

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 06-48-00801  
Name of Facility: Tropical Elementary School  
Address: 1500 SW 66 Avenue  
City, Zip: Plantation 33317

Type: School (more than 9 months)  
Owner: Broward County School Board - Food & Nutrition Services  
Person In Charge: Cortiss Walker Phone: (754) 321-0215  
PIC Email: necole.pagillo@browardschools.com

**Inspection Information**

Purpose: Routine  
Inspection Date: 8/23/2022  
Correct By: Next Inspection  
**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: 08:40 AM  
End Time: 09:18 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
- OUT** 5. Responding to vomiting & diarrheal events (**COS**)

**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**

- IN** 18. Cooking time & temperatures
- IN** 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**

- 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:

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**Good Retail Practices**

<b>SAFE FOOD AND WATER</b>	
<b>NO</b> 30. Pasteurized eggs used where required	<b>NO</b> 46. Slash resistant/cloth gloves used properly
<b>IN</b> 31. Water & ice from approved source	<b>UTENSILS, EQUIPMENT AND VENDING</b>
<b>NA</b> 32. Variance obtained for special processing	<b>IN</b> 47. Food & non-food contact surfaces
<b>FOOD TEMPERATURE CONTROL</b>	<b>IN</b> 48. Ware washing: installed, maintained, & used; test strips
<b>NO</b> 33. Proper cooling methods; adequate equipment	<b>IN</b> 49. Non-food contact surfaces clean
<b>NO</b> 34. Plant food properly cooked for hot holding	<b>PHYSICAL FACILITIES</b>
<b>NO</b> 35. Approved thawing methods	<b>IN</b> 50. Hot & cold water available; adequate pressure
<b>IN</b> 36. Thermometers provided & accurate	<b>IN</b> 51. Plumbing installed; proper backflow devices
<b>FOOD IDENTIFICATION</b>	<b>IN</b> 52. Sewage & waste water properly disposed
<b>OUT</b> 37. Food properly labeled; original container	<b>IN</b> 53. Toilet facilities: supplied, & cleaned
<b>PREVENTION OF FOOD CONTAMINATION</b>	<b>IN</b> 54. Garbage & refuse disposal
<b>IN</b> 38. Insects, rodents, & animals not present	<b>IN</b> 55. Facilities installed, maintained, & clean
<b>IN</b> 39. No Contamination (preparation, storage, display)	<b>IN</b> 56. Ventilation & lighting
<b>IN</b> 40. Personal cleanliness	<b>IN</b> 57. Permit; Fees; Application; Plans
<b>IN</b> 41. Wiping cloths: properly used & stored	
<b>NO</b> 42. Washing fruits & vegetables	
<b>PROPER USE OF UTENSILS</b>	
<b>IN</b> 43. In-use utensils: properly stored	
<b>IN</b> 44. Equipment & linens: stored, dried, & handled	
<b>IN</b> 45. Single-use/single-service articles: stored & used	

*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**

<p>Violation #5. Responding to vomiting &amp; diarrheal events No written cleanup procedures provided for vomiting/diarrheal events.- Corrective action taken. Template distributed.</p> <p>CODE REFERENCE: 64E-11.003(3). The food establishment has written procedures that address specific actions to minimize contamination and exposure of vomiting or diarrheal events.</p>
<p>Violation #37. Food properly labeled; original container Staff Food container missing label, food not easily identified in reach-in fridge 1 CODE REFERENCE: 64E-11.003(2). Food or food ingredients removed from their original packages shall be identified with their common name unless unmistakably recognized.</p>

Inspector Signature:

Client Signature:

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**General Comments**

Result:Satisfactory

Sanitizer:

QAC(3 comp sink): 200PPM

QAC(bucket): 200PPM

Temperatures:

Handsink x 3:113-124F

Restroom: 130F

Prepsink x 2: 104-121F

Reach-in fridge x 2: 34-39F

Beans(reach-in fridge 1): 45F(prepared from can 30 min prior)

Cheese(reach-in fridge 2): 34F

Walk-in fridge: 39F

Walk-in freezer:-20F

Milk(walk-in fridge): 39F

Ice cream freezer: (not in use)

Milk (serving line): 36F

Observed Food Employee Food Safety Training completed 8/15/22

Task Lighting: 47FC

1 Thermometer calibrated at: 32F

Email Address(es): necole.pagillo@browardschools.com

Inspection Conducted By: Christian Sapovits (6608)

Inspector Contact Number: Work: (954) 412-7328 ex.

Print Client Name:

Date: 8/23/2022

Inspector Signature:

Handwritten signature of Christian Sapovits.

Client Signature:

Handwritten signature of the client, likely a parent or school representative.