



STATE OF FLORIDA
DEPARTMENT OF HEALTH
Annual Sanitation Certificate

06-48-00244

06-BID-7321299

Food Hygiene - School (more than 9 months)

Issued To: Blanche Ely High School Main Kitchen
1201 NW 6 Avenue, Room F121
Pompano Beach, FL 33060

County: **Broward**
Amount Paid: \$215.00
Date Paid: 09/09/2024
Issued Date: 10/01/2024

Permit Expires On: 09/30/2025

Mail To: Broward County School Board - Food & Nutrition
Services
7720 W Oakland Park Boulevard, Suite 204
Sunrise, FL 33351-33351

Issued By:
Department of Health in Broward County
780 SW 24 Street
Fort Lauderdale, FL 33315-33315

(954) 412-7335

Owner: Broward County School Board - Food & Nutrition Services

Food Type: Full Service

Seating Capacity (Max): 0 [Restricted by Sewage Disposal Type:]

Operation Type: Main Operation

Food Hygiene Restrictions (if applicable)

Original Customer: Blanche Ely High School Main Kitchen (NON-TRANSFERABLE)

DISPLAY CERTIFICATE IN A CONSPICUOUS PLACE



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



RESULT: Satisfactory

Facility Information

Permit Number: 06-48-00244
Name of Facility: Blanche Ely High School Main Kitchen
Address: 1201 NW 6 Avenue, Room F121
City, Zip: Pompano Beach 33060

Type: School (more than 9 months)
Owner: Broward County School Board - Food & Nutrition Services
Person In Charge: Tamala Thompson Phone: (754) 322-0960
PIC Email: tamala.thompson@browardschools.com

Inspection Information

Purpose: Routine
Inspection Date: 9/11/2024
Correct By: Next Inspection
Re-Inspection Date: None

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

Begin Time: 11:10 AM
End Time: 12:13 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

PROTECTION FROM CONTAMINATION

- NA 14. Shellstock tags & parasite destruction
- IN 15. Food separated & protected; Single-use gloves

- IN 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
- IN 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

- NA 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:

Form Number: DH 4023 03/18

06-48-00244 Blanche Ely High School Main Kitchen

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Good Retail Practices

SAFE FOOD AND WATER <input type="checkbox"/> 30. Pasteurized eggs used where required <input type="checkbox"/> 31. Water & ice from approved source <input type="checkbox"/> 32. Variance obtained for special processing FOOD TEMPERATURE CONTROL <input type="checkbox"/> 33. Proper cooling methods; adequate equipment <input type="checkbox"/> 34. Plant food properly cooked for hot holding <input type="checkbox"/> 35. Approved thawing methods <input type="checkbox"/> 36. Thermometers provided & accurate FOOD IDENTIFICATION <input type="checkbox"/> 37. Food properly labeled; original container PREVENTION OF FOOD CONTAMINATION <input type="checkbox"/> 38. Insects, rodents, & animals not present <input type="checkbox"/> 39. No Contamination (preparation, storage, display) <input type="checkbox"/> 40. Personal cleanliness <input type="checkbox"/> 41. Wiping cloths: properly used & stored <input type="checkbox"/> 42. Washing fruits & vegetables PROPER USE OF UTENSILS <input type="checkbox"/> 43. In-use utensils: properly stored <input type="checkbox"/> 44. Equipment & linens: stored, dried, & handled <input type="checkbox"/> 45. Single-use/single-service articles: stored & used	<input type="checkbox"/> 46. Slash resistant/cloth gloves used properly UTENSILS, EQUIPMENT AND VENDING <input type="checkbox"/> 47. Food & non-food contact surfaces <input type="checkbox"/> 48. Ware washing: installed, maintained, & used; test strips <input type="checkbox"/> 49. Non-food contact surfaces clean PHYSICAL FACILITIES <input type="checkbox"/> 50. Hot & cold water available; adequate pressure <input type="checkbox"/> 51. Plumbing installed; proper backflow devices <input type="checkbox"/> 52. Sewage & waste water properly disposed <input type="checkbox"/> 53. Toilet facilities: supplied, & cleaned <input type="checkbox"/> 54. Garbage & refuse disposal <input type="checkbox"/> 55. Facilities installed, maintained, & clean <input type="checkbox"/> 56. Ventilation & lighting <input type="checkbox"/> 57. Permit; Fees; Application; Plans
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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 #36. Thermometers provided & accurate Refrigerator thermometer not provided in milk chest behind serving line 5. Provide proper working thermometer. CODE REFERENCE: 64E-11.003(4). Thermometers must be calibrated to ensure accuracy in accordance with Rule requirements. Food thermometers scaled in Celsius (C) shall be accurate to plus or minus 1°C or in Fahrenheit (F), accurate to plus or minus 2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.
Violation #39. No Contamination (preparation, storage, display) Condensation dripping from ceiling of serving line 2 display cooler. Repair refrigerator to stop dripping condensation. 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 #47. Food & non-food contact surfaces Extensive ice buildup on and around door connecting walk-in refrigerator to walk in freezer. Repair freezer/refrigerator to stop ice buildup. CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.
Violation #55. Facilities installed, maintained, & clean Ceiling tiles stained in dry storage room. Replace/replace ceiling tiles. 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.

General Comments

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

06-48-00244 Blanche Ely High School Main Kitchen

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FOOD SERVICE
INSPECTION REPORT



Inspection Result Satisfactory

Employee Food Safety Training/Employee Health policy training completed on 08-08-2024

Food Temps

Cold Foods:

Milk: 38F

Chunked Peaches: 40F

Hot Foods:

Rice: 171F

Chicken: 163F

Refrigerator Temps

Reach-in refrigerator: 35F, 36F, 39F, 35F, 35F (Markham Elementary area)

Display Cooler: 38F, 35F, 29F, 34F, 30F

Walk-in refrigerator: 35F

Walk-in freezer: -10F

Hot Water Temps

Kitchen handsink: 102F, 103F, 116F, 120F

3 comp. sink: 103F, 102F

Food prep sink: 102F, 100F,

Employee bathroom handsink: 100F, 101F, 113F (Markham Elementary area)

Mopsink: 117F

Sanitizer Used: QAC

3 comp. sink chemical sanitizer: 200 PPM

Wash Bucket sanitizer: 200 PPM

QAC sanitizer test kit provided.

Note: This facility receives regularly scheduled pest control treatment from Tower Pest Control. Last pest control treatment received on 08-26-2024.

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

Note: This facility shares kitchen/prep space with food service staff who are responsible for cooking and catering lunch meals for Robert C. Markham Elementary School Food Service Portable (permit #06-48-2765833). This section of the kitchen is included in all routine inspections of Blanche Ely High School Main Kitchen. Meals delivered at 9:45 AM to Robert C. Markham Elementary School and served at 10:30 AM. Adequate hot holding transport containers and temperature logs observed.

Email Address(es): tamala.thompson@browardschools.com;
telicia.stubbs@browardschools.com

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

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DEPARTMENT OF HEALTH
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FOOD SERVICE
INSPECTION REPORT



Inspection Conducted By: Colin Dickinson (27050)
Inspector Contact Number: Work: (954) 412-7302 ex.
Print Client Name:
Date: 9/11/2024

Inspector Signature:

Handwritten signature of the inspector, Colin Dickinson.

Form Number: DH 4023 03/18

Client Signature:

Handwritten signature of the client, likely a school representative.

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