

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: Magna Borja Phone: (754) 321-0215
PIC Email: Magna.borja@browardschools.com

Inspection Information

Purpose: Routine
Inspection Date: 5/31/2022
Correct By: None
Re-Inspection Date: None

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

Begin Time: 09:05 AM
End Time: 09:47 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

- | | |
|--|---|
| <p>SUPERVISION
OUT 1. Demonstration of Knowledge/Training (COS)
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</p> | <p>IN 16. Food-contact surfaces; cleaned & sanitized
IN 17. Proper disposal of unsafe food
TIME/TEMPERATURE CONTROL FOR SAFETY
NO 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</p> |
|--|---|

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

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Good Retail Practices

SAFE FOOD AND WATER

NO 30. Pasteurized eggs used where required

IN 31. Water & ice from approved source

NA 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

NO 33. Proper cooling methods; adequate equipment

NO 34. Plant food properly cooked for hot holding

IN 35. Approved thawing methods

IN 36. Thermometers provided & accurate

FOOD IDENTIFICATION

IN 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

IN 38. Insects, rodents, & animals not present

IN 39. No Contamination (preparation, storage, display)

IN 40. Personal cleanliness

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

NO 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

IN 47. Food & non-food contact surfaces

IN 48. Ware washing: installed, maintained, & used; test strips

IN 49. Non-food contact surfaces clean

PHYSICAL FACILITIES

IN 50. Hot & cold water available; adequate pressure

IN 51. Plumbing installed; proper backflow devices

IN 52. Sewage & waste water properly disposed

IN 53. Toilet facilities: supplied, & cleaned

IN 54. Garbage & refuse disposal

IN 55. Facilities installed, maintained, & clean

IN 56. Ventilation & lighting

IN 57. Permit; Fees; Application; Plans

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

Violation #1. Demonstration of Knowledge/Training

Food worker (server) unable to demonstrate knowledge of basic public health food protection practices as related to assigned duties. (hot holding) corrective action taken-Handout given to manager.

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.

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General Comments

Result: Satisfactory

Sanitizer

QAC(3 comp sink): 200PPM

QAC (bucket) x 4: 200-300PPM

Employee Food Safety Training conducted on 3/17/2022.

Temperature

Handsink x 2: 102-131F

Prep sink x 2: 118-126F

Reach-in fridge x 4: 35-41F

Yogurt (reach-in fridge 1): 35F

Dressing (reach-in fridge 2): 41F

Salad (reach-in fridge 3): 38F

Milk (reach-in fridge 4): 39F

Reach-in freezer x 2 : -4-10F

3 Compartment sink: 133F

Mop sink: 121F

Restroom: 1019F

Milk (serving line) x 3: 33-39F

Walk in fridge: 39F

Milk(walk in fridge): 41F

Rolls (hot holding/ serving line): 140F

Task lighting: 64FC

1 Thermometer calibrated at 32F

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

Inspection Conducted By: Christian Sapovits (6608)
Inspector Contact Number: Work: (954) 412-7328 ex.
Print Client Name:
Date: 5/31/2022

Inspector Signature:

Client Signature:

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