

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



1 of 2

**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: Broward County School Board - Food & Nutrition Services  
Phone: (754) 321-0235

**Inspection Information**

Purpose: Routine  
Inspection Date: 5/31/2018

Begin Time: 10:36 AM  
End Time: 11:12 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                              | 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                  |
| 10. Food container                  | 27. Design and fabrication                   | MANAGER CERTIFICATION                 |
| 11. Buffet requirements             | 28. Installation and location                | 42. Manager certification             |
| 12. Self-service condiments         | 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:

*Nancy*

Client Signature:

*Gray Yorgel*

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### General Comments

HOT WATER KITCHEN HAND SINK 130F  
HOT WATER RESTROOM HAND SINK 118F  
HOT WATER 3 COMPARTMENT SINK 117F  
QUAT SANITIZER 3 COMPARTMENT SINK 400PPM.

HOT WATER MOP SINK 107F

WALK IN COOLER AMBIENT 36F  
BUTTER 39F  
YOGURT 39F EXP. 7/12/18

REFRIGERATOR AMBIENT 30F  
SALAD DRESSING 39F  
YOGURT 35F EXP. 6/20/18

CHEST MILK REFRIGERATOR 36F  
MILK 33F EXP. 6/10/18

WALK IN FREEZER AMBIENT 18F  
ALL POTENTIALLY HAZARDOUS FOOD FROZEN SOLID

FOOD SERVING STATION  
CHICKEN 167F  
EGGROLLS 146F

FOOD WARMER 180F, 200F  
FRIES 145F  
CHICKEN 158F  
CHICKEN NUGGETS 146F

OVEN  
CHICKEN NUGGETS 185F

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

### Violations Comments

Violation #39. Other facilities and operations  
OBSERVED AC VENTS DIRTY/ DUSTY/GREASY.  
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: 5/31/2018

Inspector Signature:

*Nazira MejiaNino*

Client Signature:

*Judith Yazell*