

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00439
Name of Facility: Larkdale Elementary School
Address: 3250 NW 12 Place
City, Zip: Fort Lauderdale 33311

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

Inspection Information

Purpose: Routine
Inspection Date: 4/20/2023
Correct By: Next Inspection
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 3
Number of Repeat Violations (1-57 R): 0
Facility Grade: N/A
Stop Sale: No

Begin Time: 11:00 AM
End Time: 11:59 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**)

- IN** 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 (**COS**)

- OUT** 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

- IN** 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)
OUT 40. Personal cleanliness (**COS**)
IN 41. Wiping cloths: properly used & stored
NO 42. Washing fruits & vegetables
PROPER USE OF UTENSILS
IN 43. In-use utensils: properly stored
OUT 44. Equipment & linens: stored, dried, & handled (**COS**)
OUT 45. Single-use/single-service articles: stored & used

- 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
IN 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

Violation #16. Food-contact surfaces; cleaned & sanitized

OBSERVED (BUCKET) STORED/HELD IN FOOD PREP SINK. - CORRECTED ON SITE

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

Violation #21. Hot holding temperatures

OBSERVED HOT TCS FOOD (EGG ROLL & POTATO WEDGES) TESTED 117-132F, NOT HELD AT 135F OR ABOVE. BOTH FOOD ITEMS WERE PLACED BACK IN OVEN TO REHEAT; EGG ROLL LATER MEASURED AT 172 & POTATO WEDGES LATER MEASURED AT 184F. - CORRECTED ON SITE

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.

Violation #22. Cold holding temperatures

OBSERVED COLD TCS FOOD (SALAD) TESTED 56F, NOT HELD AT 41F OR LESS. SALADS WERE PLACED INTO WALK-IN REFRIGERATOR TO COOL.

CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held cold, and not subject to an approved HACCP plan, must be maintained at 41°F.

Violation #40. Personal cleanliness

OBSERVED FOOD EMPLOYEE NOT WEARING EFFECTIVE HAIR RESTRAINT. - CORRECTED ON SITE

CODE REFERENCE: 64E-11.003(3). Employees shall wear effective hair restraints; clean outer clothing; gloves when nails are artificial, polished, or not trimmed; and not wear prohibited jewelry.

Violation #44. Equipment & linens: stored, dried, & handled

OBSERVED WET NESTING OF CLEAN, SANITIZED EQUIPMENT (FLAT PANS), NOT AIR DRIED PRIOR TO STORAGE. - CORRECTED ON SITE

CODE REFERENCE: 64E-11.003(4). Utensils and equipment must be cleaned, sanitized and air dried prior to storage. Utensils, equipment, and linens must be properly cleaned and stored.

Violation #45. Single-use/single-service articles: stored & used

OBSERVED SINGLE-SERVICE ITEMS (SALAD TRAYS) NOT PROPERLY STORED/ PROTECTED FROM CONTAMINATION.

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.

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General Comments

SATISFACTORY INSPECTION.

HOT WATER:

- HAND SINK: 121F
- 4 COMP SINK: 112F
- PREP SINK: 115F
- RESTROOM: 102F
- MOP SINK: 108F

EQUIPMENT:

- REACH-IN REFRIGERATOR: 37F
- REACH-IN FREEZER: 2F, -6F
- WALK-IN REFRIGERATOR: 14F
- WALK-IN FREEZER: -18F
- ICE CREAM CHEST: -20F
- MILK COOLER: 40F

FOOD:

- MILK: 38F
- YOGURT: 35F
- CHICKEN TENDER: 147F
- BEAN BURRITO: 142F
- SALAD: 56F
- EGG ROLL: 117F THEN 172F
- POTATO WEDGES: 132F THEN 184F

SANITIZER:

- QAC: 200 PPM

EMPLOYEE FOOD SAFETY TRAINING COMPLETED ON 8/12/2022.

Email Address(es): cathy.porrazzo@browardschools.com

Inspection Conducted By: Amythest Rawls (54900)
Inspector Contact Number: Work: (954) 412-7319 ex.
Print Client Name:
Date: 4/20/2023

Inspector Signature:

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