

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00667
Name of Facility: Riverland Elementary School
Address: 2600 SW 11 Court
City, Zip: Fort Lauderdale 33312

Type: School (9 months or less)
Owner: Broward County School Board - Food & Nutrition Services
Person In Charge: Jennifer Fields Phone: (754) 321-0215
PIC Email: Jennifer.Fields@browardschools.com

Inspection Information

Purpose: Routine
Inspection Date: 5/23/2024
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: 11:00 AM
End Time: 11:40 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

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

- OUT** 17. Proper disposal of unsafe food (**COS**)

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

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

<p>Violation #17. Proper disposal of unsafe food Adulterated/contaminated RTE food, ice cream, not discarded in reach-in freezer. Corrective action taken. Ice cream discarded by staff. Discard adulterated/contaminated RTE food. CODE REFERENCE: 64E-11.003(2). Food previously served shall be discarded and not be re-served.</p>
<p>Violation #47. Food & non-food contact surfaces Extensive ice buildup in ice cream freezer located outside office. Repair freezer to stop ice buildup. CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.</p>
<p>Violation #56. Ventilation & lighting Observed light in disrepair, stained, in dry storage. Replace light. Work order submitted 3/16/24. 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.</p>

Inspector Signature:

ep

Client Signature:

B Smith

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General Comments

Result:Satisfactory

Sanitizer:

QAC: (3 comp. sink):400PPM

QAC: (bucket)x 2:200-400PPM

Sink Temperatures:

Handsink x 2: 100-110F

Prepsink x 2: 110-111F

Restroom: 110F

Mopsink:110F

Cold Holding

Reach-in fridge x 2: 38-41F

Milk(reach-in fridge 1): 41F

Boiled egg(reach-in fridge 2): 38F

Walk-in fridge: 35F

Walk-in freezer: 4F

Cheese(walk-in fridge): 39F

Ice cream freezer: 0F

Milk (serving line): 38F

Hot holding

Hot holding device x 2: 145-151F

Chicken(hot holding device):138F

Chicken (serving line):136F

Employee Food Safety Training completed 3/12/24

Recent pest record observed from Beach Environmental, 3/14/24.

1 Thermometer calibrated at: 32F

Email Address(es): Jennifer.Fields@browardschools.com

Inspector Signature:

Handwritten signature of the inspector, appearing as "ep".

Client Signature:

Handwritten signature of the client, appearing as "B Smith".

Form Number: DH 4023 03/18

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Inspection Conducted By: Christian Sapovits (30689)
Inspector Contact Number: Work: (954) 412-7328 ex.
Print Client Name:
Date: 5/23/2024

Inspector Signature:

ep

Client Signature:

Q. Smith

Form Number: DH 4023 03/18

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