

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00205  
Name of Facility: Dania Elementary School  
Address: 300 SE 2 Avenue  
City, Zip: Dania Beach 33004

Type: School (9 months or less)  
Owner: Broward County School Board - Food & Nutrition Services  
Person In Charge: Donna Masterson Phone: (754) 321-0235  
PIC Email: donna.masterson@browardschools.com

Inspection Information

Purpose: Routine  
Inspection Date: 5/28/2024  
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: 10:08 AM  
End Time: 10:58 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
- IN 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**

- NO 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:

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



Good Retail Practices

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

*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 #16. Food-contact surfaces; cleaned &amp; sanitized QAC sanitizer concentration level measured 100 PPM in manual operation (3 comp. sink). Manufacturer's specification requires concentration of 200-400 PPM. Provide sanitizer level according to manufacturer specification. -Corrected on site to 400 PPM.</p> <p>CODE REFERENCE: 64E-11.003(2). Food shall only contact surfaces that are clean and sanitized.</p>
<p>Violation #36. Thermometers provided &amp; accurate Milk chest thermometer not provided. Provide proper working thermometer. -Corrected on site.</p> <p>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.</p>
<p>Violation #43. In-use utensils: properly stored Ice scoop handle on ice. Store ice scoop handle off ice or in clean scoop holder. -Scoop sanitized and moved out of ice machine.</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 #54. Garbage &amp; refuse disposal Garbage dumpster and somat dumpster not kept covered with tight fitted lids/covers/doors. Maintain garbage dumpsters 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>

Inspector Signature:

Client Signature:

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



General Comments

INSPECTION SATISFACTORY

Employee Food Safety Training/Employee Health policy training completed on August 15-17, 2023

Food Temps

Cold Foods:

Milk: 36F

Cheese: 37F

Cheese Stick: 41F

Hot Foods:

Rice: 192F

Black Beans: 203F

Pasta: 201F

Refrigerator Temps

Reach-in refrigerator: 41F

Milk Chest: 40F

Walk-in refrigerator: 36F

Walk-in freezer: 4F

Hot Water Temps

Kitchen handsink: 119F, 114F

3 comp. sink: 113F

Food prep sink: 102F

Employee bathroom handsink: 101F

Mopsink: 106F

Warewashing Procedure/Sanitizer Used

3 comp. sink chemical sanitizer: QAC 400PPM

Sanitizer Bucket: QAC 200-300PPM

Sanitizer Test kit provided.

No dogs or non-service animals allowed inside establishment.

Email Address(es): donna.masterson@browardschools.com

Inspection Conducted By: Dominic Turturro (54361)

Inspector Contact Number: Work: (954) 412-7312 ex.

Print Client Name:

Date: 5/28/2024

Inspector Signature:

Handwritten signature of the inspector, Dominic Turturro.

Client Signature:

Handwritten signature of the client, DMC.