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



# **Facility Information**

# **RESULT:** Satisfactory

Permit Number: 06-48-02479 Name of Facility: Cypress Run Educational Center Address: 2800 NW 30 Avenue City, Zip: Pompano Beach 33069

Type: School (more than 9 months) Owner: Broward County School Board - Food & Nutrition Services Person In Charge: Felicia Steele Phone: 754-331-6571 PIC Email: felicia.steele@browardschools.com

# **Inspection Information**

Purpose: Routine Inspection Date: 11/19/2020 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: 10:45 AM End Time: 11:30 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
- A 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
- 6. Proper eating, tasting, drinking, or tobacco use
  7. No discharge from eyes, nose, and mouth
  PREVENTING CONTAMINATION BY HANDS
- IN 8. Hands clean & properly washed
- NO 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

- IN 16. Food-contact surfaces; cleaned & sanitized
- IN 17. Proper disposal of unsafe food TIME/TEMPERATURE CONTROL FOR SAFETY
- NO 18. Cooking time & temperatures
- NO 19. Reheating procedures for hot holding
- IN 20. Cooling time and temperature
- NO 21. Hot holding temperatures
- IN 22. Cold holding temperatures
- OUT 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
- IN 27. Food additives: approved & properly used
- N 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 31. Water & ice from approved source
- NA 32. Variance obtained for special processing
- FOOD TEMPERATURE CONTROL
- IN 33. Proper cooling methods; adequate equipment
- NO 34. Plant food properly cooked for hot holding
- NO 35. Approved thawing methods
- N 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
- NO 42. Washing fruits & vegetables
  - PROPER USE OF UTENSILS
- IN 43. In-use utensils: properly stored
- IN 44. Equipment & linens: stored, dried, & handled
- N 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
- OUT 53. Toilet facilities: supplied, & cleaned (R)
  - 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 #23. Date marking and disposition

Refrigerated commercial TCS food (string cheese) missing used by/sell by date.

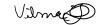
CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are RTE and held refrigerated for more than 24 hours, shall be properly date marked unless otherwise exempted.

Violation #53. Toilet facilities: supplied, & cleaned Garbage can missing cover in toilet room. Repeated violation.

CODE REFERENCE: 64E-11.003(5). Toilet facilities shall meet applicable plumbing code, be kept clean, provided with toilet paper and covered waste receptacle, and utilize self-closing doors.

nspector	Signature:
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**Client Signature:** 



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# **General Comments**

Equipment: Milk cooler: 28 F Reach in refrigerator: 36 F Reach in freezer: -0 F Hot Water: Handwashing sink: 117 F 4 compartment sink: 107 F Mop sink: 113 F Bathroom: 108 F Food: facility not serving food at time of inspection Milk: 37 F String cheese: 41 F Sanitizing: 3 compartment sink and wet whipping cloth bucket: QAC 200 ppm Note: Observed employee health and food safety training 01/2020. Note: facility gets cooked food from Margate Middle School each day, facility only has ovens and warmers. No hot food available at facility at time of inspection.

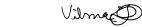
Email Address(es): felicia.steele@browardschools.com

Inspection Conducted By: Stella Aquino Figueroa (6607) Inspector Contact Number: Work: (954) 412-7320 ex. Print Client Name: Date: 11/19/2020

**Inspector Signature:** 

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**Client Signature:** 



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