

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 06-48-00203  
 Name of Facility: Nova Eisenhower Elementary  
 Address: 6501 SW 39 Street  
 City, Zip: Fort Lauderdale 33314

Type: School (more than 9 months)  
 Owner: Broward County School Board - Food & Nutrition Services  
 Person In Charge: Broward County School Board - Food & Nutrition Services      Phone: (754) 321-0215  
 PIC Email: knut.hillestad@browardschools.com

**Inspection Information**

|                                 |   |                      |
|---------------------------------|---|----------------------|
| Purpose: Routine                | Number of Risk Factors (Items 1-29): 0  | Begin Time: 09:09 AM |
| Inspection Date: 10/26/2021     | Number of Repeat Violations (1-57 R): 0 | End Time: 09:40 AM   |
| Correct By: Next Inspection     | FacilityGrade: N/A                      |                      |
| <b>Re-Inspection Date: None</b> | StopSale: No                            |                      |

*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
- NA** 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

- 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
- IN** 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**

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

*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 #53. Toilet facilities: supplied, &amp; cleaned<br/>Garbage can missing cover in women toilet room.<br/>CODE REFERENCE: 64E-11.003(5). Toilet facilities shall meet applicable plumbing code, be kept clean, provided with toilet paper and covered waste receptacle, and utilize self-closing doors.</p>  |
| <p>Violation #54. Garbage &amp; refuse disposal<br/>dumpster not kept covered with tight fitted lids<br/>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:

Quat(3 compartment sink): 200 PPM

Quat (bucket) x 2: 200-400ppm

Temperatures:

Handsink: 100F

Prepsink: 116F

Restroom: 118F

Reach-in fridge x 2: 39-40F

Salad(reach-in fridge 1): 40F

Milk (reach-in fridge 2): 39F

Walk-in fridge: 38F

Walk-in freezer:-9

Milk(walk-in fridge): 38F

Ice cream freezer: -10F

Milk (serving line): 40F

Mopsink:120F

Restroom: 101F

Ice Cream Freezer:1F

Walk-in Freezer: -3

Chicken patty(hot holding/ serving line): 140F

Employee Food Safety Training: 8/16/21

Facility does not use Time as Public Health Control.

Observed TCS Receiving/Cooling/Thawing/Reheating procedures.

Observed multiuse utensil cleaning and sanitizing procedures.

1 Thermometer calibrated at: 32F

Email Address(es): knut.hillestad@browardschools.com

Inspection Conducted By: Christian Sapovits (6608)

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

Print Client Name:

Date: 10/26/2021

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

06-48-00203 Nova Eisenhower Elementary