

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: Arden Keyes Phone: (754) 321-7550
PIC Email: arden.keyes@browardschools.com

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 3	Begin Time: 09:02 AM
Inspection Date: 4/1/2019	Number of Repeat Violations (1-57 R): 2	End Time: 09:51 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

- OUT** 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
- OUT** 10. Handwashing sinks, accessible & supplies (R, COS)
- 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**
- OUT** 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**
- NO** 18. Cooking time & temperatures
- NO** 19. Reheating procedures for hot holding
- NO** 20. Cooling time and temperature
- NO** 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:

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



Good Retail Practices

SAFE FOOD AND WATER

- NA 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
- OUT 36. Thermometers provided & accurate

FOOD IDENTIFICATION

- IN 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

- OUT 38. Insects, rodents, & animals not present
- IN 39. No Contamination (preparation, storage, display)
- IN 40. Personal cleanliness
- OUT 41. Wiping cloths: properly used & stored (R)
- IN 42. Washing fruits & vegetables

PROPER USE OF UTENSILS

- IN 43. In-use utensils: properly stored
- IN 44. Equipment & linens: stored, dried, & handled
- IN 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
- OUT 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.

Inspector Signature:

A handwritten signature in black ink, appearing to be "R. L. ...".

Client Signature:

A handwritten signature in black ink, appearing to be "Linda Hayes".

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



Violations Comments

<p>Violation #1. Demonstration of Knowledge/Training Food worker unable to demonstrate knowledge of basic public health food protection practices as related to assigned duties. CODE REFERENCE: 64E-11.003(3). All individuals working in the food establishment have documentation of being trained on Chapter 64E-11, FAC, which relate to their duties and responsibilities.</p>
<p>Violation #10. Handwashing sinks, accessible & supplies Handwashing sink missing soap - corrected on site. CODE REFERENCE: 64E-11.003(5)(d). Handwashing sinks are properly equipped with hand soap, individual disposable towels or hand drying device, and signage; and conveniently located.</p>
<p>Violation #15. Food separated & protected; Single-use gloves Food container (pizzas, corn dogs) not covered in Walk in cooler and freezer. CODE REFERENCE: 64E-11.003(2). Foods shall be stored and handled to prevent cross-contamination. Raw animal foods shall be separated from RTE food and from other raw animal food during storage, preparation, holding, and display. Single-use gloves shall be used for only one task and purpose and discarded when damage occurs or the task is interrupted.</p>
<p>Violation #36. Thermometers provided & accurate Refrigerator thermometer not working in reach in freezer. Refrigerator thermometer not located for easy viewing in milk cooler. CODE REFERENCE: 64E-11.003(4). Thermometers must be calibrated to ensure accuracy in accordance with Rule requirements. Food thermometers scaled in Celsius (C) shall be accurate to plus or minus 1°C or in Fahrenheit (F), accurate to plus or minus 2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.</p>
<p>Violation #38. Insects, rodents, & animals not present Observed old rat droppings in laundry area. CODE REFERENCE: 64E-11.003(5)(f). Effective measures shall be taken to control the presence of pests in the food establishment. Unless otherwise approved, live animals shall not be allowed.</p>
<p>Violation #41. Wiping cloths: properly used & stored Wet wiping cloths not stored in a chemical sanitizer solution. CODE REFERENCE: 64E-11.003(2). In-use wiping cloths shall be stored in an effective and approved sanitizing solution between uses.</p>
<p>Violation #47. Food & non-food contact surfaces Freezer door handle in disrepair. CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.</p>
<p>Violation #53. Toilet facilities: supplied, & cleaned Garbage can missing cover in women toilet room. CODE REFERENCE: 64E-11.003(5). Toilet facilities shall meet applicable plumbing code, be kept clean, provided with toilet paper and covered waste receptacle, and utilize self-closing doors.</p>

Inspector Signature:

Handwritten signature of the inspector.

Client Signature:

Handwritten signature of the client.

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



General Comments

Observed Food Safety Training/Employee Health policy training.

Hand sink: 135F
Mop sink: 110F
Prep sink: 103F, 125F
Bathroom: 101F

Reach in cooler: 40F, 32F
Walk in cooler: 30F
Walk in freezer: 10F
Juice: 38F
Milk: 38F, 41F
Pizza: 40F

Three compartment sink being set up at time of inspection.

Email Address(es): arden.keyes@browardschools.com

Inspection Conducted By: Thu Le (6607)
Inspector Contact Number: Work: (954) 412-7319 ex.
Print Client Name:
Date: 4/1/2019

Inspector Signature:

A stylized signature in black ink, appearing to be "Thu Le".

Client Signature:

A handwritten signature in black ink, appearing to be "Arden Keyes".