

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 06-48-02775  
 Name of Facility: Deerfield Beach Elementary School  
 Address: 650 NE 1 Street  
 City, Zip: Deerfield Beach 33441  
  
 Type: School (9 months or less)  
 Owner: Broward County School Board - Food & Nutrition Services  
 Person In Charge: Deerfield Beach Elementary Phone: 754 321 0235  
 PIC Email: arlen.mendoza@browardschools.com

**Inspection Information**

|                                 |   |                      |
|---------------------------------|---|----------------------|
| Purpose: Routine                | Number of Risk Factors (Items 1-29): 1  | Begin Time: 10:40 AM |
| Inspection Date: 4/12/2021      | Number of Repeat Violations (1-57 R): 3 | End Time: 11:35 AM   |
| Correct By: Next Inspection     | Facility Grade: N/A                     |                      |
| <b>Re-Inspection Date: None</b> | 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
- NA** 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)

**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

- 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
- 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:

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



**Good Retail Practices**

|   |  |
|---|--|
| <b>SAFE FOOD AND WATER</b>                                      |  |
| <u>IN</u> 30. Pasteurized eggs used where required              | <u>NA</u> 46. Slash resistant/cloth gloves used properly               |
| <u>IN</u> 31. Water & ice from approved source                  | <b>UTENSILS, EQUIPMENT AND VENDING</b>                                 |
| <u>NA</u> 32. Variance obtained for special processing          | <u>IN</u> 47. Food & non-food contact surfaces                         |
| <b>FOOD TEMPERATURE CONTROL</b>                                 | <u>IN</u> 48. Ware washing: installed, maintained, & used; test strips |
| <u>IN</u> 33. Proper cooling methods; adequate equipment        | <u>IN</u> 49. Non-food contact surfaces clean                          |
| <u>NO</u> 34. Plant food properly cooked for hot holding        | <b>PHYSICAL FACILITIES</b>   |
| <u>NO</u> 35. Approved thawing methods                          | <u>IN</u> 50. Hot & cold water available; adequate pressure            |
| <u>IN</u> 36. Thermometers provided & accurate                  | <u>OUT</u> 51. Plumbing installed; proper backflow devices <b>(R)</b>  |
| <b>FOOD IDENTIFICATION</b>                                      | <u>IN</u> 52. Sewage & waste water properly disposed                   |
| <u>IN</u> 37. Food properly labeled; original container         | <u>IN</u> 53. Toilet facilities: supplied, & cleaned                   |
| <b>PREVENTION OF FOOD CONTAMINATION</b>                         | <u>OUT</u> 54. Garbage & refuse disposal <b>(COS)</b>                  |
| <u>IN</u> 38. Insects, rodents, & animals not present           | <u>IN</u> 55. Facilities installed, maintained, & clean                |
| <u>IN</u> 39. No Contamination (preparation, storage, display)  | <u>OUT</u> 56. Ventilation & lighting <b>(R)</b>                       |
| <u>IN</u> 40. Personal cleanliness                              | <u>IN</u> 57. Permit; Fees; Application; Plans                         |
| <u>IN</u> 41. Wiping cloths: properly used & stored             |  |
| <u>NO</u> 42. Washing fruits & vegetables                       |  |
| <b>PROPER USE OF UTENSILS</b>                                   |  |
| <u>IN</u> 43. In-use utensils: properly stored                  |  |
| <u>IN</u> 44. Equipment & linens: stored, dried, & handled      |  |
| <u>IN</u> 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 #10. Handwashing sinks, accessible &amp; supplies<br/>Both kitchen handwashing sinks observed unclean with dark and red-like spots. Repeated violation.</p> <p>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 #51. Plumbing installed; proper backflow devices<br/>Observed cold water faucet handle leaking in 3 compartment sink when hot water handle is opened. Repeated violation.</p> <p>CODE REFERENCE: 64E-11.003(5)(c). Plumbing will be installed and maintained to comply with plumbing requirements, including backflow prevention devices. A mop sink will be provided.</p>  |
| <p>Violation #54. Garbage &amp; refuse disposal<br/>Observed somat dumspter lid open. Corrected onsite.</p> <p>CODE REFERENCE: 64E-11.003(5). Garbage shall be disposed of to prevent vector harborage. Trash cans will be durable, cleanable, leak proof, insect and rodent resistant, and non-absorbent. Outside storage area shall be of a smooth, non-absorbent material and sloped to a drain.</p>  |
| <p>Violation #56. Ventilation &amp; lighting<br/>Observed light fixture cover not flushed to railing inside dry storage. Repeated violation.</p> <p>CODE REFERENCE: 64E-11.003(6)(a). Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. 50 foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.</p> |

**Inspector Signature:**

**Client Signature:**

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



**General Comments**

Inspection result: satisfactory

Equipment:

Reach in refrigerator: 36 F  
Walk in refrigerator: 40 F, open due to organizing recently received food items.  
Walk in freezer: -2 F  
Milk cooler: 26 F  
Chest freezer: 0 F

Hot Water:

Handwashing sink: 114 F to 118 F  
Prep sink: 105 F  
3 Compartment sink: 107 F  
Mop sink: 111 F  
Bathrooms: 108 F

Sanitizing:

3 compartment sink and wet wiping bucket: Quat 200 ppm

Food:

Milk: 38 F (Refrigerator); 39 F (walk in cooler) expiration date 4/17/2021  
Fish sticks: 149 F  
Jamaican beef patty: 153 F  
Yogurt: 41 F  
Cheese: 40 F (expiration date 6/20)

Note: Observed employee health and food safety training done on 3/3/2021.

Email Address(es): tysheka.brooks@browardschools.com;  
arlen.mendoza@browardschools.com;

Inspection Conducted By: Stella Aquino Figueroa (6599)  
Inspector Contact Number: Work: (954) 412-7320 ex.  
Print Client Name:  
Date: 4/12/2021

Inspector Signature:

Client Signature: