

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



Facility Information

RESULT Satisfactory

Permit Number: 06-48-00193
Name of Facility: Croissant Park Elem School
Address: 1800 SW 4 Avenue
City, Zip: Fort Lauderdale 33315

Type: School (9 months or less)
Owner: Broward County School Board - Food & Nutrition Services
Person In Charge: Marion Harrington Phone: 754-323-5310
PIC Email: marion.harrington@browardschools.com

Inspection Information

Purpose: Routine
Inspection Date: 10/27/2022
Correct By: Next Inspection
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: 11:20 AM
End Time: 11:55 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
- IN 12. Food received at proper temperature
- OUT 13. Food in good condition, safe, & unadulterated (COS)

- 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
- 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

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
- 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

- | | |
|---|---|
| <p>SAFE FOOD AND WATER</p> <p><input checked="" type="checkbox"/> 30. Pasteurized eggs used where required</p> <p><input checked="" type="checkbox"/> 31. Water & ice from approved source</p> <p><input checked="" type="checkbox"/> 32. Variance obtained for special processing</p> <p>FOOD TEMPERATURE CONTROL</p> <p><input checked="" type="checkbox"/> 33. Proper cooling methods; adequate equipment</p> <p><input checked="" type="checkbox"/> 34. Plant food properly cooked for hot holding</p> <p><input checked="" type="checkbox"/> 35. Approved thawing methods</p> <p><input checked="" type="checkbox"/> 36. Thermometers provided & accurate</p> <p>FOOD IDENTIFICATION</p> <p><input checked="" type="checkbox"/> 37. Food properly labeled; original container</p> <p>PREVENTION OF FOOD CONTAMINATION</p> <p><input checked="" type="checkbox"/> 38. Insects, rodents, & animals not present</p> <p><input checked="" type="checkbox"/> 39. No Contamination (preparation, storage, display)</p> <p><input checked="" type="checkbox"/> 40. Personal cleanliness</p> <p><input checked="" type="checkbox"/> 41. Wiping cloths: properly used & stored</p> <p><input checked="" type="checkbox"/> 42. Washing fruits & vegetables</p> <p>PROPER USE OF UTENSILS</p> <p><input checked="" type="checkbox"/> 43. In-use utensils: properly stored (COS)</p> <p><input checked="" type="checkbox"/> 44. Equipment & linens: stored, dried, & handled</p> <p><input checked="" type="checkbox"/> 45. Single-use/single-service articles: stored & used</p> | <p>NA 46. Slash resistant/cloth gloves used properly</p> <p>UTENSILS, EQUIPMENT AND VENDING</p> <p><input checked="" type="checkbox"/> 47. Food & non-food contact surfaces</p> <p><input checked="" type="checkbox"/> 48. Ware washing: installed, maintained, & used; test strips</p> <p><input checked="" type="checkbox"/> 49. Non-food contact surfaces clean</p> <p>PHYSICAL FACILITIES</p> <p><input checked="" type="checkbox"/> 50. Hot & cold water available; adequate pressure</p> <p><input checked="" type="checkbox"/> 51. Plumbing installed; proper backflow devices</p> <p><input checked="" type="checkbox"/> 52. Sewage & waste water properly disposed</p> <p><input checked="" type="checkbox"/> 53. Toilet facilities: supplied, & cleaned</p> <p><input checked="" type="checkbox"/> 54. Garbage & refuse disposal</p> <p><input checked="" type="checkbox"/> 55. Facilities installed, maintained, & clean</p> <p><input checked="" type="checkbox"/> 56. Ventilation & lighting</p> <p><input checked="" type="checkbox"/> 57. Permit; Fees; Application; Plans</p> |
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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 #13. Food in good condition, safe, & unadulterated
Canned food(canned pears) with dents on hermetic seal, food adulterated. -disposed by food manager
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 #39. No Contamination (preparation, storage, display)
Food (food delivery) stored directly on the floor. Minimum 6 inches off the floor required.
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.
- Violation #43. In-use utensils: properly stored
Observed ice scoop handle on ice. -COS
CODE REFERENCE: 64E-11.003(4). The establishment shall use an approved method for the storage of in-use utensils during pauses in food preparation or dispensing.

Inspector Signature:

Client Signature:

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General Comments

Employee Training: 08/15/2022
QA Level: 200 PPM (Three Compartment Sink)

Food Temps:
Popcorn chicken: 141 F (Warmer)
Curly Fries: 138 F (Warmer) (Infrared) -too thin for probe thermometer
Shredded Carrot: 38 F (Reach In)
Spaniach: 38 F (Reach In)
Milk: 40 F (Milk Chest)
Orange Juice: 36 F (Three Door Reach In)

Sink Temps:
Handwashing Sink: 125 F
Three Compartment Sink: 131 F
Mop Sink: 111 F
Men s Employee Bathroom: 105 F
Women s Employee Bathroom: 109 F

Cooling Units:
Walk In: 40 F
Walk In Freezer: 10 F
Reach In Freezer: -10 F
Reach In: 38 F
Reach In 3 Door: 35 F

Email Address(es): marion.harrington@browardschools.com

Inspection Conducted By: Jonathan Alvear (6435)
Inspector Contact Number: Work: (954) 412-7222 ex.
Print Client Name:
Date: 10/27/2022

Inspector Signature:

Client Signature: