

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00610
Name of Facility: Perry (Annabel C) Elementary School
Address: 6850 SW 34 Street
City, Zip: Miramar 33023

Type: School (9 months or less)
Owner: Broward County School Board - Food & Nutrition Services
Person In Charge: Janet Golden Phone: 754-323-7060
PIC Email: janet.golden@browardschools.com

Inspection Information

Purpose: Routine
Inspection Date: 10/23/2023
Correct By: Next Inspection
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 2
Number of Repeat Violations (1-57 R): 2
Facility Grade: N/A
Stop Sale: No

Begin Time: 10:55 AM
End Time: 11:38 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

- IN** 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- NO** 18. Cooking time & temperatures
- NO** 19. Reheating procedures for hot holding
- NO** 20. Cooling time and temperature
- OUT** 21. Hot holding temperatures (**R**)
- 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

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
IN 34. Plant food properly cooked for hot holding
NO 35. Approved thawing methods
OUT 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
OUT 41. Wiping cloths: properly used & stored
NO 42. Washing fruits & vegetables

PROPER USE OF UTENSILS

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

- 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
OUT 54. Garbage & refuse disposal (**R**)
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.

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Violations Comments

Violation #16. Food-contact surfaces; cleaned & sanitized OBSERVED RED-BROWN SUBSTANCE ON DEFLECTOR INSIDE ICE MACHINE. CLEAN ICE MACHINE THOROUGHLY. 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 (BAKED BEANS) TESTED 111F, NOT HELD AT 135F OR ABOVE. REHEAT FOODS AT 165F/REHEAT COMMERCIAL PRODUCT AT 135F OR ABOVE. BEANS WERE PLACED BACK IN OVEN TO REHEAT. - REPEATED VIOLATION 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 #36. Thermometers provided & accurate OBSERVED MILK COOLER THERMOMETER NOT WORKING, READ 50F, INSPECTOR MEASURED COOLER AT 39F. PROVIDE PROPER WORKING THERMOMETER. 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.
Violation #41. Wiping cloths: properly used & stored OBSERVED WIPING CLOTH SANITIZING SOLUTION TESTED 100 PPM FOR QAC. REQUIRED SANITIZING SOLUTION LEVEL IS 200 -400 PPM. PROVIDE REQUIRED SANITIZING SOLUTION LEVEL FOR QAC. CODE REFERENCE: 64E-11.003(2). In-use wiping cloths shall be stored in an effective and approved sanitizing solution between uses.
Violation #44. Equipment & linens: stored, dried, & handled OBSERVED WET NESTING OF CLEAN, SANITIZED EQUIPMENT (FOOD CONTAINERS), NOT AIR DRIED PRIOR TO STORAGE. WASH RINSE AND SANITIZE. AIR DRY UTENSILS BEFORE STACKING/STORAGE. CODE REFERENCE: 64E-11.003(4). Utensils and equipment must be cleaned, sanitized and air dried prior to storage. Utensils, equipment, and linens must be properly cleaned and stored.
Violation #54. Garbage & refuse disposal OBSERVED GARBAGE CONTAINER/DUMPSTER NOT KEPT COVERED WITH TIGHT FITTED LIDS/COVERS/DOORS. MAINTAIN GARBAGE CONTAINER/DUMPSTER CLOSED, PROVIDE TIGHT FITTED LIDS. - REPEATED VIOLATION 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.

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General Comments

SATISFACTORY INSPECTION.

FOOD TEMPS

MILK: 40F

YOGURT: 38F

BAKED BEANS: 111F

RIB SANDWICH: 136F

CORN DOG: 142F

REFRIGERATOR TEMPS

REACH-IN REFRIGERATOR: 24F

WALK-IN REFRIGERATOR: 41F

WALK-IN FREEZER: -10F

MILK COOLER: 39F

HOT WATER TEMPS

KITCHEN HANDSINK: 112F

3 COMP. SINK: 119F

FOOD PREP SINK: 112F

EMPLOYEE BATHROOM HANDSINK: 103F

MOPSINK: 103F

CERTIFIED FOOD MANAGER/EMPLOYEE TRAINING

EMPLOYEE FOOD SAFETY TRAINING/EMPLOYEE HEALTH POLICY TRAINING COMPLETED ON 8/16/2023

PROBE FOOD THERMOMETER

THERMOMETER CALIBRATED AT 32.3F

WAREWASHING PROCEDURE/SANITIZER USED

3 COMP. SINK CHEMICAL SANITIZER: 200 PPM

WIPING CLOTH (QAC): 100 PPM

*QAC SANITIZER TEST KIT PROVIDED.

PEST CONTROL

FACILITY MUST IMPLEMENT AN INTEGRATED PEST MANAGEMENT PLAN.

PEST CONTROL SERVICE PROVIDED BY BEACH ENVIRONMENTAL.

NON-SERVICE ANIMALS

NO DOGS OR NON-SERVICE ANIMALS ALLOWED INSIDE ESTABLISHMENT.

Email Address(es): janet.golden@browardschools.com

Inspection Conducted By: Amythest Rawls (54900)
Inspector Contact Number: Work: (954) 412-7319 ex.
Print Client Name: Tara Paul
Date: 10/23/2023

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

06-48-00610 Perry (Annabel C) Elementary School