

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 06-48-00194  
Name of Facility: Cross Creek Center  
Address: 1010 NW 31 Avenue  
City, Zip: Pompano Beach 33069

**Correct By: Next Inspection  
Re-Inspection Date: None**

Type: School (more than 9 months)  
Owner: Broward County School Board - Food & Nutrition Services  
Person In Charge: Broward County School Board - Food & Nutrition Services  
Phone: (754) 321-0235

**Inspection Information**

Purpose: Routine  
Inspection Date: 1/9/2018

Begin Time: 10:39 AM  
End Time: 11:17 AM

**Additional Information**

No Additional Information Available

*Items marked below violate the requirements of Chapter 64E-11 of the Florida Administrative Code and must be corrected. Continued operation of this facility without making these corrections is a violation of Chapter 64E-11, Florida Administrative Code and Chapters 381 and 386, Florida Statutes. Violations must be corrected by the date and time indicated in the Results section above or an administrative fine or other legal action will be initiated.*

**Violation Markings**

<p><b>FOOD SUPPLIES</b> 1. Sources, etc.</p> <p><b>FOOD PROTECTION</b> X 2. Stored temperature 3. No further cooking/Rapid cooling 4. Thawing 5. Raw fruits 6. Pork cooking 7. Poultry cooking 8. Other animal cooking 9. Least contact/Reheating 10. Food container X 11. Buffet requirements 12. Self-service condiments 13. Reservice of food 14. Sneeze guards 15. Transportation of food 16. Poisonous/Toxic materials</p> <p><b>PERSONNEL</b></p>	<p>17. Exclusion of personnel 18. Cleanliness 19. Tobacco use 20. Handwashing 21. Handling of dishware</p> <p><b>EQUIPMENT/UTENSILS</b> 22. Refrigeration facilities/Thermometers 23. Sinks 24. Ice storage/Counter-protector 25. Ventilation/Storage/Sufficient equipment 26. Dishwashing facilities 27. Design and fabrication 28. Installation and location 29. Cleanliness of equipment 30. Methods of washing</p> <p><b>SANITARY FACILITIES AND CONTROLS</b> 31. Water supply 32. Ice 33. Sewage</p>	<p>34. Plumbing 35. Toilet facilities 36. Handwashing facilities 37. Garbage disposal 38. Vermin control</p> <p><b>OTHER FACILITIES AND OPERATIONS</b> 39. Other facilities and operations</p> <p><b>TEMPORARY FOOD SERVICE EVENTS</b> 40. Temporary food service events</p> <p><b>VENDING MACHINES</b> 41. Vending machines</p> <p><b>MANAGER CERTIFICATION</b> 42. Manager certification</p> <p><b>CERTIFICATES AND FEES</b> 43. Certificates and fees</p> <p><b>INSPECTION/ENFORCEMENT</b> 44. Inspection/Enforcement</p>
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Inspector Signature:

Client Signature:

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**General Comments**

HANDWASHING SINK: 119F  
FOOD PREP SINK: 102F  
BATHROOM: 105F  
MOP SINK: 101F

REACH IN REFRIGERATOR: 36F  
YOGURT 38F  
MILK COOLER: 30F  
MILK 41F  
WALK IN REFRIGERATOR: 50F NO PHF INSIDE  
WALK IN FREEZER: -10F

3 COMPARTMENT SINK NOT IN USE DURING THE TIME OF INSPECTION: QUAT AMMONIUM USED.

Email Address(es): lucinda.grinder@browardschools.com

**Violations Comments**

Violation #2. Stored temperature  
OBSERVED PHF (EGGROLLS) TESTED 134F IN WARMER. HOT FOODS MUST BE HELD AT 140F OR ABOVE. CORRECTIVE ACTION TAKEN.  
EGGROLLS WERE MOVED TO OVEN.  
CODE REFERENCE: Storage Temperature. 64E-11.004(1)(2). Food is stored at proper temperatures (less than or equal to 41°F or greater than or equal to 140°F).

Violation #11. Buffet requirements  
OBSERVED ICE SCOOP STORED ON UNCLEAN SURFACE. CORRECTED ON SITE.  
CODE REFERENCE: Buffets, Serving/Ice Dispensing Utensils. 64E-11.004(16),(19). Buffet foods shall be displayed and served to minimize contamination. Clean plates shall be made available to customers. Dispensing utensils shall be used to avoid unnecessary manual contact and stored properly.

Inspection Conducted By: Marquena Boyd (6608)  
Inspector Contact Number: Work: (954) 467-4700 ex. 4252  
Print Client Name:  
Date: 1/9/2018

Inspector Signature:

Client Signature: