

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00160
 Name of Facility: Collins Elementary
 Address: 1050 NW 2 Street
 City, Zip: Dania Beach 33004

Type: School (9 months or less)
 Owner: Broward County School Board - Food & Nutrition Services
 Person In Charge: Donna Masterson Phone (754) 321-0215
 PIC Email: donna.masterson@browardschools.com

Inspection Information

Purpose: Routine Inspection Date: 5/22/2025 Correct By: None Re-Inspection Date: None	Number of Risk Factors (Items 1-29): 0 Number of Repeat Violations (1-57 R): 0 Facility Grade: N/A Stop Sale: No	Begin Time: 1012 AM End Time: 11.09 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</p> <p>IN 1. Demonstration of Knowledge/Training IN 2. Certified Manager/Person in charge present</p> <p>EMPLOYEE HEALTH</p> <p>IN 3. Knowledge, responsibilities and reporting IN 4. Proper use of restriction and exclusion IN 5. Responding to vomiting & diarrheal events</p> <p>GOOD HYGIENIC PRACTICES</p> <p>IN 6. Proper eating, tasting, drinking, or tobacco use IN 7. No discharge from eyes, nose, and mouth</p> <p>PREVENTING CONTAMINATION BY HANDS</p> <p>IN 8. Hands clean & properly washed IN 9. No bare hand contact with RTE food IN 10. Handwashing sinks, accessible & supplies</p> <p>APPROVED SOURCE</p> <p>IN 11. Food obtained from approved source IN 12. Food received at proper temperature IN 13. Food in good condition, safe, & unadulterated IN 14. Shellstock tags & parasite destruction</p> <p>PROTECTION FROM CONTAMINATION</p> <p>IN 15. Food separate & protected: Single-use gloves</p>	<p>IN 16. Food-contact surfaces cleaned & sanitized IN 17. Proper disposal of unsafe food</p> <p>TIME/TEMPERATURE CONTROL FOR SAFETY</p> <p>IN 18. Cooking time & temperatures IN 19. Reheating procedures for hot holding IN 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</p> <p>CONSUMER ADVISORY</p> <p>NA 25. Advisory for raw/undercooked food</p> <p>HIGHLY SUSCEPTIBLE POPULATIONS</p> <p>IN 26. Pasteurized foods used No prohibited foods</p> <p>ADDITIVES AND TOXIC SUBSTANCES</p> <p>IN 27. Food additives approved & properly used IN 28. Toxic substances identified, stored, & used</p> <p>APPROVED PROCEDURES</p> <p>NA 29. Variance, specialized process/HACCP</p>
---	--

Inspector Signature

Client Signature

Form Number: DH 4023 03/18

06-48-00160 Collins Elementary

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



Good Retail Practices

SAFE FOOD AND WATER

- N 30. Pasteurized eggs used where required
- N 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
- N 36. Thermometers provided & accurate

FOOD IDENTIFICATION

- :N 37. Food properly labeled: original container

PREVENTION OF FOOD CONTAMINATION

- IN 38. Insects, rodents, & animals not present
- N 39. No Contamination (preparation, storage, display)
- *N 40. Personal cleanliness
- IN 41. Wiping cloths: properly used & stored
- IN 42. Washing fruits & vegetables

PROPER USE OF UTENSILS

- N 43. In-use utensils: properly stored
- N 44. Equipment & utensils: stored, dried, & handled
- N 45. Single-use/single-service articles stored & used

- IN 46 Slash resistant/dish 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 clear

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

No Violation Comments Available

Inspector Signature

Client Signature

Form Number: DH 4023 03/18

06-48 001B0 Collins Elementary

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



General Comments

Employee Food Safety Training/Employee Health policy training completed on 03/13/25

Food Temps

Cold Foods: milk 35F, milk 36F

Hot Foods: chicken nuggets 142F, com 161F hot dog 179F

Refrigerator Temps

Reach-in refrigerator 32F, 28F

Milk chest: 30F

Reach-in freezer -5F, -10F, -11F

Hot Water Temps

Kitchen handsink: 123F

3 comp, sink: 125F

Employee bathroom handsink: 111F

Mopsink 104F

Probe Food Thermometer

Thermometer calibrated at 32F.

Warewashing Procedure/Sanitizer Used

3 comp, sink chemical sanitizer 700 PPM EcoLab

Sanitizer Test kit provided

Email Address(es): donna.masterson@browardschools.com

Inspection Conducted By: Cameron Giraud (6935)
Inspector Contact Number: Work: (954) 412-7316 ex.
Print Client Name:
Date: 5/22/2025

Inspector Signature:

Client Signature :

Form Number: DH 4023 03/16

06-48-00160 Collins Elementary