

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-01950
Name of Facility: Coral Cove Elementary
Address: 5100 SW 148 Avenue
City, Zip: Miramar 33027

Type: School (9 months or less)
Owner: Broward County School Board - Food & Nutrition Services
Person In Charge: Coral Cove Elementary Phone: 754-323-7960
PIC Email: kathie.englert@browardschools.com

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 1	Begin Time: 09:44 AM
Inspection Date: 7/13/2022	Number of Repeat Violations (1-57 R): 0	End Time: 10:35 AM
Correct By: Next Inspection	Facility Grade: N/A	
Re-Inspection Date: None	Stop Sale: No	

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 16. Food-contact surfaces; cleaned & sanitized
IN 1. Demonstration of Knowledge/Training		IN 17. Proper disposal of unsafe food
IN 2. Certified Manager/Person in charge present		TIME/TEMPERATURE CONTROL FOR SAFETY
EMPLOYEE HEALTH		IN 18. Cooking time & temperatures
IN 3. Knowledge, responsibilities and reporting		IN 19. Reheating procedures for hot holding
IN 4. Proper use of restriction and exclusion		IN 20. Cooling time and temperature
IN 5. Responding to vomiting & diarrheal events		IN 21. Hot holding temperatures
GOOD HYGIENIC PRACTICES		IN 22. Cold holding temperatures
IN 6. Proper eating, tasting, drinking, or tobacco use		IN 23. Date marking and disposition
IN 7. No discharge from eyes, nose, and mouth		NA 24. Time as PHC; procedures & records
PREVENTING CONTAMINATION BY HANDS		CONSUMER ADVISORY
IN 8. Hands clean & properly washed		NA 25. Advisory for raw/undercooked food
IN 9. No bare hand contact with RTE food		HIGHLY SUSCEPTIBLE POPULATIONS
IN 10. Handwashing sinks, accessible & supplies		IN 26. Pasteurized foods used; No prohibited foods
APPROVED SOURCE		ADDITIVES AND TOXIC SUBSTANCES
IN 11. Food obtained from approved source		IN 27. Food additives; approved & properly used
NO 12. Food received at proper temperature		IN 28. Toxic substances identified, stored, & used
OUT 13. Food in good condition, safe, & unadulterated		APPROVED PROCEDURES
NA 14. Shellstock tags & parasite destruction		NA 29. Variance/specialized process/HACCP
PROTECTION FROM CONTAMINATION		
IN 15. Food separated & protected; Single-use gloves		

Inspector Signature:

Client Signature:

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Good Retail Practices

<p>SAFE FOOD AND WATER</p> <p><u>IN</u> 30. Pasteurized eggs used where required</p> <p><u>IN</u> 31. Water & ice from approved source</p> <p><u>NA</u> 32. Variance obtained for special processing</p> <p>FOOD TEMPERATURE CONTROL</p> <p><u>IN</u> 33. Proper cooling methods; adequate equipment</p> <p><u>IN</u> 34. Plant food properly cooked for hot holding</p> <p><u>IN</u> 35. Approved thawing methods</p> <p><u>IN</u> 36. Thermometers provided & accurate</p> <p>FOOD IDENTIFICATION</p> <p><u>IN</u> 37. Food properly labeled; original container</p> <p>PREVENTION OF FOOD CONTAMINATION</p> <p><u>IN</u> 38. Insects, rodents, & animals not present</p> <p><u>IN</u> 39. No Contamination (preparation, storage, display)</p> <p><u>IN</u> 40. Personal cleanliness</p> <p><u>IN</u> 41. Wiping cloths: properly used & stored</p> <p><u>NO</u> 42. Washing fruits & vegetables</p> <p>PROPER USE OF UTENSILS</p> <p><u>IN</u> 43. In-use utensils: properly stored</p> <p><u>IN</u> 44. Equipment & linens: stored, dried, & handled</p> <p><u>IN</u> 45. Single-use/single-service articles: stored & used</p>	<p><u>IN</u> 46. Slash resistant/cloth gloves used properly</p> <p>UTENSILS, EQUIPMENT AND VENDING</p> <p><u>IN</u> 47. Food & non-food contact surfaces</p> <p><u>IN</u> 48. Ware washing: installed, maintained, & used; test strips</p> <p><u>IN</u> 49. Non-food contact surfaces clean</p> <p>PHYSICAL FACILITIES</p> <p><u>IN</u> 50. Hot & cold water available; adequate pressure</p> <p><u>IN</u> 51. Plumbing installed; proper backflow devices</p> <p><u>IN</u> 52. Sewage & waste water properly disposed</p> <p><u>IN</u> 53. Toilet facilities: supplied, & cleaned</p> <p><u>IN</u> 54. Garbage & refuse disposal</p> <p><u>OUT</u> 55. Facilities installed, maintained, & clean</p> <p><u>IN</u> 56. Ventilation & lighting</p> <p><u>IN</u> 57. Permit; Fees; Application; Plans</p>
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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

<p>Violation #13. Food in good condition, safe, & unadulterated Canned food (diced pears and 2 cans of black beans) with dents on hermetic seal, food adulterated.</p> <p>CODE REFERENCE: 64E-11.003(1). The food packaging shall not be compromised nor the true appearance, color, or quality of a food be intentionally altered.</p>
<p>Violation #55. Facilities installed, maintained, & clean Observed water stain on ceiling tile in bathroom.</p> <p>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.</p>

Inspector Signature:

Client Signature:

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General Comments

Equipment:

Reach in refrigerator: 30 F

Reach in freezer: 0 F

Milk chest cooler: 30 F

Hot Water:

Handwashing sink: 106 F

Prep sink: 104 F

3 Compartment sink: 108 F

Mop sink: 100 F

Bathrooms: 102 F

Food:

Milk: 37 F (exp date 7/17/22)

Cheese and pepperoni empanada: 185 F

Mac and cheese: 180 F

Vegetables: 179 F

Cheese: 34 F

Employee food safety and health training observed conducted on 3/17/2022.

Email Address(es): kathie.englert@browardschools.com

Inspection Conducted By: Stella Aquino Figueroa (6599)

Inspector Contact Number: Work: (954) 412-7320 ex.

Print Client Name:

Date: 7/13/2022

Inspector Signature:

Client Signature: