

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) 321-0215

Inspection Information

Purpose: Routine
Inspection Date: 5/7/2018

Begin Time: 10:48 AM
End Time: 11:12 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>FOOD SUPPLIES 1. Sources, etc.</p> <p>FOOD PROTECTION <input checked="" type="checkbox"/> 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 11. Buffet requirements 12. Self-service condiments 13. Reservice of food 14. Sneeze guards 15. Transportation of food 16. Poisonous/Toxic materials</p> <p>PERSONNEL</p>	<p>17. Exclusion of personnel 18. Cleanliness 19. Tobacco use 20. Handwashing 21. Handling of dishware</p> <p>EQUIPMENT/UTENSILS 22. Refrigeration facilities/Thermometers 23. Sinks 24. Ice storage/Counter-protector 25. Ventilation/Storage/Sufficient equipment 26. Dishwashing facilities <input checked="" type="checkbox"/> 27. Design and fabrication 28. Installation and location <input checked="" type="checkbox"/> 29. Cleanliness of equipment <input checked="" type="checkbox"/> 30. Methods of washing</p> <p>SANITARY FACILITIES AND CONTROLS 31. Water supply 32. Ice 33. Sewage</p>	<p>34. Plumbing 35. Toilet facilities 36. Handwashing facilities <input checked="" type="checkbox"/> 37. Garbage disposal 38. Vermin control</p> <p>OTHER FACILITIES AND OPERATIONS <input checked="" type="checkbox"/> 39. Other facilities and operations</p> <p>TEMPORARY FOOD SERVICE EVENTS 40. Temporary food service events</p> <p>VENDING MACHINES 41. Vending machines</p> <p>MANAGER CERTIFICATION 42. Manager certification</p> <p>CERTIFICATES AND FEES 43. Certificates and fees</p> <p>INSPECTION/ENFORCEMENT 44. Inspection/Enforcement</p>
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Inspector Signature:

Client Signature:

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General Comments

Hand sink: 113F
bathroom: 103F
Mop sink: 116F

Milk chest: 38F
milk: 35F, 39F
Reach in cooler: 30F
Walk in freezer: -8F
Walk in cooler: 42F

Serving line: empanada 153F

Three Compartment sink: Quat ammonium 200ppm

Email Address(es): Lucinda.Grinder@browardschools.com

Violations Comments

Violation #2. Stored temperature

Observed PHF (pizza) 128F. Hot foods must be held at 140F or above. Corrective action taken.

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 #27. Design and fabrication

Observed milk chest rusty.

CODE REFERENCE: Designed. 64E-11.006(2). All equipment will be the proper design and fabrication.

Violation #29. Cleanliness of equipment

Observed single service not properly stored/ protected from contamination

CODE REFERENCE: Cleaned. 64E-11.006(4). All equipment will be maintained in a clean and sanitized manner.

Violation #30. Methods of washing

Observed test strip not provided for sanitizer in three compartment sink.

CODE REFERENCE: Methods of Washing. 64E-11.006(5). There will be approved methods of washing, rinsing, and sanitizing all required equipment.

Violation #37. Garbage disposal

Observed dumpster not kept covered with tight fitted lids. Lid was open.

CODE REFERENCE: Garbage. 64E-11.007(6). Garbage will be disposed of to prevent vector harborage. Garbage containers will be leak proof. Outside storage will be on top of a smooth nonabsorbent material.

Violation #39. Other facilities and operations

Observed floor in walk in freezer and cooler rusty and dirty.

CODE REFERENCE: Other Facilities. 64E-11.008. Floors, walls, and ceilings shall be smooth and washable. 20 foot candles of light shall be provided. Adequate ventilation shall be provided. A mop sink or garbage can wash down will be provided. No living quarter shall open to the facility. No live animals. Exterior area shall be kept clean.

Inspection Conducted By: Thu Le (6607)

Inspector Contact Number: Work: (954) 467-4700 ex. 4253

Print Client Name:

Date: 5/7/2018

Inspector Signature:

Client Signature: