



STATE OF FLORIDA
DEPARTMENT OF HEALTH
Annual Sanitation Certificate

06-48-00158

Food Hygiene - School (more than 9 months)

06-BID-4250023

Issued To: Coconut Creek High School
1400 NW 44 Avenue
Pompano Beach, FL 33063

County: **Broward**
Amount Paid: \$ 300.00
Date Paid: 09/11/2019
Issued Date: 10/01/2019

Mail To: Broward County School Board - Food & Nutrition
Services
7720 W Oakland Park Boulevard, Suite 204
Sunrise, FL 33351-33351

Permit Expires On: 09/30/2020

Issued By:
Department of Health in Broward County
780 SW 24 Street
Fort Lauderdale, FL 33315-33315

(954) 412-7335

Owner: Broward County School Board - Food & Nutrition Services

Food Type: Full Service Seating Capacity (Max): 0 [Restricted by Sewage Disposal Type:]

Operation Type: Multiple operations as listed on the plan review approval letter

Food Hygiene Restrictions (if applicable)

Original Customer: Coconut Creek High School (NON-TRANSFERABLE)

DISPLAY CERTIFICATE IN A CONSPICUOUS PLACE



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STATE OF FLORIDA
DEPARTMENT OF HEALTH
Annual Sanitation Certificate

06-48-1438963

Food Hygiene - School (9 months or less)

06-BID-4250696

Issued To: Coconut Creek High School - Vending Machine
1400 NW 44 Avenue
Coconut Creek, FL 33066

County: **Broward**
Amount Paid: \$ 85.00
Date Paid: 09/11/2019
Issued Date: 10/01/2019

Permit Expires On: 09/30/2020

Mail To: Broward County School Board - Food & Nutrition
Services
7720 W Oakland Park Boulevard, Suite 204
Sunrise, FL 33351-33351

Issued By:
Department of Health in Broward County
780 SW 24 Street
Fort Lauderdale, FL 33315-33315

(954) 412-7335

Owner: Broward County School Board - Food & Nutrition Services

Food Type: Full Service Seating Capacity (Max): 0 [Restricted by Sewage Disposal Type:]

Operation Type: Vending Machine Dispensing Potentially Hazardous Foods

Food Hygiene Restrictions (if applicable)

Original Customer: Coconut Creek High School - Vending Machine (NON-TRANSFERABLE)

DISPLAY CERTIFICATE IN A CONSPICUOUS PLACE



STATE OF FLORIDA
DEPARTMENT OF HEALTH
Annual Sanitation Certificate

06-48-1438963

Food Hygiene - School (9 months or less)

06-BID-4250696

Issued To: Coconut Creek High School - Vending Machine
1400 NW 44 Avenue
Coconut Creek, FL 33066

County: **Broward**
Amount Paid: \$ 85.00
Date Paid: 09/11/2019
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Permit Expires On: 09/30/2020

Mail To: Broward County School Board - Food & Nutrition
Services
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Issued By:
Department of Health in Broward County
780 SW 24 Street
Fort Lauderdale, FL 33315-33315

(954) 412-7335

Owner: Broward County School Board - Food & Nutrition Services

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



Facility Information

RESULT: Satisfactory

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| Permit Number: 06-48-00158 Name of Facility: Coconut Creek High School Address: 1400 NW 44 Avenue City, Zip: Pompano Beach 33063 Type: School (more than 9 months) Owner: Broward County School Board - Food & Nutrition Services Person In Charge: Tiffany Goodrum Phone: (754) 322-0360 PIC Email: tiffany.goodrum@browardschools.com |
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Inspection Information

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|---|--|--|
| Purpose: Routine Inspection Date: 9/26/2019 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 StopSale: No | Begin Time: 09:52 AM End Time: 11:15 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

