

**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: 8/21/2018

Begin Time: 10:21 AM
End Time: 10:49 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

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

Inspector Signature:

Client Signature:

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



2 of 2

General Comments

Hand sink: 101F
bathroom: 100F
Mop sink: 106F

Milk chest: 40F
milk: 38F
Walk in freezer: 5F
Walk in cooler: 28F

Three Compartment sink: Quat ammonium 200ppm

No hot or cold foods at time of inspection - food has not been delivered to facility from satellite kitchen at time of inspection.

Email Address(es): Lucinda.Grinder@browardschools.com;
sally.judd@browardschools.com;
colleen.stearn@browardschools.com

Violations Comments

Violation #22. Refrigeration facilities/Thermometers
Observed indicating reach in cooler thermometer missing.

CODE REFERENCE: Refrigerators. 64E-11.006(1), (1)(a). There will be sufficient, working, refrigerators. Each refrigerator will have a working thermometer.

Violation #27. Design and fabrication
Observed milk chest rusty.
Observed floor in walk in freezer with ice buildup.
CODE REFERENCE: Designed. 64E-11.006(2). All equipment will be the proper design and fabrication.

Violation #29. Cleanliness of equipment
Observed wiping cloths unclean, not rinsed in sanitizing solution.

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

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: 8/21/2018

Inspector Signature:

Client Signature: