

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: tysheka.brooks@browardschools.com

Inspection Information

| | | |
|---------------------------------|---|----------------------|
| Purpose: Routine | Number of Risk Factors (Items 1-29): 1 | Begin Time: 11:30 AM |
| Inspection Date: 10/6/2021 | Number of Repeat Violations (1-57 R): 0 | End Time: 12:14 PM |
| 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

- 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

- OUT** 8. Hands clean & properly washed (**COS**)
- 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

- 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:

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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
- IN 34. Plant food properly cooked for hot holding
- IN 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
- IN 45. Single-use/single-service articles: stored & used

- NA 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
- IN 49. Non-food contact surfaces clean

PHYSICAL FACILITIES

- IN 50. Hot & cold water available; adequate pressure
- IN 51. Plumbing installed; proper backflow devices
- OUT 52. Sewage & waste water properly disposed
- IN 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.

Violations Comments

Violation #8. Hands clean & properly washed
Food employee contaminating washed hands by touching trash can lid to dispose of paper towels after drying clean hands. Corrected on site at time of inspection.

CODE REFERENCE: 64E-11.003(3). Employees must use proper handwashing techniques and wash hands at appropriate times and places.

Violation #52. Sewage & waste water properly disposed
Prep-sink wastewater accumulation on floor observed, as per conversation with kitchen manager, floor drain is clogged. Observed work order 444709 placed on 9/22/2021.

CODE REFERENCE: 64E-11.003(5)(b). Sewage and waste water disposal shall comply with the provisions of Chapter 64E-6 or 62-600, FAC.

Inspector Signature:

Client Signature:

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General Comments

Inspection result: satisfactory

Equipment:

Reach in refrigerator: 30 F

Walk in refrigerator: 38

Walk in freezer: -2 F

Milk cooler: 45 F, open during inspection for lunch.

Hot Water:

Handwashing sink: 110 to 122 F

Prep sink: 103 F

3 Compartment sink: 105 F

Mop sink: 109 F

Bathrooms: 120 F

Sanitizing:

3 compartment sink and wet wiping bucket: Quat 200 ppm

Food:

Milk: 41 F, exp date 10/19/2021.

Potatos: 136 F

Beans: 141 F

Vegan burrito: 155 F

Yogurt: 37 F (exp date 12/2021)

String cheese: 35 F (exp date 12/2021)

Note: Observed employee health and food safety training done on 3/3/2021 and 8/17/2021.

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

Inspection Conducted By: Stella Aquino Figueroa (6599)

Inspector Contact Number: Work: (954) 412-7320 ex.

Print Client Name:

Date: 10/6/2021

Inspector Signature:

Client Signature: