



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

RESULT: Satisfactory

Facility Information

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
Inspection Date: 9/22/2021
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: 09:23 AM
End Time: 10:13 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

- | | | | |
|--|---|----|---|
| IN | 1. Demonstration of Knowledge/Training | IN | 1. Supervision |
| IN | 2. Certified Manager/Person in charge present | IN | 2. Employee Health |
| IN | 3. Knowledge, responsibilities and reporting | IN | 3. Knowledge, responsibilities and reporting |
| IN | 4. Proper use of restriction and exclusion | IN | 4. Proper use of restriction and exclusion |
| IN | 5. Responding to vomiting & diarrheal events | IN | 5. Responding to vomiting & diarrheal events |
| NO | 6. Proper eating, tasting, drinking, or tobacco use | IN | 6. Good Hygienic Practices |
| IN | 7. No discharge from eyes, nose, and mouth | IN | 7. Preventing Contamination by Hands |
| IN | 8. Hands clean & properly washed | IN | 8. Hands clean & properly washed |
| IN | 9. No bare hand contact with RTE food | IN | 9. No bare hand contact with RTE food |
| IN | 10. Handwashing sinks, accessible & supplies | IN | 10. Handwashing sinks, accessible & supplies |
| IN | 11. Food obtained from approved source | IN | 11. Food obtained from approved source |
| NO | 12. Food received at proper temperature | IN | 12. Food received at proper temperature |
| IN | 13. Food in good condition, safe, & unadulterated | IN | 13. Food in good condition, safe, & unadulterated |
| NA | 14. Shellstock tags & parasite destruction | IN | 14. Shellstock tags & parasite destruction |
| IN | 15. Food separated & protected; Single-use gloves | IN | 15. Food separated & protected; Single-use gloves |
| PROTECTION FROM CONTAMINATION | | | |
| NA | 29. Variance/specialized process/HACCP | IN | 29. Variance/specialized process/HACCP |
| APPROVED PROCEDURES | | | |
| IN | 27. Food additives: approved & properly used | IN | 27. Food additives: approved & properly used |
| IN | 28. Toxic substances identified, stored, & used | IN | 28. Toxic substances identified, stored, & used |
| ADDITIVES AND TOXIC SUBSTANCES | | | |
| NA | 26. Pasteurized foods used; No prohibited foods | IN | 26. Pasteurized foods used; No prohibited foods |
| HIGHLY SUSCEPTIBLE POPULATIONS | | | |
| NA | 25. Advisory for raw/undercooked food | IN | 25. Advisory for raw/undercooked food |
| CONSUMER ADVISORY | | | |
| NA | 24. Time as PHC; procedures & records | IN | 24. Time as PHC; procedures & records |
| IN | 23. Date marking and disposition | IN | 23. Date marking and disposition |
| IN | 22. Cold holding temperatures | IN | 22. Cold holding temperatures |
| IN | 21. Hot holding temperatures | IN | 21. Hot holding temperatures |
| NO | 20. Cooling time and temperature | IN | 20. Cooling time and temperature |
| NO | 19. Reheating procedures for hot holding | IN | 19. Reheating procedures for hot holding |
| NO | 18. Cooking time & temperatures | IN | 18. Cooking time & temperatures |
| TIME/TEMPERATURE CONTROL FOR SAFETY | | | |
| NO | 17. Proper disposal of unsafe food | IN | 17. Proper disposal of unsafe food |
| IN | 16. Food-contact surfaces; cleaned & sanitized | IN | 16. Food-contact surfaces; cleaned & sanitized |

Inspector Signature:

Client Signature:



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General Comments

Equipment:
 Reach in refrigerator: 34F/ 41F/ 28F/ 40F
 Reach in freezer: 18F
 Milk chest cooler: 30F/ 35F
 Walk in refrigerator: 32F
 Walk in freezer: -15F
 Hot Water:
 Handwashing sink: 114F
 Prep sink: 120F
 3 Compartment sink: 128F
 Mop sink: 113F
 Bathrooms: 101F
 Sanitizer:
 3-Compartment sink (QUAT): not set-up at time of inspection
 Food:
 Chicken Patty: 150F
 Milk: 36F
 Yogurt: 32F
 Note: Observed Employee Food Safety Training conducted on 08/17/2021.
 Email Address(es): e.terry@browardschools.com

Inspection Conducted By: Wendy Coral (929)
 Inspector Contact Number: Work: (954) 412-7217 ex.
 Print Client Name:
 Date: 9/22/2021

Inspector Signature: *[Signature]*

Client Signature: *[Signature]*