

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00754
Name of Facility: Stephen Foster Elem School
Address: 3471 SW 22 Street
City, Zip: Fort Lauderdale 33312

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

Inspection Information

Purpose: Routine
Inspection Date: 8/23/2022
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: 11:14 AM
End Time: 11:45 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

- OUT** 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
- OUT** 5. Responding to vomiting & diarrheal events (**COS**)
- 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
- 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
- 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

<p>SAFE FOOD AND WATER</p> <p><u>IN</u> 30. Pasteurized eggs used where required</p> <p><u>IN</u> 31. Water & ice from approved source</p> <p><u>NA</u> 32. Variance obtained for special processing</p> <p>FOOD TEMPERATURE CONTROL</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>IN</u> 35. Approved thawing methods</p> <p><u>IN</u> 36. Thermometers provided & accurate</p> <p>FOOD IDENTIFICATION</p> <p><u>IN</u> 37. Food properly labeled; original container</p> <p>PREVENTION OF FOOD CONTAMINATION</p> <p><u>IN</u> 38. Insects, rodents, & 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 & stored</p> <p><u>NO</u> 42. Washing fruits & vegetables</p> <p>PROPER USE OF UTENSILS</p> <p><u>IN</u> 43. In-use utensils: properly stored</p> <p><u>IN</u> 44. Equipment & linens: stored, dried, & handled</p> <p><u>IN</u> 45. Single-use/single-service articles: stored & used</p>	<p><u>NA</u> 46. Slash resistant/cloth gloves used properly</p> <p>UTENSILS, EQUIPMENT AND VENDING</p> <p><u>IN</u> 47. Food & non-food contact surfaces</p> <p><u>IN</u> 48. Ware washing: installed, maintained, & used; test strips</p> <p><u>IN</u> 49. Non-food contact surfaces clean</p> <p>PHYSICAL FACILITIES</p> <p><u>IN</u> 50. Hot & cold water available; adequate pressure</p> <p><u>IN</u> 51. Plumbing installed; proper backflow devices</p> <p><u>IN</u> 52. Sewage & waste water properly disposed</p> <p><u>IN</u> 53. Toilet facilities: supplied, & cleaned</p> <p><u>OUT</u> 54. Garbage & refuse disposal (COS)</p> <p><u>IN</u> 55. Facilities installed, maintained, & clean</p> <p><u>IN</u> 56. Ventilation & lighting</p> <p><u>IN</u> 57. Permit; Fees; Application; Plans</p>
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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 #1. Demonstration of Knowledge/Training Food worker (server) unable to demonstrate knowledge of basic public health food protection practices as related to assigned duties(hot holding).</p> <p>CODE REFERENCE: 64E-11.003(3). All individuals working in the food establishment have documentation of being trained on Chapter 64E-11, FAC, which relate to their duties and responsibilities.</p>
<p>Violation #5. Responding to vomiting & diarrheal events No written cleanup procedures provided for vomiting/diarrheal events. Corrective action taken- handout distributed</p> <p>CODE REFERENCE: 64E-11.003(3). The food establishment has written procedures that address specific actions to minimize contamination and exposure of vomiting or diarrheal events.</p>
<p>Violation #54. Garbage & refuse disposal dumpster not kept covered with tight fitted lids-Corrective action taken- lid closed</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:

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General Comments

Result: Satisfactory

Sanitizer:

QAC (3 comp. sink): 300ppm

QAC (bucket): 200ppm

Temperatures:

Handsink x 2: 104-107F

Prepsink: 123F

Restroom: 102F

Reach-in fridge x 3: 33-34F

Salad(reach-in fridge): 39F

Tomato(reach-in fridge 2): 40F

Walk-in fridge: 36F

Walk-in freezer: -17F

Tomato(walk-in fridge): 35F

Ice cream freezer: -1F

Milk (serving line): 35F

Mopsink: 110F

Beans(hot holding): 158F

Fries (convection oven): 157F

Employee Food Safety Training completed on 3/17/22

Task Lighting: 43FC

1 Thermometer calibrated at: 32F

Email Address(es): Andromahi.Kiriakopoulos@browardschools.com;

Tammi.Genovese@browardschools.com

Inspection Conducted By: Christian Sapovits (6608)

Inspector Contact Number: Work: (954) 412-7328 ex.

Print Client Name:

Date: 8/23/2022

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

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