

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: 11/28/2023
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: 11:25 AM
End Time: 12:26 PM

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

- OUT** 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
- 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

- OUT** 16. Food-contact surfaces; cleaned & sanitized (**COS**)

- 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
OUT 39. No Contamination (preparation, storage, display) (**COS**)
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

- 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
IN 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 #6. Proper eating, tasting, drinking, or tobacco use
Food employee eating in food prep or storage area with exposed equipment/. Restrict eating, drinking or use of tobacco to designated areas only. Corrective action taken. Employee discontinued eating at time of inspection.

CODE REFERENCE: 64E-11.003(3). Food employees shall not eat, drink, or smoke in unauthorized locations.

Violation #16. Food-contact surfaces; cleaned & sanitized
Improper drying, wet nesting of equipment (prep area and cutting board) after sanitization. Clean, sanitize and air-dry equipment/utensils. Corrective action taken
Equipment cleaned and sanitized by staff.

CODE REFERENCE: 64E-11.003(2). Food shall only contact surfaces that are clean and sanitized.

Violation #39. No Contamination (preparation, storage, display)
Double stacking of uncovered food items(pizza), food exposed to unclean surfaces. Discard food. Store food to prevent contamination. Corrective action taken.
Pizza discarded by staff.

Condensation dripping from ceiling in milk fridge (not in use). Repair/replace refrigerator. Corrective action taken. Water removed from Milk fridge, and area cleaned/sanitized.

CODE REFERENCE: 64E-11.003(2). Food shall be protected from sources of contamination and stored in a clean, dry location at least 6 inches above the floor.

Violation #55. Facilities installed, maintained, & clean

Floors dirty, in disrepair, under oven and cooking equipment in prep area. 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

Sanitizer:

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

QAC(bucket) x 2: 200ppm

Sink Temperatures:

Handsink x 4: 110- 120F

Prepsink x 2: 105-108F

Restroom

M:108F

F: 100F

Mopsink:110F

Cold Holding

Reach-in fridge x 2: 35 - 40F

Walk-in fridge: 39F

Walk-in freezer:-10F

Cheese(walk-in fridge): 40F

Ice cream freezer: -1F

Milk serving line x 3: 34-39F

Tomato in salad(cold holding): 40F

Hot holding

Empanada(hot holding/ serving line)x 2: 135-150F

Pizza(hot holding/ serving line)x 2: 140-158F

Pizza(hot holding device) x 2:150F

1 Thermometer calibrated at: 32F

Note: Recent pest record provided from Beach Environmental. November , 2023.

No dogs or non-service animals allowed inside establishment.

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

Inspector Signature:

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Inspection Conducted By: Christian Sapovits (30689)
Inspector Contact Number: Work: (954) 412-7328 ex.
Print Client Name:
Date: 11/28/2023

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 "Tr. Kern" or similar.

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