

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00625
Name of Facility: Piper High School
Address: 8000 NW 44 Street
City, Zip: Sunrise 33351

Type: School (more than 9 months)
Owner: Broward County School Board - Food & Nutrition Services
Person In Charge: Natasha Royster Phone: 754-322-1710
PIC Email: natasha.royster@browardschools.com

Inspection Information

Purpose: Routine
Inspection Date: 9/20/2023
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: 12:20 PM
End Time: 01:40 PM

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 (**COS**)

- 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:

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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
IN 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)
IN 40. Personal cleanliness
IN 41. Wiping cloths: properly used & stored
NO 42. Washing fruits & vegetables

PROPER USE OF UTENSILS

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

- NO** 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.

Violations Comments

Violation #16. Food-contact surfaces; cleaned & sanitized
OBSERVED QAC SANITIZER CONCENTRATION LEVEL MEASURED > 400 PPM IN MANUAL OPERATION (3 COMP. SINK). MANUFACTURER'S SPECIFICATION REQUIRES CONCENTRATION OF 200-400 PPM. CONCENTRATION LATER MEASURED AT 200 PPM. - 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 (CHICKEN TENDER) TESTED 113F, NOT HELD AT 135F OR ABOVE; LATER MEASURED AT 180F. - 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 (TURKEY- CHEESE WRAP & SALAD) TESTED 43F-48F, NOT HELD AT 41F OR LESS. FOOD WAS DISCARDED AT TIME OF INSPECTION. - CORRECTED ON SITE

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 #43. In-use utensils: properly stored
OBSERVED PROBE THERMOMETERS STORED IN SANITIZER.

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.

Violation #45. Single-use/single-service articles: stored & used
OBSERVED SINGLE-USE ITEMS (PLASTIC SALAD CONTAINER) NOT PROPERLY STORED/ PROTECTED FROM CONTAMINATION. - CORRECTED ON SITE.

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.

Inspector Signature:

Client Signature:

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General Comments

SATISFACTORY INSPECTION.

HOT WATER:

- HAND SINKS: 105F-112F
- 3 COMP SINKS: 119F, 122F
- PREP SINKS: 118F
- RESTROOM: 119F
- MOP SINK: 110F

EQUIPMENT:

- REACH-IN REFRIGERATORS: 30F, 32F
- REACH-IN FREEZERS: -4F, 6F
- WALK-IN REFRIGERATOR: 32F
- WALK-IN FREEZER: -4F
- MILK COOLER: 26F-38F

FOOD:

- MILK: 41F
- YOGURT: 38F
- STRING CHEESE: 39F
- SALAD: 48F
- TURKEY-CHEESE WRAP: 43F
- BLACK BEANS: 155F, 142F
- CHICKEN TENDERS: 137F, 113F THEN 180F
- CHICKEN FAJITA: 165F, 177F
- PIZZA: 159F
- RICE: 158F

SANITIZER:

- 3 COMP SINK (QAC): >400 PPM THEN 200 PPM
- WIPING CLOTH (QAC): 200 PPM

EMPLOYEE FOOD SAFETY TRAINING/EMPLOYEE HEALTH POLICY TRAINING COMPLETED ON 8/17/2023.

Email Address(es): natasha.royster@browardschools.com

Inspection Conducted By: Amythest Rawls (54900)
Inspector Contact Number: Work: (954) 412-7319 ex.
Print Client Name:
Date: 9/20/2023

Inspector Signature:

Client Signature: