

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00140
Name of Facility: Charles Drew Elementary School
Address: 1000 NW 31 Avenue
City, Zip: Pompano Beach 33069

Type: School (9 months or less)
Owner: Broward County School Board - Food & Nutrition Services
Person In Charge: Blossom Jacobs Phone: (754) 322-6264
PIC Email: blossom.jacobs@browardschools.com

Inspection Information

Purpose: Routine
Inspection Date: 10/16/2023
Correct By: Next Inspection
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 2
Number of Repeat Violations (1-57 R): 1
Facility Grade: N/A
Stop Sale: No

Begin Time: 11:12 AM
End Time: 12:09 PM

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
- 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

- OUT** 16. Food-contact surfaces; cleaned & sanitized (**COS**)

- NO** 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
- OUT** 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

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

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Good Retail Practices

SAFE FOOD AND WATER

- NA** 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

- 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
- IN** 45. Single-use/single-service articles: stored & used

- IN** 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

- OUT** 50. Hot & cold water available; adequate pressure **(R)**
- 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 #16. Food-contact surfaces; cleaned & sanitized
QAC sanitizer concentration level measured 100 PPM in manual operation (3 comp. sink). Manufacturer's specification requires concentration of 200-400 PPM. Provide sanitizer level according to manufacturer specification. Corrected on site to 400 ppm by PIC Blossom Jacobs.
CODE REFERENCE: 64E-11.003(2). Food shall only contact surfaces that are clean and sanitized.

Violation #22. Cold holding temperatures
Cold TCS food (shredded cheese) tested 50F, not held at 41F or less. Hold cold foods at 41F or below. Item was recently used for lunch service. Item moved to coldest part of reach-in cooler to chill by PIC Blossom Jacobs.

CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held cold, and not subject to an approved HACCP plan, must be maintained at 41°F.

Violation #50. Hot & cold water available; adequate pressure
Service sink (mop sink in SoMat room) not provided with hot water. Highest water temp. is 76F. Minimum 100F required. Provide hot water at minimum 100F. Additional mop sink located outside near trash compactor area highest water temp. is 130F. PIC has been advised to use this mop sink to fill mop buckets.

CODE REFERENCE: 64E-11.003(5)(a). The water source shall be of sufficient capacity to meet the peak hot and cold water demands of the establishment and provide water under pressure.

Inspector Signature:

Client Signature:

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General Comments

Inspection Result Satisfactory

Employee Food Safety Training/Employee Health policy training completed on 08-16-2023

Food Temps

Cold Foods:

Milk: 39F

Yogurt: 39F

Hot Foods:

Rice Pilaf: 135F

Black Beans: 139F

Refrigerator Temps

Reach-in refrigerator: 33F, 39F

Ice cream chest: -1F

Milk chest: 39F

Walk-in refrigerator: 41F

Walk-in freezer: 0F

Hot Water Temps

Kitchen handsink: 127F

3 comp. sink: 123F

Food prep sink: 100F

Employee bathroom handsink: 105F, 113F

Mopsink: 76F, 130F

Sanitizer Used: QAC

3 comp. sink chemical sanitizer: 400 ppm

Wiping cloth bucket: 400 ppm

QAC sanitizer test strips provided.

Note: This facility receives regularly scheduled pest control treatment from Beach Environmental Pest Control. Last pest control treatment received on 10-09-2023.

Email Address(es): blossom.jacobs@browardschools.com

Inspection Conducted By: Colin Dickinson (27050)
Inspector Contact Number: Work: (954) 412-7302 ex.
Print Client Name:
Date: 10/16/2023

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

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