

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 06-48-00849  
Name of Facility: Whiddon-Rogers Education Ctr  
Address: 700 SW 26 Street  
City, Zip: Fort Lauderdale 33315  
  
Type: School (9 months or less)  
Owner: Broward County School Board - Food & Nutrition Services  
Person In Charge: Tonya Boegel Phone: (754)- 321- 0235  
PIC Email: tonya.boegel@browardschools.com

**Inspection Information**

Purpose: Routine  
Inspection Date: 11/19/2024  
Correct By: Next Inspection  
**Re-Inspection Date: None**

Number of Risk Factors (Items 1-29): 3  
Number of Repeat Violations (1-57 R): 0  
Facility Grade: N/A  
Stop Sale: Yes

Begin Time: 09:20 AM  
End Time: 10:57 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**

- 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
- 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
- OUT** 21. Hot holding temperatures (**COS**)
- OUT** 22. Cold holding temperatures (**COS**)
- 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
- NA** 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**

- IN 33. Proper cooling methods; adequate equipment
- NO 34. Plant food properly cooked for hot holding
- NO 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
- IN 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 (COS)

- NO 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
- OUT 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
- OUT 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.*

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**Violations Comments**

<p>Violation #21. Hot holding temperatures Hot TCS food (beefaroni) in hot holding unit tested 120F, not held at 135F or above. Reheat foods at 165F/Reheat commercial product at 135F or above. Corrected on site, reheated to 183F CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held hot and not subject to an approved HACCP plan, must be maintained at 135°F.</p>
<p>Violation #22. Cold holding temperatures Cold TCS food (milk) on serving line tested 45F, not held at 41F or less. Cold food must be held at 41F or below. Corrected on site, ice added to milk, cooled to 39F CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held cold, and not subject to an approved HACCP plan, must be maintained at 41°F.</p>
<p>Violation #23. Date marking and disposition TCS food (7-12 pack hard-boiled eggs) not discarded after 7 or more days or by manufacturer Use-By date. Use-By-Date on package is 9/24/24. Discard TCS food after manufacturer use-by-date or 7 days after opening container. Stop Sale issued. Corrected on site, eggs discarded.  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.</p>
<p>Violation #45. Single-use/single-service articles: stored &amp; used Single-service items (bowls/serving trays, plastic knives in dry food storage) not properly stored/ protected from contamination. Store single-use items away from area/sources of contamination. Corrected on site. Single use serving trays covered with plastic in area where peeling paint hang from ceiling. 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.</p>
<p>Violation #49. Non-food contact surfaces clean Observed non-food contact surfaces of equipment(walk-in refrigerator shelves/ walkin freezerfloors) with accumulation of dust, dirt, food residue, and other debris. Maintain non-food contact surfaces of equipment clean. CODE REFERENCE: 64E-11.003(4). Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.</p>
<p>Violation #55. Facilities installed, maintained, &amp; clean Observed extensive ceiling paint peeling in kitchen and in bathroom. Repair/replace paint on ceiling. Observed excessive dust buildup on intake fan in dry storage room. Clean intake fan.  CODE REFERENCE: 64E-11.003(5). Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. Exterior areas shall be kept cleaned.</p>

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General Comments

EMPLOYEE TRAINING

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

Food Temps

Cold Foods: milk 39F, yogurt 39F, beans 35F

Hot Foods: chicken 165F, beefaroni 183F

Refrigerator Temps

Reach-in refrigerator: 38-40F

Reach-in freezer: -2F

Walk-in refrigerator: 40F

Walk-in freezer: 0F

Hot Water Temps

Kitchen handsink: 127F

3 comp. sink: 130F

Employee bathroom handsink: 105F

Mopsink: 103F

Probe Food Thermometer

Thermometer calibrated at 32F.

Warewashing Procedure/Sanitizer Used

3 comp. sink chemical sanitizer: 200PPM QAC

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): tonya.boegel@browardschools.com

Inspection Conducted By: Juanita Marshall (27072)

Inspector Contact Number: Work: (954) 412-7321 ex.

Print Client Name:

Date: 11/19/2024

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