

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-1285664
 Name of Facility: Beachside Montessori Village
 Address: 2230 Lincoln Street
 City, Zip: Hollywood 33020

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

Inspection Information

Purpose: Routine
 Inspection Date: 2/1/2022
 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: 10:40 AM
 End Time: 11:35 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
- IN 19. Reheating procedures for hot holding
- IN 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:

Da

Client Signature:

Dr. L. Almaraz

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Good Retail Practices

<p>SAFE FOOD AND WATER</p> <p><input checked="" type="checkbox"/> 30. Pasteurized eggs used where required</p> <p><input checked="" type="checkbox"/> 31. Water & ice from approved source</p> <p><input checked="" type="checkbox"/> 32. Variance obtained for special processing</p> <p>FOOD TEMPERATURE CONTROL</p> <p><input checked="" type="checkbox"/> 33. Proper cooling methods; adequate equipment</p> <p><input checked="" type="checkbox"/> 34. Plant food properly cooked for hot holding</p> <p><input checked="" type="checkbox"/> 35. Approved thawing methods</p> <p><input checked="" type="checkbox"/> 36. Thermometers provided & accurate</p> <p>FOOD IDENTIFICATION</p> <p><input checked="" type="checkbox"/> 37. Food properly labeled; original container</p> <p>PREVENTION OF FOOD CONTAMINATION</p> <p><input checked="" type="checkbox"/> 38. Insects, rodents, & animals not present</p> <p><input checked="" type="checkbox"/> 39. No Contamination (preparation, storage, display)</p> <p><input checked="" type="checkbox"/> 40. Personal cleanliness</p> <p><input checked="" type="checkbox"/> 41. Wiping cloths: properly used & stored</p> <p><input checked="" type="checkbox"/> 42. Washing fruits & vegetables</p> <p>PROPER USE OF UTENSILS</p> <p><input checked="" type="checkbox"/> 43. In-use utensils: properly stored</p> <p><input checked="" type="checkbox"/> 44. Equipment & linens: stored, dried, & handled</p> <p><input checked="" type="checkbox"/> 45. Single-use/single-service articles: stored & used</p>	<p><input checked="" type="checkbox"/> 46. Slash resistant/cloth gloves used properly</p> <p>UTENSILS, EQUIPMENT AND VENDING</p> <p><input checked="" type="checkbox"/> 47. Food & non-food contact surfaces</p> <p><input checked="" type="checkbox"/> 48. Ware washing: installed, maintained, & used; test strips</p> <p><input checked="" type="checkbox"/> 49. Non-food contact surfaces clean</p> <p>PHYSICAL FACILITIES</p> <p><input checked="" type="checkbox"/> 50. Hot & cold water available; adequate pressure</p> <p><input checked="" type="checkbox"/> 51. Plumbing installed; proper backflow devices</p> <p><input checked="" type="checkbox"/> 52. Sewage & waste water properly disposed</p> <p><input checked="" type="checkbox"/> 53. Toilet facilities: supplied, & cleaned</p> <p><input checked="" type="checkbox"/> 54. Garbage & refuse disposal</p> <p><input checked="" type="checkbox"/> 55. Facilities installed, maintained, & clean</p> <p><input checked="" type="checkbox"/> 56. Ventilation & lighting</p> <p><input checked="" type="checkbox"/> 57. Permit; Fees; Application; Plans</p>
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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 #38. Insects, rodents, & animals not present
Fruit fly trap placed adjacent to food in dry storage. -Moved to another location by staff
CODE REFERENCE: 64E-11.003(5)(f). Effective measures shall be taken to control the presence of pests in the food establishment. Unless otherwise approved, live animals shall not be allowed.

Inspector Signature:

Client Signature:

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General Comments

Employee Training: 08/17/2021

QA Levels: 200 PPM (Three Compartment Sink & Sanitizer Buckets)

Food Temps:

Beef Sandwich: 166 F (Reheating)
Chocolate Milk: 37 F (Walk In)
Juice Blend: 38 F (Walk In)
Single Cheese Slices: 40 F (Walk In)
Milk: 40 F (Milk Chest)
Yogurt: 41 F (Reach)
Shredded Lettuce : 41 F (Reach In)

Sink Temps:

Handwashing Sink: 121 F
Three Compartment Sink: 129 F
Employee Sink: 105 F
Mop Sink: 105 F

Cooling Units:

Walk In: 35 F
Walk In Freezer: -5 F
Reach In: 41 F
Milk Chest: 40 F
Ice Cream Freezer: -20 F

Email Address(es): donna.masterson@browardschools.com

Inspection Conducted By: Jonathan Alvear (6435)
Inspector Contact Number: Work: (954) 412-7222 ex.
Print Client Name:
Date: 2/1/2022

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

06-43-1285864 Beachside Montessori Village