

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-01807
Name of Facility: Coral Glades High School
Address: 2700 Sportsplex Drive
City, Zip: Coral Springs 33065

Type: School (9 months or less)
Owner: Broward County School Board - Food & Nutrition Services
Person In Charge: Ishita Kotwani Phone: 754-322-1250
PIC Email: ishita.kotwani@browardschools.com

Inspection Information

Purpose: Routine
Inspection Date: 10/25/2023
Correct By: Next Inspection
Re-inspection Date: None

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

Begin Time: 11:11 AM
End Time: 12:29 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
IN 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
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

- NO 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- NO 18. Cooking time & temperatures

- IN 19. Reheating procedures for hot holding

- NO 20. Cooling time and temperature

- OUT 21. Hot holding temperatures (R, COS)

- OUT 22. Cold holding temperatures (COS)

- 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

- NA 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
NO 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

- NO 42. Washing fruits & vegetables

PROPER USE OF UTENSILS

- IN 43. In-use utensils: properly stored
OUT 44. Equipment & linens: stored, dried, & handled (COS)
IN 45. Single-use/single-service articles: stored & used

- IN 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
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 #21. Hot holding temperatures

Hot TCS food (pepperoni pizza) tested 124 F, not held at 135F or above. Reheat commercial product at 135F or above. Corrected on site, placed in oven to reheat.

CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held hot and not subject to an approved HACCP plan, must be maintained at 135°F.

Violation #22. Cold holding temperatures

Cold TCS food (milk) tested 51 F, not held at 41F or less. Cool food to 41F or below. Cold food must be held at 41F or below. Corrected on site, food item placed in ice bath.

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 #44. Equipment & linens: stored, dried, & handled

Utensils or flatware not stored so that only the handles are touched. Store utensils so that only handles are touched when ready for use. Corrected on site, all handles placed to same direction.

CODE REFERENCE: 64E-11.003(4). Utensils and equipment must be cleaned, sanitized and air dried prior to storage. Utensils, equipment, and linens must be properly cleaned and stored.

Violation #47. Food & non-food contact surfaces

Observed one cutting board with deep score marks unable to be properly cleaned and sanitized. Discard/replace cutting board.

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

Inspector Signature:

Aar

Client Signature:

[Signature]

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General Comments

Employee Food Safety Training/Employee Health policy training completed on 8/17/2023.

Food Temps

Chicken sliders: 137 F / 136 F

Pizza: 135 F / 139 F

Milk: 39 F / 35 F / 51 F, see violation

Veggies: 148 F

Mac and cheese: 158 F / 162 F

Pepperoni pizza: 140 F / 124 F, see violation

Refrigerator Temps

Reach-in refrigerator: 40 F (6 refrigerators inspected)

Reach-in freezer: -2 F

Milk chest cooler: 30 F / 40 F

Walk-in refrigerator: 38 F

Walk-in freezer: -8 F

Hot Water Temps

Kitchen handsink: 100 to 107 F

3 comp. sink: 110 F

Food prep sink: 106 F

Employee bathroom handsink: 105 to 106 F

Mopsink: 112 F

Probe Food Thermometer

Thermometer calibrated at 32F.

Warewashing Procedure/Sanitizer Used

3 comp. sink chemical sanitizer: 400 ppm Quat

Wet wiping sanitizing bucket: 200 ppm Quat

Sanitizer Test kit provided.

Pest Control

Pest Control service provided by Beach Environmental, last serviced 10/5/2023

Non-Service Animals

No dogs or non-service animals allowed inside establishment.

Email Address(es): ishita.kotwani@browardschools.com;
sabrlna.jugo@browardschools.com

Inspection Conducted By: Stella Aquino Figueroa (6599)

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

Print Client Name:

Date: 10/25/2023

Inspector Signature:

Client Signature: