

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00192
 Name of Facility: Cresthaven Elementary School
 Address: 801 NE 25 Street
 City, Zip: Pompano Beach 33064

 Type: School (9 months or less)
 Owner: Broward County School Board - Food & Nutrition Services
 Person In Charge: Creastheaven Elementary School Phone: 754 322 6010
 PIC Email: ashley.a.jones@browardschools.com

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 3	Begin Time: 11:44 AM
Inspection Date: 9/3/2020	Number of Repeat Violations (1-57 R): 0	End Time: 01:03 PM
Correct By: Next Inspection	FacilityGrade: N/A	
Re-Inspection Date: None	StopSale: 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
- IN** 10. Handwashing sinks, accessible & supplies

APPROVED SOURCE

- IN** 11. Food obtained from approved source
- NO** 12. Food received at proper temperature
- OUT** 13. Food in good condition, safe, & unadulterated (**COS**)
- 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

- NO** 18. Cooking time & temperatures
- NO** 19. Reheating procedures for hot holding
- IN** 20. Cooling time and temperature
- NO** 21. Hot holding temperatures

- 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
- IN** 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES

- NA** 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

Email (COVID-19)

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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

- OUT** 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
- NO** 41. Wiping cloths: properly used & stored
- NO** 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

- NO** 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
- IN** 53. Toilet facilities: supplied, & cleaned
- IN** 54. Garbage & refuse disposal
- IN** 55. Facilities installed, maintained, & clean
- OUT** 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:

Handwritten signature of the inspector.

Client Signature:

Email (COVID-19)

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Violations Comments

Violation #13. Food in good condition, safe, & unadulterated
Canned food(black beans) with dent on hermetic seal. Taken out of inventory.

CODE REFERENCE: 64E-11.003(1). The food packaging shall not be compromised nor the true appearance, color, or quality of a food be intentionally altered.

Violation #22. Cold holding temperatures

Cold TCS food (milk) tested 51 F, not held at 41F or less at food distribution area. Milk was placed on refrigerator at 11:30 am. Milk was placed back in freezer and replaced with new milk - 38 F - brought from walk-in-refrigerator.

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.

Violation #23. Date marking and disposition

Refrigerated ready to eat TCS food (string cheese) past use-by-date (May 17, 2020). Stop Sale notice issued. Food items were 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.

Violation #33. Proper cooling methods; adequate equipment

Refrigerated equipment (chest refrigerator - milk) not working properly, ambient air temperature is 45 F. Ambient air temperature of 41F or less required. Refrigerator being use at time of inspection for food distribution, placed outside building under tree shade. Distribution was moved to building next to nearest kitchen exit.

CODE REFERENCE: 64E-11.003(2). Proper methods shall be used for cooling in accordance with Rule requirements. There should be enough equipment to meet the demand of the food operation.

Violation #47. Food & non-food contact surfaces

Milk cooler/refrigerator at distribution area observed dirty - gasket, outside surface and inside-.

CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.

Violation #56. Ventilation & lighting

Lightbulb not working inside dry storage room - next to mop sink-.

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.

Inspector Signature:

Handwritten signature of the inspector.

Client Signature:

Email (COVID-19)

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General Comments

Equipment:

Reach in refrigerator: 28 F (right side kitchen) / 32 F (behind serving line).
Milk chest cooler: 45 F
Walk in refrigerator: 40 F
Walk in freezer: 0 F
Ice cream chest freezer: 0 F

Hot Water:

Handwashing sink: 119 F
Prep sink: 111 F
4 Compartment sink: 114 F
Mop sink: 108 F
Bathrooms: 107 F

Food:

Milk: 37 F (walk in ref and refrigerator by serving line), 51 F (refrigerator by distribution area).
Meat ravioli: 37 F by refrigerator next to warmers
String Cheese: 37 F

Note: observed employee health and food safety training done 08.24.2020

Note: Due to covid-19, no students present at school, no cooking observed. Food is distributed to frozen with cooking instructions. At time of inspection, kitchen staff is outside kitchen facility distributing food.

Note: verified TCS cooling procedure: hot food is cooled down by placing pans with food in ice bath from 1 hour to 1 1/2 hrs to bring temperature down then transferred to individual cups and placed in freezer.

Note: Due to COVID-19 social distancing practices, client signature was not obtained, however, inspection findings and violations were discussed at time of inspection and inspection report will be sent to PIC by email.

Email Address(es): ashley.a.jones@browardschools.com

Inspection Conducted By: Stella Aquino Figueroa (6607)
Inspector Contact Number: Work: (954) 412-7320 ex.
Print Client Name:
Date: 9/3/2020

Inspector Signature:

Client Signature:

Email (COVID-19)