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| <p>SUPERVISION</p> <p>IN 1. Demonstration of Knowledge/Training NA 2. Certified Manager/Person in charge present</p> <p>EMPLOYEE HEALTH</p> <p>IN 3. Knowledge, responsibilities and reporting IN 4. Proper use of restriction and exclusion IN 5. Responding to vomiting & diarrheal events</p> <p>GOOD HYGIENIC PRACTICES</p> <p>IN 6. Proper eating, tasting, drinking, or tobacco use IN 7. No discharge from eyes, nose, and mouth</p> <p>PREVENTING CONTAMINATION BY HANDS</p> <p>IN 8. Hands clean & properly washed IN 9. No bare hand contact with RTE food IN 10. Handwashing sinks, accessible & supplies</p> <p>APPROVED SOURCE</p> <p>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</p> <p>PROTECTION FROM CONTAMINATION</p> <p>IN 15. Food separated & protected; Single-use gloves</p> | <p>IN 16. Food-contact surfaces; cleaned & sanitized NO 17. Proper disposal of unsafe food</p> <p>TIME/TEMPERATURE CONTROL FOR SAFETY</p> <p>IN 18. Cooking time & temperatures NO 19. Reheating procedures for hot holding NO 20. Cooling time and temperature IN 21. Hot holding temperatures IN 22. Cold holding temperatures</p> <p>OUT 23. Date marking and disposition (COS) NA 24. Time as PHC; procedures & records</p> <p>CONSUMER ADVISORY</p> <p>NA 25. Advisory for raw/undercooked food</p> <p>HIGHLY SUSCEPTIBLE POPULATIONS</p> <p>NA 26. Pasteurized foods used; No prohibited foods</p> <p>ADDITIVES AND TOXIC SUBSTANCES</p> <p>NA 27. Food additives: approved & properly used IN 28. Toxic substances identified, stored, & used</p> <p>APPROVED PROCEDURES</p> <p>NA 29. Variance/specialized process/HACCP</p> |
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Inspector Signature:

Client Signature:

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



Good Retail Practices

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|---|---|
| <p>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 NO 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 OUT 39. No Contamination (preparation, storage, display) IN 40. Personal cleanliness OUT 41. Wiping cloths: properly used & stored (COS) IN 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</p> | <p>IN 46. Slash resistant/cloth gloves used properly UTENSILS, EQUIPMENT AND VENDING OUT 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 IN 53. Toilet facilities: supplied, & cleaned IN 54. Garbage & refuse disposal OUT 55. Facilities installed, maintained, & clean OUT 56. Ventilation & lighting IN 57. Permit; Fees; Application; Plans</p> |
|---|---|

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.

Inspector Signature:

Client Signature:

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



Violations Comments

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| <p>Violation #23. Date marking and disposition RTE TCS FOOD (YOGURT) IN COMMERCIAL CONTAINER NOT DISCARDED AFTER 7 MANUFACTURER USE-BY DATE (9/919). CORRECTED ON SITE DURING TIME OF INSPECTION, #31 YOGURTS DISCARDED, STOP SALE ISSUED.</p> <p>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.</p> | |
| <p>Violation #39. No Contamination (preparation, storage, display) OBSERVED SUITABLE DISPENSING UTENSILS NOT PROVIDED FOR BULK DRY FOOD BINS. OBSERVED PLASTIC CUP/COOKING POT BEING USED FOR RICE AND CHEESE.</p> <p>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.</p> | |
| <p>Violation #41. Wiping cloths: properly used & stored OBSERVED TWO CONTAINERS HOLDING WIPING CLOTH IN SANITIZING SOLUTION STORED ON THE FLOOR. CORRECTED ON SITE DURING TIME OF INSPECTION.</p> <p>CODE REFERENCE: 64E-11.003(2). In-use wiping cloths shall be stored in an effective and approved sanitizing solution between uses.</p> | |
| <p>Violation #47. Food & non-food contact surfaces OBSERVED REFRIGERATOR AND CHEST REFRIGERATOR LID/ DOOR RUBBER GASKET DIRTY/MOLDY. CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.</p> | |
| <p>Violation #55. Facilities installed, maintained, & clean OBSERVED ONE CELING TILE DISREPAIR IN PAPER GOODS ROOM, SMALL HOLE OBSERVED. 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> | |
| <p>Violation #56. Ventilation & lighting OBSERVED AC VENTS, AND FANS DUSTY IN KITCHEN AREA, DRY STORAGE ROOMS, EMPLOYEE RESTROOM AND FOOD STATIONS.</p> <p>CODE REFERENCE: 64E-11.003(6)(a). Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. 50 foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.</p> | |

Inspector Signature:

Client Signature:

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General Comments

HOT WATER KITCHEN HAND SINK 113F
HOT WATER RESTROOM HAND SINK 133F
HOT WATER 3 COMPARTMENT SINK 105F
QUAT SANITIZER 3 COMPARTMENT SINK 400PPM.

