

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 06-48-00873  
Name of Facility: Everglades Elementary  
Address: 2901 Bonaventure Boulevard  
City, Zip: Weston 33326

Type: School (9 months or less)  
Owner: Broward County School Board - Food & Nutrition Services  
Person In Charge: Joy Jordan Phone: 754-323-5610  
PIC Email: kelly.sheffer@browardschools.com

**Inspection Information**

Purpose: Routine  
Inspection Date: 12/8/2023  
Correct By: Next Inspection  
**Re-Inspection Date: None**

Number of Risk Factors (Items 1-29): 2  
Number of Repeat Violations (1-57 R): 0  
Facility Grade: N/A  
Stop Sale: No

Begin Time: 10:51 AM  
End Time: 11:38 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
- OUT** 9. No bare hand contact with RTE food

- OUT** 10. Handwashing sinks, accessible & supplies (**COS**)

**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
- IN** 19. Reheating procedures for hot holding
- NO** 20. Cooling time and temperature
- OUT** 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:

Form Number: DH 4023 03/18

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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  
NO 34. Plant food properly cooked for hot holding  
NO 35. Approved thawing methods  
IN 36. Thermometers provided & accurate

**FOOD IDENTIFICATION**

- IN 37. Food properly labeled; original container

**PREVENTION OF FOOD CONTAMINATION**

- IN 38. Insects, rodents, & animals not present  
IN 39. No Contamination (preparation, storage, display)  
IN 40. Personal cleanliness

- NO 41. Wiping cloths: properly used & stored

- NO 42. Washing fruits & vegetables

**PROPER USE OF UTENSILS**

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

- NA 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  
OUT 54. Garbage & refuse disposal  
IN 55. Facilities installed, maintained, & clean  
IN 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.*

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**Violations Comments**

<p>Violation #10. Handwashing sinks, accessible &amp; supplies OBSERVED HANDWASHING SINK IN (KITCHEN) NOT ACCESSIBLE, BLOCKED BY (BLUE RECYCLING BIN). PROVIDE ACCESSIBLE HANDWASHING SINK. - CORRECTED ON SITE</p> <p>CODE REFERENCE: 64E-11.003(5)(d). Handwashing sinks are properly equipped with hand soap, individual disposable towels or hand drying device, and signage; and conveniently located.</p>
<p>Violation #21. Hot holding temperatures OBSERVED HOT TCS FOOD (FRIES) TESTED 131F, NOT HELD AT 135F OR ABOVE. REHEAT FOODS AT 165F/REHEAT COMMERCIAL PRODUCT AT 135F OR ABOVE. COOK PLACED FRIES BACK INTO OVEN TO REHEAT.</p> <p>CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held hot and not subject to an approved HACCP plan, must be maintained at 135°F.</p>
<p>Violation #33. Proper cooling methods; adequate equipment OBSERVED REFRIGERATED EQUIPMENT (WALK-IN REFRIGERATOR) WITH, AMBIENT AIR TEMPERATURE IS 50F. AMBIENT AIR TEMPERATURE OF 41F OR LESS REQUIRED. REPAIR/REPLACE REFRIGERATED EQUIPMENT. MAINTAIN AMBIENT AIR TEMPERATURE OF 41F OR LESS. STAFF WERE PLACING FOOD IN APPROPRIATE LOCATION AFTER RECEIVING DELIVERED FOOD.</p> <p>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.</p>
<p>Violation #43. In-use utensils: properly stored OBSERVED IN-USE FOOD PREPARATION/DISPENSING UTENSILS NOT PROPERLY STORED. STORE IN-USE UTENSILS WITH HANDLES IN ONE DIRECTION.</p> <p>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>
<p>Violation #45. Single-use/single-service articles: stored &amp; used OBSERVED SINGLE-SERVICE ITEMS (SPOONS &amp; LIDS) NOT PROPERLY STORED/ PROTECTED FROM CONTAMINATION. STORE SINGLE-USE ITEMS AWAY FROM AREA/SOURCES OF CONTAMINATION. - CORRECTED ON SITE</p> <p>CODE REFERENCE: 64E-11.003(4). Single-service/Single-use articles must be properly stored and protected to prevent possible contamination. Discard items after use.</p>
<p>Violation #54. Garbage &amp; refuse disposal OBSERVED GARBAGE CONTAINER/DUMPSTER NOT KEPT COVERED WITH TIGHT FITTED LIDS/COVERS/DOORS. MAINTAIN GARBAGE CONTAINER/DUMPSTER CLOSED, PROVIDE TIGHT FITTED LIDS.</p> <p>CODE REFERENCE: 64E-11.003(5). Garbage shall be disposed of to prevent vector harborage. Trash cans will be durable, cleanable, leak proof, insect and rodent resistant, and non-absorbent. Outside storage area shall be of a smooth, non-absorbent material and sloped to a drain.</p>

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General Comments

SATISFACTORY INSPECTION.

FOOD TEMPS

MILK: 38F  
YOGURT: 36F  
FISH: 143F  
PIZZA: 150F  
CARROTS: 144F  
FRIES: 131F  
TURKEY & CHEESE SANDWICH: 38F

REFRIGERATOR TEMPS

REACH-IN REFRIGERATOR: 37F  
WALK-IN REFRIGERATOR: 50F  
WALK-IN FREEZER: 26F  
MILK COOLERS: 25F, 32F

HOT WATER TEMPS

KITCHEN HANDSINK: 109F  
4 COMP. SINK: 106F  
FOOD PREP SINK: 103F  
EMPLOYEE BATHROOM HANDSINK: 105F, 115F  
MOPSINK: 107F

CERTIFIED FOOD MANAGER/EMPLOYEE TRAINING

EMPLOYEE FOOD SAFETY TRAINING/EMPLOYEE HEALTH POLICY TRAINING COMPLETED ON 8/17/2023

PROBE FOOD THERMOMETER

THERMOMETER CALIBRATED AT 33.3F

WAREWASHING PROCEDURE/SANITIZER USED

3 COMP. SINK (QAC): 200 PPM  
\*QACSANITIZER TEST KIT PROVIDED.

PEST CONTROL

FACILITY MUST IMPLEMENT AN INTEGRATED PEST MANAGEMENT PLAN.  
PEST CONTROL SERVICE PROVIDED BY BEACH ENVIRONMENTAL

NON-SERVICE ANIMALS

NO DOGS OR NON-SERVICE ANIMALS ALLOWED INSIDE ESTABLISHMENT

Email Address(es): kelly.sheffer@browardschools.com

Inspection Conducted By: Amythest Rawls (54900)  
Inspector Contact Number: Work: (954) 412-7319 ex.  
Print Client Name: Kelly Sheffer  
Date: 12/8/2023

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

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