

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00102
 Name of Facility: Broadview Elementary
 Address: 1800 SW 62 Avenue
 City, Zip: Pompano Beach 33063
 Type: School (9 months or less)
 Owner: Broward County School Board - Food & Nutrition Services
 Person In Charge: Patricia Knight Phone: 754-322-5510
 PIC Email: patricia.knight@browardschools.com

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 1	Begin Time: 09:40 AM
Inspection Date: 8/18/2022	Number of Repeat Violations (1-57 R): 0	End Time: 10:15 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

<p>SUPERVISION</p> <p>IN 1. Demonstration of Knowledge/Training NA 2. Certified Manager/Person in charge present</p> <p>EMPLOYEE HEALTH</p> <p>IN 3. Knowledge, responsibilities and reporting IN 4. Proper use of restriction and exclusion IN 5. Responding to vomiting & diarrheal events</p> <p>GOOD HYGIENIC PRACTICES</p> <p>NO 6. Proper eating, tasting, drinking, or tobacco use IN 7. No discharge from eyes, nose, and mouth</p> <p>PREVENTING CONTAMINATION BY HANDS</p> <p>IN 8. Hands clean & properly washed IN 9. No bare hand contact with RTE food IN 10. Handwashing sinks, accessible & supplies</p> <p>APPROVED SOURCE</p> <p>IN 11. Food obtained from approved source NO 12. Food received at proper temperature IN 13. Food in good condition, safe, & unadulterated (COS) NA 14. Shellstock tags & parasite destruction</p> <p>PROTECTION FROM CONTAMINATION</p> <p>IN 15. Food separated & protected; Single-use gloves</p>	<p>OUT 16. Food-contact surfaces; cleaned & sanitized NO 17. Proper disposal of unsafe food</p> <p>TIME/TEMPERATURE CONTROL FOR SAFETY</p> <p>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</p> <p>CONSUMER ADVISORY</p> <p>NA 25. Advisory for raw/undercooked food</p> <p>HIGHLY SUSCEPTIBLE POPULATIONS</p> <p>IN 26. Pasteurized foods used; No prohibited foods</p> <p>ADDITIVES AND TOXIC SUBSTANCES</p> <p>NA 27. Food additives: approved & properly used IN 28. Toxic substances identified, stored, & used</p> <p>APPROVED PROCEDURES</p> <p>NA 29. Variance/specialized process/HACCP</p>
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Inspector Signature:

Client Signature:

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Food Retail Practices

SAFE FOOD AND WATER

30. Pasteurized eggs used where required

31. Water & ice from approved source

32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

33. Proper cooling methods; adequate equipment

34. Plant food properly cooked for hot holding

35. Approved thawing methods

36. Thermometers provided & accurate

FOOD IDENTIFICATION

37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

38. Insects, rodents, & animals not present

39. No Contamination (preparation, storage, display)

40. Personal cleanliness

41. Wiping cloths: properly used & stored

42. Washing fruits & vegetables

PROPER USE OF UTENSILS

43. In-use utensils: properly stored

44. Equipment & linens: stored, dried, & handled

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

46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

47. Food & non-food contact surfaces

48. Ware washing: installed, maintained, & used; test strips

49. Non-food contact surfaces clean

PHYSICAL FACILITIES

50. Hot & cold water available; adequate pressure

51. Plumbing installed; proper backflow devices

52. Sewage & waste water properly disposed

53. Toilet facilities: supplied, & cleaned

54. Garbage & refuse disposal

55. Facilities installed, maintained, & clean

56. Ventilation & lighting

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 #16. Food-contact surfaces; cleaned & sanitized
Mold/mildew inside ice machine deflector.

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

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General Comments

Inspection Result: Satisfactory

Equipment:

Reach in refrigerator: 30F/40F

Reach in freezer: 0F/10F

Milk chest cooler: 40F/35F

Walk in refrigerator: 30F

Walk in freezer: -10F

Hot Water:

Handwashing sink: 104F

Prep sink: 103F

3 Compartment sink: 102F

Mop sink: 108F

Bathrooms: 103F

Food:

Milk: 39F

Sanitizer:

QAC 4- compartment sink :200PPM

Employee Food Safety Training/Employee Health policy training observed, dated 16/8/2022

Email Address(es): patricia.knight@browardschools.com

Inspection Conducted By: Arlettie Abrahantes (6607)

Inspector Contact Number: Work: (954) 412-7218 ex.

Print Client Name:

Date: 8/18/2022

Inspector Signature:

Client Signature: