

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00700
Name of Facility: Sheridan Hills Elem School
Address: 5001 Thomas Street
City, Zip: Hollywood 33021

Type: School (9 months or less)
Owner: Broward County School Board - Food & Nutrition Services
Person In Charge: Maria Almazan Phone: (754) 323-7310
PIC Email: maria.almazan@browardschools.com

Inspection Information

Purpose: Routine
Inspection Date: 2/11/2019
Correct By: Next Inspection
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 4
Number of Repeat Violations (1-57 R): 0
Facility Grade: N/A
Stop Sale: No

Begin Time: 10:35 AM
End Time: 11:50 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

- OUT** 3. Knowledge, responsibilities and reporting (COS)
- 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
- OUT** 10. Handwashing sinks, accessible & supplies (COS)

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

- OUT** 16. Food-contact surfaces; cleaned & sanitized (COS)

- 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

- IN** 21. Hot holding temperatures

- IN** 22. Cold holding temperatures

- OUT** 23. Date marking and disposition (COS)

- 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
- IN** 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
- IN** 42. Washing fruits & vegetables

PROPER USE OF UTENSILS

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

- IN** 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
- 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
- OUT** 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.

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Violations Comments

<p>Violation #3. Knowledge, responsibilities and reporting SELECTED FOOD EMPLOYEE UNABLE TO DEMONSTRATE KNOWLEDGE OF REPORTABLE FOODBORNE ILLNESS SYMPTOMS OR DISEASES. CORRECTED ON SITE - HANDOUT .</p> <p>CODE REFERENCE: 64E-11.003(3). PIC is aware of their responsibilities to inform all food employees to report certain symptoms or diagnosed diseases; PIC reports to the Department.</p>
<p>Violation #10. Handwashing sinks, accessible & supplies HAND WASHING SIGN NOT POSTED IN KITCHEN AREA. CORRECTED ON SITE DURING TIME OF INSPECTION. CODE REFERENCE: 64E-11.003(5)(d). Handwashing sinks are properly equipped with hand soap, individual disposable towels or hand drying device, and signage; and conveniently located.</p>
<p>Violation #16. Food-contact surfaces; cleaned & sanitized OBSERVED INSIDE ICE MACHINE UNCLEAN. CORRECTED ON SITE DURING TIME OF INSPECTION. CODE REFERENCE: 64E-11.003(2). Food shall only contact surfaces that are clean and sanitized.</p>
<p>Violation #23. Date marking and disposition REFRIGERATED READY TO EAT TCS FOOD (MARINARA SAUCE, GROUND BEEF) MISSING DATE OF PREPARATION. CORRECTED ON SITE DURING TIME OF INSPECTION.</p> <p>CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are RTE and held refrigerated for more than 24 hours, shall be properly date marked unless otherwise exempted.</p>
<p>Violation #45. Single-use/single-service articles: stored & used OBSERVED BOXES OF SINGLE-USE ITEM (CUPS) STORED IN LOCKER AREA NEXT TO EMPLOYEE RESTROOM. AS PER MANAGER STATMENT THIS IS TEMPORAL PLACE DUE FACILITY IS UNDER CONSTRUCTION. CODE REFERENCE: 64E-11.003(4). Single-service/Single-use articles must be properly stored and protected to prevent possible contamination. Discard items after use.</p>
<p>Violation #47. Food & non-food contact surfaces OBSERVED REFRIGERATOR AND FREEZER DOOR RUBBER GASKET DIRTY/MOLDY. CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.</p>
<p>Violation #55. Facilities installed, maintained, & clean OBSERVED WALL IN DISREPAIR, HOLE EXISTS BEHIND FOOD RACK IN DRY STORAGE ROOM. WORK ORDER J897111 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>
<p>Violation #56. Ventilation & lighting OBSERVED FANS ARE DUSTY/ DIRTY. 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.</p>

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General Comments

HOT WATER KITCHEN HAND SINK 111F
HOT WATER RESTROOM HAND SINK 132F
HOT WATER 3 COMPARTMENT SINK 109F
QUAT SANITIZER 3 COMPARTMENT SINK 200PPM.

HOT WATER MOP SINK 128F

REFRIGERATOR AMBIENT 36F, 40F
REACH-IN YOGURT 38F
REACH-IN CHEESE 41F

CHEST REFRIGERATOR 40F
CHOCOLATE MILK 39F, EXP. 2/23/19

FREEZER AMBIENT 2F, -6F, -12F
ALL POTENTIALLY HAZARDOUS FOOD FROZEN SOLID

FOOD SERVING STATION / STEAM TABLE:
BROCCOLI 137F
CHEESE PIZZA 141F
PIZZA CRUNCHERS 139F

FOOD WARMER 185F
PIZZA CRUNCHERS 189F

NOTE: OBSERVED FACILITY WALK IN COOLER, WALK IN FREEZER AND DRY STORAGE ROOM ARE UNDER CONSTRUCTION.

Email Address(es): maria.almazan@browardschools.com

Inspection Conducted By: Nazira MejiaNino (6435)
Inspector Contact Number: Work: (954) 467-4700 ex. 4243
Print Client Name:
Date: 2/11/2019

Inspector Signature:

Handwritten signature of Nazira MejiaNino.

Client Signature:

Handwritten signature of the client.