

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: Reinspection	Number of Risk Factors (Items 1-29): 0	Begin Time: 10:18 AM
Inspection Date: 4/5/2024	Number of Repeat Violations (1-57 R): 1	End Time: 10:30 AM
Correct By: Next Inspection	Facility Grade: N/A	
Re-Inspection Date: None	Stop Sale: 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

- NO 6. Proper eating, tasting, drinking, or tobacco use
- NO 7. No discharge from eyes, nose, and mouth

PREVENTING CONTAMINATION BY HANDS

- NO 8. Hands clean & properly washed
- NA 9. No bare hand contact with RTE food
- IN 10. Handwashing sinks, accessible & supplies

APPROVED SOURCE

- IN 11. Food obtained from approved source
- NA 12. Food received at proper temperature
- IN 13. Food in good condition, safe, & unadulterated
- NA 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

- NA 15. Food separated & protected; Single-use gloves

- IN 16. Food-contact surfaces; cleaned & sanitized

- IN 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- NA 18. Cooking time & temperatures
- NA 19. Reheating procedures for hot holding
- NA 20. Cooling time and temperature
- IN 21. Hot holding temperatures
- IN 22. Cold holding temperatures

- NA 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
- NA 31. Water & ice from approved source
- NA 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

- NO 33. Proper cooling methods; adequate equipment
- NA 34. Plant food properly cooked for hot holding
- NA 35. Approved thawing methods
- IN 36. Thermometers provided & accurate

FOOD IDENTIFICATION

- NA 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

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

PROPER USE OF UTENSILS

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

- NA 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- NA 47. Food & non-food contact surfaces
- NA 48. Ware washing: installed, maintained, & used; test strips
- NA 49. Non-food contact surfaces clean

PHYSICAL FACILITIES

- NA 50. Hot & cold water available; adequate pressure
- NA 51. Plumbing installed; proper backflow devices
- NA 52. Sewage & waste water properly disposed
- NA 53. Toilet facilities: supplied, & cleaned
- OUT 54. Garbage & refuse disposal (R)
- NA 55. Facilities installed, maintained, & clean
- NA 56. Ventilation & lighting
- NA 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 #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. GARBAGE COMPANY PLACES THE DUMPSTER CLOSER TO THE WALL WHICH PREVENTS THE STAFF FROM CLOSING THE DUMPSTER LID.- 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.

Inspector Signature:

Client Signature:

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General Comments

SATISFACTORY INSPECTION.

NOV: 73385 - ABATED

THERE IS A \$50 FEE FOR THE FIRST RE-INSPECTION AND A \$75 FEE FOR EACH RE-INSPECTION THEREAFTER AS REQUIRED.

PREVIOUS VIOLATION#S: 16, 21, 22, 36 AND 44 WERE CORRECTED. UNCORRECTED VIOLATION CITED BELOW: 54.

FOOD TEMPS

MILK: 40F

PIZZA: 152F

REFRIGERATOR TEMPS

WALK-IN FREEZER: -10F

CERTIFIED FOOD MANAGER/EMPLOYEE TRAINING

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

WAREWASHING PROCEDURE/SANITIZER USED

3 COMP. SINK CHEMICAL SANITIZER: 200 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;

jennifer.oneal@browardschools.com

Inspection Conducted By: Amythest Rawls (54900)

Inspector Contact Number: Work: (954) 412-7319 ex.

Print Client Name: Tara Paul

Date: 4/5/2024

Inspector Signature:

A small, stylized signature or stamp of the inspector.

Client Signature:

A handwritten signature of the client, Tara Paul.