

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00779  
Name of Facility: Tedder Elementary School  
Address: 4157 NE 1 Terrace  
City, Zip: Pompano Beach 33064  
  
Type: School (9 months or less)  
Owner: Broward County School Board - Food & Nutrition Services  
Person In Charge: Gretchen Sutera Phone: (754) 321-0215  
PIC Email: gretchen.sutera@browardschools.com

Inspection Information

|                             |   |                      |
|-----------------------------|---|----------------------|
| Purpose: Routine            | Number of Risk Factors (Items 1-29): 2  | Begin Time: 10:15 AM |
| Inspection Date: 5/12/2025  | Number of Repeat Violations (1-57 R): 0 | End Time: 11:10 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
- 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
- NO 12. Food received at proper temperature
- OUT 13. Food in good condition, safe, & unadulterated (COS)

**PROTECTION FROM CONTAMINATION**

- NA 14. Shellstock tags & parasite destruction
- IN 15. Food separated & protected; Single-use gloves

OUT 16. Food-contact surfaces; cleaned & sanitized (COS)

- IN 17. Proper disposal of unsafe food

**TIME/TEMPERATURE CONTROL FOR SAFETY**

- IN 18. Cooking time & temperatures
- NO 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**

- IN 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

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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**

- NO 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  
IN 41. Wiping cloths: properly used & stored  
NO 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

- NA 46. Slash resistant/cloth gloves used properly

**UTENSILS, EQUIPMENT AND VENDING**

- OUT 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 #13. Food in good condition, safe, & unadulterated

Canned food (diced peaches) with dents on hermetic seal, food adulterated. Remove dented can/provide intact canned food with dents on hermetic seal. Item discarded.

CODE REFERENCE: 64E-11.003(1). The food packaging shall not be compromised nor the true appearance, color, or quality of a food be intentionally altered.

Violation #16. Food-contact surfaces; cleaned & sanitized

Ecolab Sink and Surface Cleaner Sanitizer concentration level is 170 PPM in manual operation (3 comp sink). Minimum 272-700PPM required. Provide sanitizer concentration level of minimum 272PPM to 700PPM. Sanitizer levels increased to 272PPM.

CODE REFERENCE: 64E-11.003(2). Food shall only contact surfaces that are clean and sanitized.

Violation #45. Single-use/single-service articles: stored & used

Single-service items (plastic containers) not properly protected from contamination. Store single-use items away from area/sources of contamination.

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.

Violation #47. Food & non-food contact surfaces

Observed ice buildup in walk-in freezer. Repair refrigerator to stop ice buildup.

CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.

Inspector Signature:

Client Signature:

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General Comments

Employee Food Safety Training/Employee Health policy training completed on 08/08/24.

Food Temps

Cold Foods:

Milk: 38-41F

Hot Foods:

Tangerine Chicken :138F

Potato Wedges:146F

Rice:167F

Black Beans:149F

Broccoli:142F

Refrigerator Temps

Reach-in refrigerator: 40F

Ice cream freezer: -10F

Walk-in refrigerator: 30F

Walk-in freezer: -10F

Milk Cooler: 38F

Hot Water Temps

Kitchen handsink: 115F/ 120F

3 comp. sink: 130F

Food prep sink: 122F

Employee bathroom handsink: 124F

Mopsink: 101F

Warewashing Procedure/Sanitizer Used

3 comp. sink chemical sanitizer: QAC-400ppm

Wet Wiping bucket:QAC- 400ppm

Sanitizer Test kit provided.

PEST CONTROL

Facility must implement an Integrated Pest Management plan.

Pest Control service provided by Tower Pest Control.

NON-SERVICE ANIMALS

No dogs or non-service animals allowed inside establishment.

Email Address(es): gretchen.sutera@browardschools.com

Inspector Signature:

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Inspection Conducted By: Rhonda Anderson (6608)  
Inspector Contact Number: Work: (954) 412-7034 ex.  
Print Client Name:  
Date: 5/12/2025

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Inspector Signature:

A handwritten signature in black ink, appearing to be "Rhonda Anderson", written over a horizontal line.

Client Signature:

A handwritten signature in black ink, appearing to be "Denters", written in a cursive style.



STATE OF FLORIDA  
DEPARTMENT OF HEALTH  
Annual Sanitation Certificate

06-48-00779

Food Hygiene - School (9 months or less)

Issued To: Tedder Elementary School  
4157 NE 1 Terrace  
Pompano Beach, FL 33064

Mail To: Broward County School Board - Food & Nutrition  
Services  
7720 W Oakland Park Boulevard, Suite 204  
Sunrise, FL 33351-33351

Owner: Broward County School Board - Food & Nutrition Services

Food Type: Full Service

Seating Capacity (Max): 0 [Restricted by Sewage Disposal Type: ]

Operation Type: Main Operation

Food Hygiene Restrictions (if applicable)

06-BID-7320858

County: Broward  
Amount Paid: \$260.00  
Date Paid: 09/09/2024  
Issued Date: 10/01/2024

Permit Expires On: 09/30/2025

Issued By:  
Department of Health in Broward County  
780 SW 24 Street  
Fort Lauderdale, FL 33315-33315

(954) 412-7335

Original Customer: Tedder Elementary School (NON-TRANSFERABLE)

DISPLAY CERTIFICATE IN A CONSPICUOUS PLACE



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