

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 06-48-00541  
Name of Facility: Nob Hill Elementary School  
Address: 2100 NW 104 Avenue  
City, Zip: Sunrise 33313

Type: School (9 months or less)  
Owner: Broward County School Board - Food & Nutrition Services  
Person In Charge: Renee Brodman Phone: 754-322-7210  
PIC Email: renee.brodman@browardschools.com

**Inspection Information**

Purpose: Routine  
Inspection Date: 8/27/2024  
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: 09:33 AM  
End Time: 10:21 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
- 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
- NO** 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:

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**Good Retail Practices**

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

*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 OBSERVED 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; LATER MEASURED 100 PPM THEN 200 PPM. - CORRECTED ON SITE</p> <p>CODE REFERENCE: 64E-11.003(2). Food shall only contact surfaces that are clean and sanitized.</p>
<p>Violation #33. Proper cooling methods; adequate equipment OBSERVED REFRIGERATED EQUIPMENT (REACH-IN REFRIGERATOR) NOT WORKING PROPERLY, AMBIENT AIR TEMPERATURE IS 42F. AMBIENT AIR TEMPERATURE OF 41F OR LESS REQUIRED. REPAIR/REPLACE REFRIGERATED EQUIPMENT. MAINTAIN AMBIENT AIR TEMPERATURE OF 41F OR LESS. STAFF WERE FREQUENTLY OPENING THE REFRIGERATOR DURING LUNCH PERIOD. MANAGER REPORTED THE ISSUE TO SUPERVISOR AT TIME OF INSPECTION.</p> <p>CODE REFERENCE: 64E-11.003(2). Proper methods shall be used for cooling in accordance with Rule requirements. There should be enough equipment to meet the demand of the food operation.</p>
<p>Violation #45. Single-use/single-service articles: stored &amp; used OBSERVED SINGLE-SERVICE ITEMS (SALAD TRAYS) NOT PROPERLY STORED/ PROTECTED FROM CONTAMINATION. STORE SINGLE-USE ITEMS AWAY FROM AREA/SOURCES OF CONTAMINATION. - CORRECTED ON SITE</p> <p>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.</p>

Inspector Signature:

Client Signature:

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**General Comments**

SATISFACTORY INSPECTION.

HOT WATER:

- HAND SINK: 125F
- 4 COMP SINK: 112F
- PREP SINK: 121F
- RESTROOM: 105F
- MOP SINK: 116F

EQUIPMENT:

- REACH-IN REFRIGERATOR: 42F
- WALK-IN REFRIGERATOR: 37F
- WALK-IN FREEZER: -18F
- MILK COOLER: 34F, 35F

FOOD:

- MILK: 40F
- STRING CHEESE: 41F
- PARFAIT: 41F
- BEEFARONI: 170F
- BROCCOLI: 145F
- BEEF TIP: 166F

SANITIZER:

- 4 COMP SINK (QAC): 100 PPM THEN 200 PPM
- WIPING CLOTH: 200 PPM

NOTE: EMPLOYEE FOOD SAFETY TRAINING/EMPLOYEE HEALTH POLICY TRAINING COMPLETED ON 8/16/2024.

PROBE FOOD THERMOMETER

THERMOMETERS CALIBRATED AT 32.1F, 33.2F

PEST CONTROL

FACILITY MUST IMPLEMENT AN INTEGRATED PEST MANAGEMENT PLAN.  
PEST CONTROL SERVICE PROVIDED BY TOWER PEST CONTROL.

NON-SERVICE ANIMALS

NO DOGS OR NON-SERVICE ANIMALS ALLOWED INSIDE ESTABLISHMENT.

Email Address(es): renee.brodman@browardschools.com

Inspector Signature:

A circular stamp containing the initials "RFB".

Client Signature:

A handwritten signature in blue ink.

Form Number: DH 4023 03/18

06-48-00541 Nob Hill Elementary School

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Inspection Conducted By: Amythest Rawls (54900)  
Inspector Contact Number: Work: (954) 412-7319 ex.  
Print Client Name:  
Date: 8/27/2024

Inspector Signature:

A handwritten signature in blue ink, appearing to be "AR", enclosed in a circle.

Client Signature:

A handwritten signature in blue ink, appearing to be "B. G. M.", written in a cursive style.