

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-01840
Name of Facility: Endeavour Primary Learning Center
Address: 2701 NW 56 Avenue
City, Zip: Lauderhill 33313

Type: School (9 months or less)
Owner: Broward County School Board - Food & Nutrition Services
Person In Charge: Janice Reed Phone: 754-321-6600
PIC Email: janice.l.reed@browardschools.com

Inspection Information

Purpose: Routine
Inspection Date: 9/21/2022
Correct By: Next Inspection
Re-Inspection Date: None

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

Begin Time: 09:17 AM
End Time: 10:23 AM

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
- NA** 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

- IN** 15. Food separated & protected; Single-use gloves

- OUT** 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
- NO** 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

- IN** 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:

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Good Retail Practices

SAFE FOOD AND WATER

- NO** 30. Pasteurized eggs used where required
- IN** 31. Water & ice from approved source
- NA** 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

- OUT** 33. Proper cooling methods; adequate equipment
- IN** 34. Plant food properly cooked for hot holding
- NO** 35. Approved thawing methods
- OUT** 36. Thermometers provided & accurate

FOOD IDENTIFICATION

- IN** 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

- IN** 38. Insects, rodents, & animals not present
- OUT** 39. No Contamination (preparation, storage, display)
- IN** 40. Personal cleanliness
- IN** 41. Wiping cloths: properly used & stored
- NO** 42. Washing fruits & vegetables

PROPER USE OF UTENSILS

- IN** 43. In-use utensils: properly stored
- IN** 44. Equipment & linens: stored, dried, & handled
- IN** 45. Single-use/single-service articles: stored & used

- NO** 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- IN** 47. Food & non-food contact surfaces
- IN** 48. Ware washing: installed, maintained, & used; test strips
- IN** 49. Non-food contact surfaces clean

PHYSICAL FACILITIES

- IN** 50. Hot & cold water available; adequate pressure
- IN** 51. Plumbing installed; proper backflow devices
- IN** 52. Sewage & waste water properly disposed
- IN** 53. Toilet facilities: supplied, & cleaned
- IN** 54. Garbage & refuse disposal
- IN** 55. Facilities installed, maintained, & clean
- OUT** 56. Ventilation & lighting
- IN** 57. Permit; Fees; Application; Plans

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.

Inspector Signature:

A circular stamp containing a signature.

Client Signature:

A handwritten signature.

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Violations Comments

Violation #16. Food-contact surfaces; cleaned & sanitized
QAC SANITIZER CONCENTRATION LEVEL MEASURED 100 PPM IN MANUAL OPERATION (3 COMP. SINK). MANUFACTURER'S SPECIFICATION REQUIRES CONCENTRATION OF 200-400 PPM. SANITIZER SOLUTION LATER MEASURED AT 200 PPM. - CORRECTED ON SITE

CODE REFERENCE: 64E-11.003(2). Food shall only contact surfaces that are clean and sanitized.

Violation #33. Proper cooling methods; adequate equipment
REFRIGERATED EQUIPMENT (REACH-IN REFRIGERATOR) NOT WORKING PROPERLY, AMBIENT AIR TEMPERATURE IS 48F. AMBIENT AIR TEMPERATURE OF 41F OR LESS REQUIRED. STAFF HAD REFRIGERATOR OPEN TO PLACE FOOD INSIDE A FEW MINUTES PRIOR TO INSPECTION. STAFF LATER TRANSFERRED THE TCS FOODS TO WALK-IN REFRIGERATOR DUE TO AIR TEMPERATURE BEING OUT OF RANGE.

CODE REFERENCE: 64E-11.003(2). Proper methods shall be used for cooling in accordance with Rule requirements. There should be enough equipment to meet the demand of the food operation.

Violation #36. Thermometers provided & accurate
OBSERVED MILK COOLER THERMOMETER MISSING.

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)
FOOD (BOXES OF BISCUITS & FRIES) STORED DIRECTLY ON THE FLOOR IN WALK-IN FREEZER. MINIMUM 6 INCHES OFF THE FLOOR REQUIRED.

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 #56. Ventilation & lighting
OBSERVED LIGHT BULBS OUT ABOVE COOKING AREA & NON-FOOD STORAGE ROOM.

CODE REFERENCE: 64E-11.003(6)(a). Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. 50 foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.

Inspector Signature:

A handwritten signature in black ink, appearing to be "AR".

Client Signature:

A handwritten signature in black ink, appearing to be "Janet Reed".

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General Comments

HOT WATER:

- HAND SINK: 102F, 111F, 115F
- 4 COMP SINK: 105F
- PREP SINK: 127F
- RESTROOM: 101F
- MOP SINK: 109F

EQUIPMENT:

- REACH-IN REFRIGERATOR: 48F, 30F
- WALK-IN REFRIGERATOR: 26F
- WALK-IN FREEZER: 22F
- MILK COOLER: 34F

FOOD:

- MILK: 39F
- SPINACH: 173F
- MACARONI & CHEESE: 198F
- YOGURT: 39F
- CHICKEN: 148F

SANITIZER:

- QAC: 100 PPM THEN 200 PPM

EMPLOYEE FOOD SAFETY TRAINING COMPLETED ON 8/15/2022.

Email Address(es): janice.l.reed@browardschools.com

Inspection Conducted By: Amythest Rawls (54900)
Inspector Contact Number: Work: (954) 412-7319 ex.
Print Client Name:
Date: 9/21/2022

Inspector Signature:

A circular stamp containing the initials "AR" in a stylized font.

Client Signature:

A handwritten signature in black ink that reads "Janice Reed".

Form Number: DH 4023 03/18

06-48-01840 Endeavour Primary Learning Center