

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00689
Name of Facility: Sea Castle Elementary School
Address: 9600 Miramar Boulevard
City, Zip: Miramar 33025

Type: School (more than 9 months)
Owner: Broward County School Board - Food & Nutrition Services
Person In Charge: Dania Caboverde Phone: 754-323-7260
PIC Email: dania.caboverde@browardschools.com

Inspection Information

Purpose: Routine
Inspection Date: 2/28/2024
Correct By: None
Re-Inspection Date: None

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

Begin Time: 11:07 AM
End Time: 11:56 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

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

- IN 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- IN 18. Cooking time & temperatures
- IN 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
- OUT 28. Toxic substances identified, stored, & used (COS)

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

- ☐ NO 33. Proper cooling methods; adequate equipment
☐ IN 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

- ☐ 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
☐ IN 54. Garbage & refuse disposal
☐ 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.

Violations Comments

Violation #28. Toxic substances identified, stored, & used
OBSERVED CLEANING/SANITIZING PRODUCT CONTAINER MISSING LABEL IDENTIFYING CONTENT. LABEL CLEANING/SANITIZING PRODUCT CONTAINER. - CORRECTED ON SITE

CODE REFERENCE: 64E-11.003(6). Toxic substances properly identified, stored and used

Inspector Signature:

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General Comments

SATISFACTORY INSPECTION.

FOOD TEMPS

MASHED POTATOES: 152F
BURGER: 135F
BEAN BURRITO: 154F
BAKED BEANS: 146F
STRING CHEESE: 39F
MILK: 31F

REFRIGERATOR TEMPS

REACH-IN REFRIGERATORS: 36F, 40F
REACH-IN FREEZER: 10F
WALK-IN REFRIGERATOR: 40F
WALK-IN FREEZER: 2F
MILK COOLER: 30F

HOT WATER TEMPS

KITCHEN HANDSINK: 106F
3 COMP. SINK: 107F
FOOD PREP SINK: 123F
EMPLOYEE BATHROOM HANDSINKS: 106F, 104F
MOPSINK: 110F

CERTIFIED FOOD MANAGER/EMPLOYEE TRAINING

EMPLOYEE FOOD SAFETY TRAINING/EMPLOYEE HEALTH POLICY TRAINING COMPLETED ON 8/17/2023.

PROBE FOOD THERMOMETER

THERMOMETER CALIBRATED AT 32.1F, 32.3F

WAREWASHING PROCEDURE/SANITIZER USED

3 COMP. SINK CHEMICAL SANITIZER: 200 PPM
WIPING CLOTH (QAC): 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): danica.caboverde@browardschools.com

Inspection Conducted By: Amythest Rawls (54900)
Inspector Contact Number: Work: (954) 412-7319 ex.
Print Client Name: Claudia Wheatley
Date: 2/28/2024

Inspector Signature:

Client Signature: