Handwashing sink: 114 F
3 Compartment sink: 123 F
Bathroom: 110 F
Mop Sink: 102 F
Prep sink: 101 F

Sanitizing: 3 compartment sink and wet whipping cloth: QAC 200 ppm

Note: Observed employee health and food safety training
Note: Employee health and food safety training due on March 31, 2020.
Note: Observed DOH permit posted

Email Address(es): jocelyne.villeneuve@browardschools.com

Inspection Conducted By: Stella Aquino Figueroa (6607)
Inspector Contact Number: Work: (954) 412-7320 ex.
Print Client Name:
Date: 1/16/2020

Inspector Signature:

Handwritten signature of Stella Aquino Figueroa.

Client Signature:

Handwritten signature of the client.