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



### **Facility Information**

#### **RESULT:** Satisfactory

Permit Number: 06-48-00062 Name of Facility: Bair Middle School Address: 9100 NW 21 Manor City, Zip: Sunrise 33322

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

#### **Inspection Information**

Purpose: Routine Inspection Date: 4/22/2022 Correct By: None **Re-Inspection Date: None**  Number of Risk Factors (Items 1-29): 1 Number of Repeat Violations (1-57 R): 0 FacilityGrade: N/A StopSale: No

Begin Time: 11:05 AM End Time: 11:40 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
- 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
- NO 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 (COS)
- 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
- 18. Cooking time & temperatures
- NO 19. Reheating procedures for hot holding
- NO 20. Cooling time and temperature
- IN 21. Hot holding temperatures
- N 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
- 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



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06-48-00062 Bair Middle School

**Client Signature:** 

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# **Good Retail Practices**

#### SAFE FOOD AND WATER

- NO 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
- NO 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
- NO 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
- N 45. Single-use/single-service articles: stored & used

- NA 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
- N 53. Toilet facilities: supplied, & cleaned
- N 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 #23. Date marking and disposition

RTE TCS food (rice) prepared onsite and held for more than 24 hours, missing 7-day Use-by date. Corrected on site.

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.

**Inspector Signature:** 



**Client Signature:** 



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# General Comments

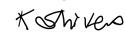
Equipment: Reach in refrigerator: 30F Reach in freezer: 10F/2F/-4F Milk chest cooler:40F/38F Walk in refrigerator: 35F Walk in freezer:8F Hot Water: Handwashing sink: 102F Prep sink:110F 3 Compartment sink: 112F Mop sink: 109F Bathrooms: 111F Sanitizer: QAC 3-comp sink: 200PPM Food Milk: 38F/40F Pizza Crunchers: 135F Pizza: 135 Observed Food Employee Food Safety Training/ Employee Health policy training, dated 3/17/2022 Email Address(es): shari.robinson@browardschools.com

Inspection Conducted By: Arlettie Abrahantes (6607) Inspector Contact Number: Work: (954) 412-7218 ex. Print Client Name: Date: 4/22/2022

**Inspector Signature:** 



**Client Signature:** 



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