

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00653
Name of Facility: Ramblewood Elementary School
Address: 8950 Shadow Wood Boulevard
City, Zip: Coral Springs 33065

Type: School (9 months or less)
Owner: Broward County School Board - Food & Nutrition Services
Person In Charge: Gregory Charlotin Phone: 754-322-8160
PIC Email: gregory.charlotin@browardschools.com

Inspection Information

Purpose: Routine
Inspection Date: 8/31/2020
Correct By: Next Inspection
Re-Inspection Date: None

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

Begin Time: 08:48 AM
End Time: 09:45 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

- NO** 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
- NO** 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 (**R**)

- NO** 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
- NO** 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:

Email

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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
- NO** 35. Approved thawing methods
- IN** 36. Thermometers provided & accurate

FOOD IDENTIFICATION

- OUT** 37. Food properly labeled; original container (**COS**)

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

- IN** 43. In-use utensils: properly stored
- IN** 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

- OUT** 47. Food & non-food contact surfaces
- NO** 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
- OUT** 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.

Inspector Signature:

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Violations Comments

Violation #16. Food-contact surfaces; cleaned & sanitized
OBSERVED RED SUBSTANCE INSIDE ICE MACHINE.

CODE REFERENCE: 64E-11.003(2). Food shall only contact surfaces that are clean and sanitized.

Violation #37. Food properly labeled; original container
OBSERVED FOOD PACKAGE (GRANOLA) MISSING LABEL, FOOD NOT EASILY IDENTIFIED. -CORRECTED ON SITE

CODE REFERENCE: 64E-11.003(2). Food or food ingredients removed from their original packages shall be identified with their common name unless unmistakably recognized.

Violation #47. Food & non-food contact surfaces
OBSERVED BROWN SUBSTANCE ON DOOR RUBBER GASKET IN MILK COOLER.

CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.

Violation #54. Garbage & refuse disposal
OBSERVED 2 GARBAGE CONTAINERS NOT PROVIDED AT HANDWASHING SINKS IN KITCHEN AREA AND IN EMPLOYEE'S RESTROOM.

OBSERVED 1 DUMPSTER DRAIN PLUG MISSING.

OBSERVED GARBAGE CONTAINER/DUMPSTER NOT KEPT COVERED WITH TIGHT FITTED LIDS/COVERS.

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.

Violation #56. Ventilation & lighting
OBSERVED 1 AIR VENT IN FOOD PREP AREA HAVE DUST ACCUMULATION NEAR 3 COMPARTMENT SINK.

OBSERVED 2 LIGHT BULBS OUT NEAR MILK COOLER.

CODE REFERENCE: 64E-11.003(6)(a). Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. 50 foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.

Inspector Signature:

Handwritten signature of the inspector, appearing to be "AR".

Client Signature:

Handwritten signature of the client, appearing to be "Email".

Form Number: DH 4023 03/18

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General Comments

HOT WATER:

-HAND SINK: 100F; PREP SINK: 112F; 3 COMP SINK: 116F; RESTROOM: 115F; MOP SINK: 115F

FOOD:

MILK: 38F

EQUIPMENT:

- MILK COOLER: 26F; ICE CREAM CHEST: -6F; WALK-IN REFRIGERATOR: 28F; WALK-IN FREEZER: 12F

SANITIZER:

-QAC: 200 PPM

NOTE: FOOD WAS PACKED FROZEN AND WILL BE DISTRIBUTED FROZEN ON THE FOLLOWING DAY.

NOTE: DUE TO COVID-19 SOCIAL DISTANCING PRACTICES, CLIENT SIGNATURE WAS NOT OBTAINED, HOWEVER INSPECTION FINDINGS AND VIOLATIONS WERE DISCUSSED AT TIME OF INSPECTION AND INSPECTION REPORT WILL BE SENT TO PIC VIA EMAIL.

Email Address(es): andrea.llenas@browardschools.com;
gregory.charlotin@browardschools.com

Inspection Conducted By: Amythest Rawls (6435)
Inspector Contact Number: Work: (954) 412-7319 ex.
Print Client Name:
Date: 8/31/2020

Inspector Signature:

Handwritten signature of Amythest Rawls.

Client Signature:

Handwritten signature "Email".