

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 06-48-00849  
Name of Facility: Whiddon-Rogers Education Ctr  
Address: 700 SW 26 Street  
City, Zip: Fort Lauderdale 33315

Type: School (9 months or less)  
Owner: Broward County School Board - Food & Nutrition Services  
Person In Charge: Arden Keyes Phone: 754-321-0215  
PIC Email: arden.keyes@browardschools.com

**Inspection Information**

Purpose: Routine  
Inspection Date: 8/18/2022  
Correct By: Next Inspection  
**Re-Inspection Date: None**

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

Begin Time: 10:00 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
- 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
- IN** 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
- IN** 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**

|                                                                 |                                                                        |
|-----------------------------------------------------------------|------------------------------------------------------------------------|
| <b>SAFE FOOD AND WATER</b>                                      |                                                                        |
| <u>IN</u> 30. Pasteurized eggs used where required              | <u>NA</u> 46. Slash resistant/cloth gloves used properly               |
| <u>IN</u> 31. Water & ice from approved source                  | <b>UTENSILS, EQUIPMENT AND VENDING</b>                                 |
| <u>NA</u> 32. Variance obtained for special processing          | <u>IN</u> 47. Food & non-food contact surfaces                         |
| <b>FOOD TEMPERATURE CONTROL</b>                                 | <u>IN</u> 48. Ware washing: installed, maintained, & used; test strips |
| <u>IN</u> 33. Proper cooling methods; adequate equipment        | <u>IN</u> 49. Non-food contact surfaces clean                          |
| <u>IN</u> 34. Plant food properly cooked for hot holding        | <b>PHYSICAL FACILITIES</b>                                             |
| <u>IN</u> 35. Approved thawing methods                          | <u>IN</u> 50. Hot & cold water available; adequate pressure            |
| <u>IN</u> 36. Thermometers provided & accurate                  | <u>IN</u> 51. Plumbing installed; proper backflow devices              |
| <b>FOOD IDENTIFICATION</b>                                      | <u>IN</u> 52. Sewage & waste water properly disposed                   |
| <u>IN</u> 37. Food properly labeled; original container         | <u>IN</u> 53. Toilet facilities: supplied, & cleaned                   |
| <b>PREVENTION OF FOOD CONTAMINATION</b>                         | <u>OUT</u> 54. Garbage & refuse disposal                               |
| <u>IN</u> 38. Insects, rodents, & animals not present           | <u>OUT</u> 55. Facilities installed, maintained, & clean               |
| <u>IN</u> 39. No Contamination (preparation, storage, display)  | <u>IN</u> 56. Ventilation & lighting                                   |
| <u>IN</u> 40. Personal cleanliness                              | <u>IN</u> 57. Permit; Fees; Application; Plans                         |
| <u>IN</u> 41. Wiping cloths: properly used & stored             |                                                                        |
| <u>IN</u> 42. Washing fruits & vegetables                       |                                                                        |
| <b>PROPER USE OF UTENSILS</b>                                   |                                                                        |
| <u>IN</u> 43. In-use utensils: properly stored                  |                                                                        |
| <u>IN</u> 44. Equipment & linens: stored, dried, & handled      |                                                                        |
| <u>IN</u> 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 #54. Garbage &amp; refuse disposal<br/>Observed dumpster drain plug.</p> <p>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.</p> |
| <p>Violation #55. Facilities installed, maintained, &amp; clean<br/>Observed ceiling tile with "black substance" by employee bathroom.</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>                                                                 |

Inspector Signature:

Client Signature:

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**General Comments**

Employee Training: 03/18/2022  
QA Levels: 200 PPM (Three Compartment Sink)

Food Temps:

Fried Chicken: 146 F (Warmer)  
Beans: 140 F (Serving Line)  
Beans: 139 F (Warmer)  
Milk: 39 F (Reach In)  
Lettuce: 34 F (Walk In) (Infrared Thermometer)  
Shredded Carrots: 32 F (Walk In) (Infrared Thermometer)

Cooling Units:

Walk In: 40 F  
Walk In Freezer: 0 F  
Reach In Kitchen: 40 F  
Reach In Freezer Dry Storage: 0 F  
Reach In 3 Door: 40 F

Sink Temps:

Handwashing Sink: 121 F  
Three Compartment Sink: 129 F  
Mop Sink: 118 F  
Employee Bathroom: 110 F

Email Address(es): arden.keyes@browardschools.com

Inspection Conducted By: Jonathan Alvear (6435)  
Inspector Contact Number: Work: (954) 412-7222 ex.  
Print Client Name:  
Date: 8/18/2022

Inspector Signature:

Handwritten signature of the inspector, Jonathan Alvear.

Client Signature:

Handwritten signature of the client.