

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 06-48-00484  
Name of Facility: Martin Luther King Elem School  
Address: 591 NW 31 Avenue  
City, Zip: Fort Lauderdale 33311

Type: School (9 months or less)  
Owner: Broward County School Board - Food & Nutrition Services  
Person In Charge: Brenda Shattuck Phone: 754-322-6560  
PIC Email: b.shattuck@browardschools.com

**Inspection Information**

Purpose: Routine  
Inspection Date: 5/29/2019  
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: 10:04 AM  
End Time: 11:06 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
- 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**)

- NO** 17. Proper disposal of unsafe food

**TIME/TEMPERATURE CONTROL FOR SAFETY**

- NA** 18. Cooking time & temperatures
- IN** 19. Reheating procedures for hot holding
- NO** 20. Cooling time and temperature

- OUT** 21. Hot holding temperatures (**COS**)

- 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**

- NA** 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**

- NA** 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
- OUT** 36. Thermometers provided & accurate **(COS)**

**FOOD IDENTIFICATION**

- IN** 37. Food properly labeled; original container

**PREVENTION OF FOOD CONTAMINATION**

- OUT** 38. Insects, rodents, & animals not present
- IN** 39. No Contamination (preparation, storage, display)
- IN** 40. Personal cleanliness
- IN** 41. Wiping cloths: properly used & stored
- NO** 42. Washing fruits & vegetables

**PROPER USE OF UTENSILS**

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

- NA** 46. Slash resistant/cloth gloves used properly

**UTENSILS, EQUIPMENT AND VENDING**

- OUT** 47. Food & non-food contact surfaces
- OUT** 48. Ware washing: installed, maintained, & used; test strips **(COS)**
- OUT** 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
- OUT** 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 #1. Demonstration of Knowledge/Training OBSERVED: EMPLOYEE LACK KNOWLEDGE OF BASIC FOOD SAFETY PROCEDURES - NO KNOWLEDGE OF MINIMUM CONCENTRATION OF QUAT SANITIZER</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 #16. Food-contact surfaces; cleaned &amp; sanitized OBSERVED: FOOD CONTACT SURFACES NOT SANITIZED.</p> <p>CODE REFERENCE: 64E-11.003(2). Food shall only contact surfaces that are clean and sanitized.</p>
<p>Violation #21. Hot holding temperatures OBSERVED: FOOD HOT HELD BELOW 135F - WARMERS: FRIES: 114-118F, CHICKEN SANDWICHES: 125F, 130F, SLIDERS: 129F, 133F. ALL FOOD REHEATED TO 165F</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 #36. Thermometers provided &amp; accurate OBSERVED: MISSING INTERNAL THERMOMETER FOR MILK COOLER AND WALK IN COOLER</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 #38. Insects, rodents, &amp; animals not present OBSERVED: EXTERIOR DOOR WITH A GAP AND CANNOT BE PROPERLY SEALED WHEN FACILITY IS IN OPERATIONS.</p> <p>OBSERVED: EXTERIOR DOOR SELF CLOSING DEVICE IN DISREPAIR</p> <p>CODE REFERENCE: 64E-11.003(5)(f). Effective measures shall be taken to control the presence of pests in the food establishment. Unless otherwise approved, live animals shall not be allowed.</p>
<p>Violation #47. Food &amp; non-food contact surfaces OBSERVED: REACH IN COOLER GASKETS IN DISREPAIR</p> <p>CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.</p>
<p>Violation #48. Ware washing: installed, maintained, &amp; used; test strips OBSERVED: QUAT SANITIER IN THE 3 COMPARTMENT SINK AT 100 PPM. CORRECTED TO 200 PPM</p> <p>CODE REFERENCE: 64E-11.003(4). Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment. Test strips are available and used to verify the solution is at a concentration necessary to achieve sanitization.</p>
<p>Violation #49. Non-food contact surfaces clean OBSERVED: REACH IN COOLER AND WALK IN COOLER GASKETS WITH BLACK OR GREEN SUBSTANCE</p> <p>CODE REFERENCE: 64E-11.003(4). Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.</p>
<p>Violation #55. Facilities installed, maintained, &amp; clean OBSERVED: ALL VENTS WITH AN ACCUMULATION OF DUST</p> <p>CODE REFERENCE: 64E-11.003(5). Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. Exterior areas shall be kept cleaned.</p>

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**General Comments**

SERVICE STATION: STEAMTABLE: MAC AND CHEESE: 160F  
WARMERS: FRIES: 114-118F, CHICKEN SANDWICHES: 125F, 130F, 139, 140F, SLIDERS: 129F, 133F, 139F, PULLED PORK: 150F  
MILK COOLER: COULD NOT BE DETERMINED: MILK: 40F  
REACH IN COOLER: 26F, MILK: 41F  
CHEST FREEZER: 0F  
WALK IN COOLER: 38F  
WALK IN FREEZER: 0F

CHEST FREEZER NEAR REGISTER NOT IN USE AT THE TIME OF INSPECTION  
SANITIZER: QUAT TABLETS 3 COMPARTMENT SINK: 100 PPM, 200 PPM  
ALL SINKS USED BY EMPLOYEES HAVE HOT WATER AT THE TIME OF INSPECTION  
ALL THERMOMETERS ARE IN WORKING ORDER AT THE TIME OF INSPECTION

Email Address(es): b.shattuck@browardschools.com

Inspection Conducted By: Sharon Bures (000929)  
Inspector Contact Number: Work: (954) 467-4700 ex. 4232  
Print Client Name:  
Date: 5/29/2019

Inspector Signature:

Handwritten signature of Sharon Bures.

Client Signature:

Handwritten signature of B. Shattuck.