

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00333
Name of Facility: Hallandale High School
Address: 720 NW 9 Avenue
City, Zip: Hallandale 33009

Type: School (more than 9 months)
Owner: Broward County School Board - Food & Nutrition Services
Person In Charge: Victoria Ochoa Phone: 754-323-0910
PIC Email: Victoria.Ochoa@browardschools.com

Inspection Information

Purpose: Routine
Inspection Date: 11/4/2019
Correct By: None
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: 09:30 AM
End Time: 10:30 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
- NA** 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

- NO** 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
- NO** 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

- IN** 16. Food-contact surfaces; cleaned & sanitized

- NO** 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- IN** 18. Cooking time & temperatures
- NO** 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

- NA** 26. Pasteurized foods used; No prohibited foods

ADDITIVES AND TOXIC SUBSTANCES

- NA** 27. Food additives: approved & properly used
- OUT** 28. Toxic substances identified, stored, & used (**COS**)

APPROVED PROCEDURES

- NA** 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

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Good Retail Practices

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

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

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|---|
| <p>Violation #28. Toxic substances identified, stored, & used Observed squeeze bottle with liquid contents not labeled. Corrected onsite. CODE REFERENCE: 64E-11.003(6). Toxic substances properly identified, stored and used</p> |
| <p>Violation #43. In-use utensils: properly stored Observed black substance in ice machine. Corrected onsite. CODE REFERENCE: 64E-11.003(4). The establishment shall use an approved method for the storage of in-use utensils during pauses in food preparation or dispensing.</p> |

Inspector Signature:

Client Signature:

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General Comments

Hand wash sink:118f
Mop sink: 108f
Bathroom sink: 108f

Reach in refrigerator: 20f/29f/30f/41f/39f
Reach in freezer: -1f
Walk in refrigerator: 33f
Walk in in freezer:-5f

Warmer: potato wedges 153f/ chicken sandwich 137f

QAC:200ppm

No food being served at time of inspection.

Email Address(es): Victoria.Ochoa@browardschools.com

Inspection Conducted By: Christina Edghill (86051)
Inspector Contact Number: Work: (954) 412-7308 ex.
Print Client Name:
Date: 11/4/2019

Inspector Signature:

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

Client Signature:

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