

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00543
Name of Facility: North Andrews Gardens Elementary
Address: 345 NE 56 Street
City, Zip: Fort Lauderdale 33334

Type: School (9 months or less)
Owner: Broward County School Board - Food & Nutrition Services
Person In Charge: Thajuana Smith Phone: (754) 322-7310
PIC Email: THAJUANA.SMITH@BROWARDSCHOOLS.COM

Inspection Information

Purpose: Routine
Inspection Date: 12/4/2023
Correct By: None
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: 10:58 AM
End Time: 11:49 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

- NO 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- IN 18. Cooking time & temperatures
- IN 19. Reheating procedures for hot holding
- IN 20. Cooling time and temperature
- OUT 21. Hot holding temperatures (COS)
- 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:

Form Number: DH 4023 03/18

06-48-00543 North Andrews Gardens Elementary

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



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
- 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 (**COS**)

- 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

- IN** 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 #21. Hot holding temperatures

Hot TCS food (cooked rice) tested 120F, not held at 135F or above. Hold hot foods at 135F or above. Tray was returned to convection oven and rice was reheated to 140F by PIC Thajuana Smith.

CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held hot and not subject to an approved HACCP plan, must be maintained at 135°F.

Violation #41. Wiping cloths: properly used & stored

Wet wiping cloth not stored in a chemical sanitizer solution. Store wiping cloths in sanitizing solution in between uses. Wet cloth was removed from empty bucket and placed in soiled laundry bin by PIC Thajuana Smith.

CODE REFERENCE: 64E-11.003(2). In-use wiping cloths shall be stored in an effective and approved sanitizing solution between uses.

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

06-48-00543 North Andrews Gardens Elementary

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



General Comments

Inspection Result Satisfactory

Employee Food Safety Training/Employee Health policy training completed on 08-16-2023.

Food Temps

Cold Foods

Milk: 40F

Yogurt: 38F

Hot Foods

Pizza: 146F

Broccoli: 171F

Orange Chicken: 140F

Rice: 140F

Refrigerator Temps

Reach-in refrigerator: 41F, 35F

Reach-in freezer: 0F

Walk-in refrigerator: 39F

Walk-in freezer: -10F

Milk Chest: 37F

Hot Water Temps

Kitchen handsink: 126F

3 comp. sink: 115F

Food prep sink: 120F

Employee bathroom handsink: 107F

Mopsink: 106F

Sanitizer Used: QAC

3 comp. sink chemical sanitizer: 200 PPM

Wash bucket sanitizer: 200 PPM

QAC sanitizer test strips provided.

Note: This facility receives regularly scheduled pest control treatment from Beach Environmental Pest Control. Last pest control treatment received on 08-16-2023.

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

Email Address(es): THAJUANA.SMITH@BROWARDSCHOOLS.COM

Inspection Conducted By: Colin Dickinson (27050)

Inspector Contact Number: Work: (954) 412-7302 ex.

Print Client Name:

Date: 12/4/2023

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

06-48-00543 North Andrews Gardens Elementary