

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00559
Name of Facility: Nova High School
Address: 3600 SW 70 Avenue
City, Zip: Davie 33314

Type: School (more than 9 months)
Owner: Broward County School Board - Food & Nutrition Services
Person In Charge: Jhasmine Price Phone: (754) 321-0215
PIC Email: Magna.Borja@browardschools.com

Inspection Information

Purpose: Routine
Inspection Date: 3/18/2025
Correct By: Next Inspection
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 1
Number of Repeat Violations (1-57 R): 1
FacilityGrade: N/A
StopSale: No

Begin Time: 08:15 AM
End Time: 09:30 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

- 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
- 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

- IN** 18. Cooking time & temperatures
- IN** 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

- IN** 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	
IN 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
NO 33. Proper cooling methods; adequate equipment	IN 49. Non-food contact surfaces clean
IN 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
OUT 37. Food properly labeled; original container (COS)	IN 53. Toilet facilities: supplied, & cleaned
PREVENTION OF FOOD CONTAMINATION	OUT 54. Garbage & refuse disposal (R)
IN 38. Insects, rodents, & animals not present	IN 55. Facilities installed, maintained, & clean
OUT 39. No Contamination (preparation, storage, display)	OUT 56. Ventilation & lighting
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 #16. Food-contact surfaces; cleaned & sanitized Improper drying, wet nesting of pans after sanitization. Clean, sanitize and air-dry equipment/utensils. Corrective action taken. Pans re-sanitized by staff. CODE REFERENCE: 64E-11.003(2). Food shall only contact surfaces that are clean and sanitized.</p>
<p>Violation #37. Food properly labeled; original container Food container, pineapple in walk-in fridge, missing label, food not easily identified. Label food container. Corrective action taken. Pineapples labeled by staff. CODE REFERENCE: 64E-11.003(2). Food or food ingredients removed from their original packages shall be identified with their common name unless unmistakably recognized.</p>
<p>Violation #39. No Contamination (preparation, storage, display) Food container, cheese sandwiches, not covered in reach-in fridge 1. Cover food container. Corrective action taken. Food covered by staff. CODE REFERENCE: 64E-11.003(2). Food shall be protected from sources of contamination and stored in a clean, dry location at least 6 inches above the floor.</p>
<p>Violation #54. Garbage & refuse disposal Garbage container/dumpster not kept covered with tight fitted lids/covers/doors. Maintain garbage container/dumpster closed, provide tight fitted lids. 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 #56. Ventilation & lighting Ceiling ventilation exhaust air ducts are dirty/ dusty in dry storage. Clean ventilation exhaust air ducts. Ceiling Lighting not working properly in dry storage .Minimum 50Ft candles of light required. Provide required lighting. 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>

General Comments

Result: Satisfactory

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Client Signature:

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Sanitizer
QAC(3 comp sink): 400 PPM
QAC (bucket) x 2: 200-400PPM

Employee Food Safety Training conducted on September, 2024.

Sink Temperature
Handsink x 2: 110-125F
Prep sink x 2: 110-124F
Mop sink: 120F
Restroom: 110F
3 Compartment sink: 110F

Cold Holding
Reach-in fridge x 4: 36-40F
Yogurt (reach-in fridge 1/serving): 36F
Yogurt(reach-in fridge 2/ serving): 37F
Yogurt (reach-in fridge 1): 38F
Milk(reach-in fridge 2): 39F
Milk (reach-in fridge 3): 38F
Dressing (reach-in fridge 4): 39F
Reach-in freezer x 2 : -10-0F
Milk (serving line) x 2: 38-39F
Walk in fridge: 39F
Cheese (walk-in fridge): 36F
Walk-in freezer:-10F

Hot holding
Beef burrito (holding serving line)x2: 135-151F
Beef burrito (hot holding serving unit): 135F
Mixed vegetables (hot holding serving line) x 2: 134-136F

1 Thermometer callibrated at 32F

Pest Control service provided by Tower Pest Control, 3/10/25.

No dogs or non-service animals allowed inside establishment.

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

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Email Address(es): Magna.Borja@browardschools.com

Inspection Conducted By: Christian Sapovits (30689)
Inspector Contact Number: Work: (954) 412-7328 ex.
Print Client Name:
Date: 3/18/2025

Inspector Signature:

Handwritten signature of the inspector, Christian Sapovits.

Client Signature:

Handwritten signature of the client, Magna Borja.

Form Number: DH 4023 03/18

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