

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00682
Name of Facility: Sandpiper Elementary School
Address: 3700 Hiatus Road
City, Zip: Sunrise 33321

Type: School (9 months or less)
Owner: Broward County School Board - Food & Nutrition Services
Person In Charge: Randi Russell Phone: 754-321-0235
PIC Email: randi.russell@browardschools.com

Inspection Information

Purpose: Routine
Inspection Date: 7/26/2022
Correct By: Next Inspection
Re-Inspection Date: None

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

Begin Time: 10:04 AM
End Time: 10:40 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
- 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
- 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 (**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

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

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 & sanitized Mold/mildew inside ice machine deflector. Corrected on site. CODE REFERENCE: 64E-11.003(2). Food shall only contact surfaces that are clean and sanitized.</p>
<p>Violation #47. Food & non-food contact surfaces Ice buildup inside reach-in freezer.</p> <p>Observed cutting board with deep score marks. Corrected on site.</p> <p>CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.</p>

Inspector Signature:

Client Signature:

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General Comments

Inspection Result: Satisfactory

Equipment:

Reach in refrigerator: 35F
Reach in freezer: -10F
Chest freezer: -10F
Milk chest cooler: 35F
Walk in refrigerator: 35F
Walk-in freezer: -8F

Hot Water:

Handwashing sink: 102F
Prep sink: 105F
3 Compartment sink: 103F
Mop sink: 104F
Bathrooms: 101F/103F

Sanitizer:

3-comp sink QAC: 200PPM

Food:

Empanada: 157F
Pizza: 165F

Employee Food Safety Training/Employee Health policy training observed 3/16/2022

Email Address(es): randi.russell@browardschools.com;
camille.lachance@browardschools.com

Inspection Conducted By: Arlettie Abrahantes (6607)
Inspector Contact Number: Work: (954) 412-7218 ex.
Print Client Name:
Date: 7/26/2022

Inspector Signature:

Client Signature: