

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 06-48-00172  
Name of Facility: Cooper City High School  
Address: 9001 Stirling Road  
City, Zip: Cooper City 33328

Type: School (9 months or less)  
Owner: Broward County School Board - Food & Nutrition Services  
Person In Charge: Tammi Genovese Phone: (754) 321-0215  
PIC Email: Tammi.Genovese@browardschools.com

**Inspection Information**

Purpose: Routine  
Inspection Date: 2/27/2024  
Correct By: Next Inspection  
**Re-Inspection Date: None**

Number of Risk Factors (Items 1-29): 2  
Number of Repeat Violations (1-57 R): 0  
Facility Grade: N/A  
Stop Sale: No

Begin Time: 10:01 AM  
End Time: 10:40 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**

**OUT** 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

**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

**NO** 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**

**NA** 27. Food additives: approved & properly used

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

**APPROVED PROCEDURES**

**IN** 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**

- NA** 30. Pasteurized eggs used where required  
**IN** 31. Water & ice from approved source  
**NA** 32. Variance obtained for special processing

**FOOD TEMPERATURE CONTROL**

- NO** 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  
**OUT** 45. Single-use/single-service articles: stored & used

- 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  
**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  
**OUT** 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.*

**Violations Comments**

**Violation #1. Demonstration of Knowledge/Training**

Food worker, dishwasher/server, unable to demonstrate knowledge of basic public health food protection practices as related to assigned to checking warewashing solution level and hot holding temperatures. Review/provide employee food safety training.

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.

**Violation #13. Food in good condition, safe, & unadulterated**

Food, apple on serving line, in reach-in fridge, contaminated with foreign substance, dirt. Provide food that is in good condition, not contaminated with foreign substance. Corrective action taken. Apple discarded by staff.

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 #45. Single-use/single-service articles: stored & used**

Single-service items, meal serving trays, not properly stored/ protected from contamination, in serving line. Store single-use items away from area/sources of contamination. Corrective action taken. Trays stored properly by staff.

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.

**Violation #54. Garbage & refuse disposal**

Garbage container not kept covered with tight fitted lids. Maintain garbage container closed, provide tight fitted lids.

Dumpster area has broken bucket collecting standing wastewater. Corrective action taken, bucket removed by staff. Remove standing water.

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.

**Violation #55. Facilities installed, maintained, & clean**

Floors dirty, in disrepair, in dry storage. Clean floors.

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.

**Inspector Signature:**

**Client Signature:**

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**General Comments**

Result: Satisfactory  
Full Service Kitchen

Sanitizer:  
QAC: (3 comp sink): 200ppm  
QAC(bucket) x 2: 300-400ppm

Sink Temperatures:  
Handsink x 4: 112- 120F  
Prepsink x 2: 110-118F  
Restroom  
M:105F  
F: 100F  
Mopsink:110F

Cold Holding  
Reach-in fridge x 4: 37 - 41F  
Reach-in fridge 1: 39F  
Reach-in fridge 2: 38F  
Milk (reach-in fridge 2):38F  
Reach-in fridge 3: 41F  
Dressing (reach-in fridge 3): 40F  
Reach-in fridge 4: 38F  
Walk-in fridge: 39F  
Walk-in freezer:-2F  
Yogurt(walk-in fridge): 37F  
Ice cream freezer: -1F  
Milk serving line x 4: 34-39F

Hot holding  
Chicken(hot holding/ serving line)x 2: 137-140F  
Pizza(hot holding/ serving line)x 2: 140-151F  
Pizza(hot holding device) x 2:135F  
Pizza (oven):220F

1 Thermometer calibrated at: 32F

Note: Recent pest record provided from Beach Environmental, 2/27/24.

Restrictions:  
No dogs or non-service animals allowed inside establishment.

Inspector Signature:

Client Signature:

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Email Address(es): Tammi.Genovese@browardschools.com

Inspection Conducted By: Christian Sapovits (30689)  
Inspector Contact Number: Work: (954) 412-7328 ex.  
Print Client Name:  
Date: 2/27/2024

Inspector Signature:

A handwritten signature in blue ink, appearing to be "CS" or similar initials.

Client Signature:

A handwritten signature in blue ink, appearing to be "Mr. V..." or similar.

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