

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00779
Name of Facility: Tedder Elementary School
Address: 4157 NE 1 Terrace
City, Zip: Pompano Beach 33064

Type: School (9 months or less)
Owner: Broward County School Board - Food & Nutrition Services
Person In Charge: Judith Yazell Phone: (754) 322-8660
PIC Email: judith.yazell@browardschool.com

Inspection Information

Purpose: Routine
Inspection Date: 2/5/2019
Correct By: Next Inspection
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 3
Number of Repeat Violations (1-57 R): 1
Facility Grade: N/A
Stop Sale: No

Begin Time: 11:37 AM
End Time: 12:47 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 (**COS**)
- NA** 2. Certified Manager/Person in charge present

EMPLOYEE HEALTH

- OUT** 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

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

- NO** 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- OUT** 18. Cooking time & temperatures (**COS**)
- 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

- 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 46. Slash resistant/cloth gloves used properly
IN 31. Water & ice from approved source	UTENSILS, EQUIPMENT AND VENDING
NA 32. Variance obtained for special processing	IN 47. Food & non-food contact surfaces
FOOD TEMPERATURE CONTROL	IN 48. Ware washing: installed, maintained, & used; test strips
IN 33. Proper cooling methods; adequate equipment	IN 49. Non-food contact surfaces clean
NO 34. Plant food properly cooked for hot holding	PHYSICAL FACILITIES
IN 35. Approved thawing methods	IN 50. Hot & cold water available; adequate pressure
IN 36. Thermometers provided & accurate	IN 51. Plumbing installed; proper backflow devices
FOOD IDENTIFICATION	IN 52. Sewage & waste water properly disposed
IN 37. Food properly labeled; original container	IN 53. Toilet facilities: supplied, & cleaned
PREVENTION OF FOOD CONTAMINATION	IN 54. Garbage & refuse disposal
IN 38. Insects, rodents, & animals not present	IN 55. Facilities installed, maintained, & clean
IN 39. No Contamination (preparation, storage, display)	OUT 56. Ventilation & lighting (R)
IN 40. Personal cleanliness	IN 57. Permit; Fees; Application; Plans
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	
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 #1. Demonstration of Knowledge/Training FOOD WORKER (COOK/DISHWASHER) UNABLE TO DEMONSTRATE KNOWLEDGE OF BASIC PUBLIC HEALTH FOOD PROTECTION PRACTICES AS RELATED TO ASSIGNED DUTIES. CORRECTED ON SITE DURING TIME OF INSPECTION. 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 #3. Knowledge, responsibilities and reporting SELECTED EMPLOYEES UNABLE TO DEMONSTRATE KNOWLEDGE OF REPORTABLE FOODBORNE ILLNESS SYMPTOMS OR DISEASES. 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 #18. Cooking time & temperatures CHICKEN NUGGETS NOT COOKED TO MINIMUM 165F AT LEAST 15 SECONDS. CORRECTED ON SITE DURING TIME OF INSPECTION FINAL TEMPERATURE TESTED 202F CODE REFERENCE: 64E-11.003(2). Foods shall meet the minimum time and temperature cooking requirements as required by Rule.</p>
<p>Violation #56. Ventilation & lighting OBSERVED AC VENT AND CELING TILE DUSTY IN FOOD PREP AREA. 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>

Inspector Signature:

Client Signature:

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General Comments

HOT WATER KITCHEN HAND SINK 134F, 107F
HOT WATER RESTROOM HAND SINK 121F
HOT WATER 3 COMPARTMENT SINK 123F
QUAT SANITIZER 3 COMPARTMENT SINK 200PPM.
BUCKET WITH WIPING CLOTHS- QUAT SANITIZER CONCENTRATION 200 PPM

HOT WATER MOP SINK 116F

WALK IN COOLER AMBIENT 36F
CHEESE 36F
HAM 38F

REFRIGERATOR AMBIENT 32F
REACH-IN SALAD DRESSING 34F

CHEST MILK REFRIGERATOR AMBIENT 40F
CHOCOLATE MILK 41F EXP. 2/17/19

WALK IN FREEZER AMBIENT 12F
ALL POTENTIALLY HAZARDOUS FOOD FROZEN SOLID

FOOD SERVING STATION / STEAM TABLE:
FRIED RICE 145F
CHICKEN NUGGETS 156F
SPINACH 175F

FOOD WARMER 190F, 200F
FRIED RICE 168F
EGGROLLS 167F

OVEN
CHICKEN NUGGETS 153F, CORRECTED ON SITE, FINAL TEMPERATURE TESTED 204F

Email Address(es): judith.yazell@browardschool.com

Inspection Conducted By: Nazira MejiaNino (6435)
Inspector Contact Number: Work: (954) 467-4700 ex. 4243
Print Client Name:
Date: 2/5/2019

Inspector Signature:

Client Signature: