

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00787
Name of Facility: Thurgood Marshall Elementary
Address: 800 NW 13 Street
City, Zip: Fort Lauderdale 33311

Type: School (more than 9 months)
Owner: Broward County School Board - Food & Nutrition Services
Person In Charge: Krystal Lewis Phone: 754-322-7510
PIC Email: krystal.lewis@browardschools.com

Inspection Information

Purpose: Routine
Inspection Date: 9/20/2022
Correct By: Next Inspection
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 2
Number of Repeat Violations (1-57 R): 0
Facility Grade: N/A
Stop Sale: No

Begin Time: 11:42 AM
End Time: 01:03 PM

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

OUT 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

NA 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

IN 16. Food-contact surfaces; cleaned & sanitized

NO 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

NA 18. Cooking time & temperatures

NO 19. Reheating procedures for hot holding

NO 20. Cooling time and temperature

IN 21. Hot holding temperatures

OUT 22. Cold holding temperatures

NO 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
- 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

- 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
- 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

- NA 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- OUT 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
- OUT 51. Plumbing installed; proper backflow devices
- IN 52. Sewage & waste water properly disposed
- OUT 53. Toilet facilities: supplied, & cleaned
- IN 54. Garbage & refuse disposal
- OUT 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.

Inspector Signature:

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Violations Comments

<p>Violation #1. Demonstration of Knowledge/Training Observed: Food service employee lack knowledge of the basic food safety practices.</p> <p>CODE REFERENCE: 64E-11.003(3). All individuals working in the food establishment have documentation of being trained on Chapter 64E-11, FAC, which relate to their duties and responsibilities.</p>
<p>Violation #22. Cold holding temperatures Observed: TCS food cold held above 41F. Salad: 68F.</p> <p>CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held cold, and not subject to an approved HACCP plan, must be maintained at 41°F.</p>
<p>Violation #47. Food & non-food contact surfaces Observed: Ice scoop is cracked. The ice scoop will no longer be in use.</p> <p>Observed: Ice build-up in the reach in freezer, milk cooler, and the walk in freezer. Corrective action taken. Work order placed prior to the inspection.</p> <p>Observed: Reach in cooler near the register gaskets is warped and the reach in freezer gaskets is in disrepair.</p> <p>CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.</p>
<p>Violation #51. Plumbing installed; proper backflow devices Observed: Missing air gap at the ice machine.</p> <p>CODE REFERENCE: 64E-11.003(5)(c). Plumbing will be installed and maintained to comply with plumbing requirements, including backflow prevention devices. A mop sink will be provided.</p>
<p>Violation #53. Toilet facilities: supplied, & cleaned Observed: Missing covered waste receptacle in the restroom used by food service employees.</p> <p>CODE REFERENCE: 64E-11.003(5). Toilet facilities shall meet applicable plumbing code, be kept clean, provided with toilet paper and covered waste receptacle, and utilize self-closing doors.</p>
<p>Violation #55. Facilities installed, maintained, & clean Observed: Cracked and missing tile in the single use items storage room and cracked tile in front of the extraction room. Corrective action taken. Work order placed prior to the inspection.</p> <p>Observed: Debris under the dumpster.</p> <p>CODE REFERENCE: 64E-11.003(5). Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. Exterior areas shall be kept cleaned.</p>

General Comments

<p>STEAMTABLE: TACO MEAT: 176F, MIXED VEGETABLES: 135F, SERVING AREA: SALAD: 68F MILK COOLER: 15F, 28F MILK: 39F HOT HOLDING UNIT: FRIED CHICKEN: 180F REHEATING: FRIED CHICKEN: 176F REACH IN COOLERS: 27F, 28F REACH IN FREEZER: 20F CHEST FREEZER: 18F WALK IN COOLER: 38, YOGURT: 41F WALK IN FREEZER: 20F</p> <p>3 COMPARTMENT SINK: QUAT SANITIZER: 200 PPM, WIPING CLOTH SOLUTION: 200 PPM ALL PLUMBING FIXTURES ARE 100F OR GREATER.</p> <p>Email Address(es): krystal.lewis@browardschools.com</p>

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

06-48-00787 Thurgood Marshall Elementary

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Inspection Conducted By: Sharon Bures (3262)
Inspector Contact Number: Work: (954) 412-7303 ex.
Print Client Name:
Date: 9/20/2022

Inspector Signature:

Handwritten signature of Sharon Bures in black ink.

Client Signature:

Handwritten signature of the client in black ink.