

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



1 of 3

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

Correct By: Next Inspection
Re-Inspection Date: None

Type: School (9 months or less)
Owner: Broward County School Board - Food & Nutrition Services
Person In Charge: Judith Yazell Phone: (754) 322-8650

Inspection Information

Purpose: Routine
Inspection Date: 2/22/2018

Begin Time: 10:24 AM
End Time: 11:14 AM

Additional Information

No Additional Information Available

Items marked below violate the requirements of Chapter 64E-11 of the Florida Administrative Code and must be corrected. Continued operation of this facility without making these corrections is a violation of Chapter 64E-11, Florida Administrative Code and Chapters 381 and 386, Florida Statutes. Violations must be corrected by the date and time indicated in the Results section above or an administrative fine or other legal action will be initiated.

Violation Markings

FOOD SUPPLIES	17. Exclusion of personnel	34. Plumbing
1. Sources, etc.	18. Cleanliness	35. Toilet facilities
FOOD PROTECTION	19. Tobacco use	36. Handwashing facilities
2. Stored temperature	20. Handwashing	X 37. Garbage disposal
3. No further cooking/Rapid cooling	21. Handling of dishware	38. Vermin control
4. Thawing	EQUIPMENT/UTENSILS	OTHER FACILITIES AND OPERATIONS
5. Raw fruits	22. Refrigeration facilities/Thermometers	X 39. Other facilities and operations
6. Pork cooking	23. Sinks	TEMPORARY FOOD SERVICE EVENTS
7. Poultry cooking	24. Ice storage/Counter-protector	40. Temporary food service events
8. Other animal cooking	25. Ventilation/Storage/Sufficient equipment	VENDING MACHINES
9. Least contact/Reheating	26. Dishwashing facilities	41. Vending machines
X 10. Food container	27. Design and fabrication	MANAGER CERTIFICATION
11. Buffet requirements	28. Installation and location	42. Manager certification
12. Self-service condiments	X 29. Cleanliness of equipment	CERTIFICATES AND FEES
13. Reservice of food	30. Methods of washing	43. Certificates and fees
14. Sneeze guards	SANITARY FACILITIES AND CONTROLS	INSPECTION/ENFORCEMENT
15. Transportation of food	31. Water supply	44. Inspection/Enforcement
16. Poisonous/Toxic materials	32. Ice	
PERSONNEL	33. Sewage	

Inspector Signature:

NMF

Client Signature:

Judith Yazell

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General Comments

HOT WATER KITCHEN HAND SINK 124F, 110F
HOT WATER RESTROOM HAND SINK 124F
HOT WATER 3 COMPARTMENT SINK 122F
QUAT SANITIZER 3 COMPARTMENT SINK 200PPM.

HOT WATER MOP SINK 115F

WALK IN COOLER AMBIENT 34F
CHEESE 36F
YOGURT 38F EXP. 3/29/18

REFRIGERATOR AMBIENT 30F
CHOCOLATE MILK 38F EXP. 3/6/18

CHEST MILK REFRIGERATOR. UNABLE TO TEST AMBIENT TEMPERATURE
STRAWBERRY MILK 36F 3/6/18.

WALK IN FREEZER AMBIENT 2F
ALL POTENTIALLY HAZARDOUS FOOD FROZEN SOLID

FOOD SERVING STATION
MACARONI AND CHEESE 168F
CORN DOG 148F

FOOD WARMER 200F
CORN DOG 152F

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

Inspector Signature:

Handwritten signature of the inspector.

Client Signature:

Handwritten signature of the client.

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Violations Comments

Violation #10. Food container
OBSERVED COMMERCIALY PREPARED/PACKAGED FOOD (TORTILLAS) MISSING MANUFACTURER USE BY/SELL BY DATE.
OBSERVED COMMERCIALY PREPARED PHF (FRIED RICE) MISSING USED BY/SELL BY DATE.

CODE REFERENCE: Storage Containers. 64E-11.004(13)(14). Food storage containers shall be clean, covered, and marked with their contents. Refrigerated, ready-to-eat, potentially hazardous food prepared in the facility, must be marked with date of preparation, if held greater than 24 hours. Food must be stored six inches above the floor.

Violation #29. Cleanliness of equipment
OBSERVED SINGLE SERVICE (PLASTIC TRAYS) NOT PROPERLY STORED/ PROTECTED FROM CONTAMINATION

CODE REFERENCE: Cleaned. 64E-11.006(4). All equipment will be maintained in a clean and sanitized manner.

Violation #37. Garbage disposal
OBSERVED GARBAGE RECYCLE DUMPSTER NOT KEPT COVERED WITH TIGHT FITTED LIDS.
CODE REFERENCE: Garbage. 64E-11.007(6). Garbage will be disposed of to prevent vector harborage. Garbage containers will be leak proof. Outside storage will be on top of a smooth nonabsorbent material.

Violation #39. Other facilities and operations
OBSERVED EMPLOYEE CLOTHING IN FOOD PREP AREA.

OBSERVED FLOOR SURFACE NOT CLEAN/ DUSTY UNDER RACK IN DRY STORAGE ROOM AND WALK IN FREEZER

CODE REFERENCE: Other Facilities. 64E-11.008. Floors, walls, and ceilings shall be smooth and washable. 20 foot candles of light shall be provided. Adequate ventilation shall be provided. A mop sink or garbage can wash down will be provided. No living quarter shall open to the facility. No live animals. Exterior area shall be kept clean.

Inspection Conducted By: Nazira MejiaNino (6435)
Inspector Contact Number: Work: (954) 467-4700 ex. 4243
Print Client Name:
Date: 2/22/2018

Inspector Signature:

Client Signature: