

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00559
Name of Facility: Nova High School
Address: 3600 SW 70 Avenue
City, Zip: Davie 33314

Type: School (more than 9 months)
Owner: Broward County School Board - Food & Nutrition Services
Person In Charge: Jhasmine Price Phone: (754) 321-0215
PIC Email: Magna.Borja@browardschools.com

Inspection Information

Purpose: Routine
Inspection Date: 3/18/2025
Correct By: Next Inspection
Re-Inspection Date: None

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

Begin Time: 08:15 AM
End Time: 09:30 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

- 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
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**)

- NO** 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

- NA** 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

- IN** 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

- OUT** 37. Food properly labeled; original container (**COS**)

PREVENTION OF FOOD CONTAMINATION

- IN** 38. Insects, rodents, & animals not present
OUT 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

- IN** 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 (**R**)
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.

Violations Comments

Violation #16. Food-contact surfaces; cleaned & sanitized
Improper drying, wet nesting of pans after sanitization. Clean, sanitize and air-dry equipment/utensils. Corrective action taken. Pans re-sanitized by staff.
CODE REFERENCE: 64E-11.003(2). Food shall only contact surfaces that are clean and sanitized.

Violation #37. Food properly labeled; original container
Food container, pineapple in walk-in fridge, missing label, food not easily identified. Label food container. Corrective action taken. Pineapples labeled by staff.
CODE REFERENCE: 64E-11.003(2). Food or food ingredients removed from their original packages shall be identified with their common name unless unmistakably recognized.

Violation #39. No Contamination (preparation, storage, display)
Food container, cheese sandwiches, not covered in reach-in fridge 1. Cover food container. Corrective action taken. Food covered by staff.
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 #54. Garbage & refuse disposal
Garbage container/dumpster not kept covered with tight fitted lids/covers/doors. Maintain garbage container/dumpster closed, provide tight fitted lids.
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 #56. Ventilation & lighting
Ceiling ventilation exhaust air ducts are dirty/ dusty in dry storage. Clean ventilation exhaust air ducts.

Ceiling Lighting not working properly in dry storage. Minimum 50Ft candles of light required. Provide required lighting.

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.

General Comments

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Sanitizer

QAC(3 comp sink): 400 PPM

QAC (bucket) x 2: 200-400PPM

Employee Food Safety Training conducted on September, 2024.

Sink Temperature

Handsink x 2: 110-125F

Prep sink x 2: 110-124F

Mop sink: 120F

Restroom: 110F

3 Compartment sink: 110F

Cold Holding

Reach-in fridge x 4: 36-40F

Yogurt (reach-in fridge 1/serving): 36F

Yogurt(reach-in fridge 2/ serving): 37F

Yogurt (reach-in fridge 1): 38F

Milk(reach-in fridge 2): 39F

Milk (reach-in fridge 3): 38F

Dressing (reach-in fridge 4): 39F

Reach-in freezer x 2 : -10-0F

Milk (serving line) x 2: 38-39F

Walk in fridge: 39F

Cheese (walk-in fridge): 36F

Walk-in freezer:-10F

Hot holding

Beef burrito (holding serving line)x2: 135-151F

Beef burrito (hot holding serving unit): 135F

Mixed vegetables (hot holding serving line) x 2: 134-136F

1 Thermometer calibrated at 32F

Pest Control service provided by Tower Pest Control, 3/10/25.

No dogs or non-service animals allowed inside establishment.

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Email Address(es): Magna.Borja@browardschools.com

Inspection Conducted By: Christian Sapovits (30689)
Inspector Contact Number: Work: (954) 412-7328 ex.
Print Client Name:
Date: 3/18/2025

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 "Magna Borja" or similar.

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