

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 06-48-00159  
Name of Facility: Colbert Museum Magnet  
Address: 2701 Plunkett Street  
City, Zip: Hollywood 33020

Type: School (more than 9 months)  
Owner: Broward County School Board - Food & Nutrition Services  
Person In Charge: Melissa Edwards Phone: 754-323-5110  
PIC Email: melissa.edwards@browardschools.com

**Inspection Information**

Purpose: Routine  
Inspection Date: 11/28/2023  
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: 10:32 AM  
End Time: 11:46 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
- IN** 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
- OUT** 13. Food in good condition, safe, & unadulterated (**R**)
- NA** 14. Shellstock tags & parasite destruction

**PROTECTION FROM CONTAMINATION**

- IN** 15. Food separated & protected; Single-use gloves

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

- IN** 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

- OUT** 21. Hot holding temperatures

- IN** 22. Cold holding temperatures

- OUT** 23. Date marking and disposition

- NA** 24. Time as PHC; procedures & records

**CONSUMER ADVISORY**

- IN** 25. Advisory for raw/undercooked food

**HIGHLY SUSCEPTIBLE POPULATIONS**

- IN** 26. Pasteurized foods used; No prohibited foods

**ADDITIVES AND TOXIC SUBSTANCES**

- IN** 27. Food additives: approved & properly used

- IN** 28. Toxic substances identified, stored, & used

**APPROVED PROCEDURES**

- IN** 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 31. Water & ice from approved source
- NA 32. Variance obtained for special processing

**FOOD TEMPERATURE CONTROL**

- IN 33. Proper cooling methods; adequate equipment
- IN 34. Plant food properly cooked for hot holding
- IN 35. Approved thawing methods
- IN 36. Thermometers provided & accurate

**FOOD IDENTIFICATION**

- OUT 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
- NO 42. Washing fruits & vegetables

**PROPER USE OF UTENSILS**

- IN 43. In-use utensils: properly stored
- OUT 44. Equipment & linens: stored, dried, & handled (**COS**)
- IN 45. Single-use/single-service articles: stored & used

- NA 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.*

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**Violations Comments**

Violation #13. Food in good condition, safe, & unadulterated  
OBSERVED 1 DENTED CAN/PROVIDE INTACT CANNED FOOD WITH DENTS ON HERMETIC SEAL. FOOD WAS DISCARDED AT TIME OF INSPECTION.  
CODE REFERENCE: 64E-11.003(1). The food packaging shall not be compromised nor the true appearance, color, or quality of a food be intentionally altered.

Violation #21. Hot holding temperatures  
OBSERVED HOT TCS FOOD (SPINACH & GREEN BEANS) TESTED 119F-125F, NOT HELD AT 135F OR ABOVE. REHEAT FOODS AT 165F/REHEAT COMMERCIAL PRODUCT AT 135F OR ABOVE. BOTH FOOD ITEMS WERE REMOVED TO BE REHEATED; GREEN BEANS WERE REHEATED TO 145F.  
CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held hot and not subject to an approved HACCP plan, must be maintained at 135°F.

Violation #23. Date marking and disposition  
OBSERVED TCS FOOD (UNLABELED) PREPARED ONSITE AND HELD FOR MORE THAN 24 HOURS, MISSING 7-DAY USE-BY/SELL BY DATE IN WALK-IN REFRIGERATOR. DATE MARK TCS FOODS THAT ARE HELD MORE FOR MORE THAN 24 HOURS. FOOD WAS DISCARDED AT TIME OF INSPECTION.  
CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are RTE and held refrigerated for more than 24 hours, shall be properly date marked unless otherwise exempted.

Violation #37. Food properly labeled; original container  
OBSERVED FOOD CONTAINER IN (WALK-IN REFRIGERATOR) MISSING LABEL, FOOD NOT EASILY IDENTIFIED. LABEL FOOD CONTAINER. FOOD WAS DISCARDED AT TIME OF INSPECTION.  
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.

Violation #44. Equipment & linens: stored, dried, & handled  
OBSERVED WET NESTING OF CLEAN, SANITIZED EQUIPMENT (FOOD CONTAINERS), NOT AIR DRIED PRIOR TO STORAGE. WASH RINSE AND SANITIZE. AIR DRY UTENSILS BEFORE STACKING/STORAGE. - CORRECTED ON SITE  
CODE REFERENCE: 64E-11.003(4). Utensils and equipment must be cleaned, sanitized and air dried prior to storage. Utensils, equipment, and linens must be properly cleaned and stored.

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

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General Comments

FOOD TEMPS

CHICKEN: 137F  
BEEFARONI: 166F  
BROCCOLI: 136F  
SPINACH: 119F  
GREEN BEANS: 125F THEN 145F  
RICE: 181F  
BLACK BEANS: 166F  
YOGURT: 39F

REFRIGERATOR TEMPS

REACH-IN REFRIGERATOR: 34F  
WALK-IN REFRIGERATOR: 36F  
WALK-IN FREEZER: -2F  
MILK COOLER: 20F

HOT WATER TEMPS

KITCHEN HANDSINKS: 102F  
3 COMP. SINK: 104F  
FOOD PREP SINK: 107F  
EMPLOYEE BATHROOM HANDSINK: 102F, 118F  
MOPSINK: 105F

CERTIFIED FOOD MANAGER/EMPLOYEE TRAINING

EMPLOYEE FOOD SAFETY TRAINING/EMPLOYEE HEALTH POLICY TRAINING COMPLETED ON 8/18/2023

PROBE FOOD THERMOMETER

THERMOMETER CALIBRATED AT 31.7F

WAREWASHING PROCEDURE/SANITIZER USED

3 COMP. SINK CHEMICAL SANITIZER: 200 PPM  
WIPING CLOTH (QAC): 200 PPM  
\*QAC SANITIZER TEST KIT PROVIDED.

PEST CONTROL

FACILITY MUST IMPLEMENT AN INTEGRATED PEST MANAGEMENT PLAN.  
PEST CONTROL SERVICE PROVIDED BY BEACH ENVIRONMENTAL.

NON-SERVICE ANIMALS

NO DOGS OR NON-SERVICE ANIMALS ALLOWED INSIDE ESTABLISHMENT.

Email Address(es): melissa.edwards@browardschools.com

Inspection Conducted By: Amythest Rawls (54900)  
Inspector Contact Number: Work: (954) 412-7319 ex.  
Print Client Name:  
Date: 11/28/2023

Inspector Signature:

Client Signature:

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