

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00723
 Name of Facility: South Plantation High School
 Address: 1300 SW 54 Avenue
 City, Zip: Plantation 33317

 Type: School (9 months or less)
 Owner: Broward County School Board - Food & Nutrition Services
 Person In Charge: Ella Terry Phone: 754-323-1960
 PIC Email: e.terry@browardschools.com

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 2	Begin Time: 09:44 AM
Inspection Date: 11/19/2021	Number of Repeat Violations (1-57 R): 0	End Time: 10:59 AM
Correct By: Next Inspection	Facility Grade: N/A	
Re-Inspection Date: None	Stop Sale: No	

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

- 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

- OUT 21. Hot holding temperatures

- OUT 22. Cold holding temperatures (COS)

- 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><u>IN</u> 30. Pasteurized eggs used where required</p> <p><u>IN</u> 31. Water & ice from approved source</p> <p><u>NA</u> 32. Variance obtained for special processing</p> <p>FOOD TEMPERATURE CONTROL</p> <p><u>OUT</u> 33. Proper cooling methods; adequate equipment (COS)</p> <p><u>NO</u> 34. Plant food properly cooked for hot holding</p> <p><u>IN</u> 35. Approved thawing methods</p> <p><u>IN</u> 36. Thermometers provided & accurate</p> <p>FOOD IDENTIFICATION</p> <p><u>IN</u> 37. Food properly labeled; original container</p> <p>PREVENTION OF FOOD CONTAMINATION</p> <p><u>IN</u> 38. Insects, rodents, & animals not present</p> <p><u>IN</u> 39. No Contamination (preparation, storage, display)</p> <p><u>IN</u> 40. Personal cleanliness</p> <p><u>IN</u> 41. Wiping cloths: properly used & stored</p> <p><u>IN</u> 42. Washing fruits & vegetables</p> <p>PROPER USE OF UTENSILS</p> <p><u>OUT</u> 43. In-use utensils: properly stored (COS)</p> <p><u>IN</u> 44. Equipment & linens: stored, dried, & handled</p> <p><u>IN</u> 45. Single-use/single-service articles: stored & used</p>	<p><u>NA</u> 46. Slash resistant/cloth gloves used properly</p> <p>UTENSILS, EQUIPMENT AND VENDING</p> <p><u>IN</u> 47. Food & non-food contact surfaces</p> <p><u>IN</u> 48. Ware washing: installed, maintained, & used; test strips</p> <p><u>IN</u> 49. Non-food contact surfaces clean</p> <p>PHYSICAL FACILITIES</p> <p><u>IN</u> 50. Hot & cold water available; adequate pressure</p> <p><u>IN</u> 51. Plumbing installed; proper backflow devices</p> <p><u>IN</u> 52. Sewage & waste water properly disposed</p> <p><u>IN</u> 53. Toilet facilities: supplied, & cleaned</p> <p><u>OUT</u> 54. Garbage & refuse disposal</p> <p><u>OUT</u> 55. Facilities installed, maintained, & clean</p> <p><u>IN</u> 56. Ventilation & lighting</p> <p><u>IN</u> 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.

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Client Signature:

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Violations Comments

<p>Violation #21. Hot holding temperatures OBSERVED HOT TCS FOOD (CHICKEN SLIDERS) TESTED 125F, NOT HELD AT 135F OR ABOVE. CHICKEN SLIDERS WERE PLACED BACK INTO OVEN TO REHEAT.</p> <p>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.</p>
<p>Violation #22. Cold holding temperatures OBSERVED COLD TCS FOOD (RICE & CHICKEN) TESTED 52-53F, NOT HELD AT 41F OR LESS. FOOD WAS DISCARDED AT TIME OF INSPECTION. 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.</p>
<p>Violation #33. Proper cooling methods; adequate equipment OBSERVED REFRIGERATED EQUIPMENT (WALK-IN REFRIGERATOR) NOT WORKING PROPERLY, AMBIENT AIR TEMPERATURE IS 46F. AMBIENT AIR TEMPERATURE OF 41F OR LESS REQUIRED. CONNECTING FREEZER DOOR WAS OPENED TO COOL DOWN AMBIENT AIR TEMPERATURE IN WALK-IN REFRIGERATOR. LATER MEASURED AT 34F. - CORRECTED ON SITE</p> <p>CODE REFERENCE: 64E-11.003(2). Proper methods shall be used for cooling in accordance with Rule requirements. There should be enough equipment to meet the demand of the food operation.</p>
<p>Violation #43. In-use utensils: properly stored OBSERVED IN-USE FOOD PREPARATION/DISPENSING UTENSILS NOT PROPERLY STORED. HANDLES SHOULD BE STORED IN ONE DIRECTION AND NOT TOUCH FOOD CONTACT SURFACES OF OTHER UTENSILS. - CORRECTED ON SITE</p> <p>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.</p>
<p>Violation #54. Garbage & refuse disposal OBSERVED DUMPSTER CONTAINER RUSTY WITH HOLES SEEN ALONG BOTTOM SIDE NEAR DUMPSTER DRAIN.</p> <p>OBSERVED DUMPSTER DRAIN PLUG MISSING.</p> <p>CODE REFERENCE: 64E-11.003(5). Garbage shall be disposed of to prevent vector harborage. Trash cans will be durable, cleanable, leak proof, insect and rodent resistant, and non-absorbent. Outside storage area shall be of a smooth, non-absorbent material and sloped to a drain.</p>
<p>Violation #55. Facilities installed, maintained, & clean OBSERVED PEELING PAINT ON WALL ABOVE COOKING STATION IN KITCHEN.</p> <p>CODE REFERENCE: 64E-11.003(5). Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. Exterior areas shall be kept cleaned.</p>

Inspector Signature:

A circular stamp containing the initials "AF".

Client Signature:

A handwritten signature in cursive script.

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General Comments

COT WATER:
HAND SINK: 112F
COMP SINK: 125F
REP SINK: 129F
RESTROOM: 105F
DIP SINK: 141F

EQUIPMENT:
REACH-IN REFRIGERATOR: 34F, 38F, 40F
WALK-IN REFRIGERATOR: 46F THEN 34F
WALK-IN FREEZER: 0F
MILK COOLER: 38F, 40F

FOOD:
MILK: 40F
PARFAIT: 40F
TURKEY SUB: 40F
TACO MEAT: 138F
RICE: 52F
CHICKEN: 53F
CHICKEN SLIDERS: 125F

SANITIZER:
QAC: 200 PPM

Email Address(es): e.terry@browardschools.com

Inspection Conducted By: Amythest Rawls (54900)
Inspector Contact Number: Work: (954) 412-7319 ex.
Print Client Name:
Date: 11/19/2021

Inspector Signature:

A circular stamp containing the initials "AR".

Client Signature:

A handwritten signature in cursive script.