BUCKET WITH WIPING CLOTHS- QUAT SANITIZER CONCENTRATION 200 PPM

HOT WATER MOP SINK 114F

WALK IN COOLER AMBIENT 34F
BUTTER 37
CHEESE 39

REFRIGERATOR AMBIENT 34F, 30F
REACH-IN YOGURT 40F . EXP 9/9/19. FOOD EXPIRED / STOP SALE ISSUED FOR #31 YOGURTS. FOOD DISCARDED DURING TIME OF INSPECTION.
REACH-IN YOGURT 37F EXP. 10/6/19

CHEST MILK REFRIGERATOR 38F, 24F, 36F
MILK 38F EXP. 10/9/19
CHOCOLATE MILK 39F EXP. 10/11/19
STRAWBERRY MILK 40F EXP. 10/9/19

WALK IN FREEZER AMBIENT 0F
ALL POTENTIALLY HAZARDOUS FOOD FROZEN SOLID

FOOD SERVING STATION / STEAM TABLE:
BEEFARONI 139F, 150F
RICE 186F
BLACK BEANS 144F

FOOD WARMER 200F, 200F, 200F, 200F, 190F.
MEAT PIZZA 161F, 165F.
CHEESE PIZZA 145F
BEEFARONI 142F

NOTE: OBSERVED FOOD EMPLOYEE FOOD SAFETY TRAINING AND EMPLOYEE HEALTH POLICY TRAINING DATED 8/12/19.

Email Address(es): tiffany.goodrum@browardschools.com;

Inspection Conducted By: Nazira MejiaNino (6435)
Inspector Contact Number: Work: (954) 412-7322 ex.
Print Client Name:
Date: 9/26/2019

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/10

05-48-00156 Coconut Creek High School

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



Facility Information

RESULT: Out of Business

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|--|
| Permit Number: 06-48-1438963 Name of Facility: Coconut Creek High School - Vending Machine Address: 1400 NW 44 Avenue City, Zip: Coconut Creek 33066 Type: School (9 months or less) Owner: Broward County School Board - Food & Nutrition Services Person In Charge: Tiffany Goodrum Phone: (754) 322-0360 PIC Email: tiffany.goodrum@browardschools.com |
|--|

Inspection Information

| | | |
|--|---|--|
| Purpose: Routine Inspection Date: 9/26/2019 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: 11:16 AM End Time: 11:32 AM |
|--|---|--|

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Foodborne Illness Risk Factors And Public Health Interventions

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

Client Signature:

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Good Retail Practices

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| <p>SAFE FOOD AND WATER 30. Pasteurized eggs used where required 31. Water & ice from approved source 32. Variance obtained for special processing FOOD TEMPERATURE CONTROL 33. Proper cooling methods; adequate equipment 34. Plant food properly cooked for hot holding 35. Approved thawing methods 36. Thermometers provided & accurate FOOD IDENTIFICATION 37. Food properly labeled; original container PREVENTION OF FOOD CONTAMINATION 38. Insects, rodents, & animals not present 39. No Contamination (preparation, storage, display) 40. Personal cleanliness 41. Wiping cloths: properly used & stored 42. Washing fruits & vegetables PROPER USE OF UTENSILS 43. In-use utensils: properly stored 44. Equipment & linens: stored, dried, & handled 45. Single-use/single-service articles: stored & used</p> | <p>46. Slash resistant/cloth gloves used properly UTENSILS, EQUIPMENT AND VENDING 47. Food & non-food contact surfaces 48. Ware washing: installed, maintained, & used; test strips 49. Non-food contact surfaces clean PHYSICAL FACILITIES 50. Hot & cold water available; adequate pressure 51. Plumbing installed; proper backflow devices 52. Sewage & waste water properly disposed 53. Toilet facilities: supplied, & cleaned 54. Garbage & refuse disposal 55. Facilities installed, maintained, & clean 56. Ventilation & lighting 57. Permit; Fees; Application; Plans</p> |
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Violations Comments

No Violation Comments Available

General Comments

NOTE: OBSERVED VENDING MACHINE NOT IN USE. VENDING MACHINE IS OUT OF SERVICE/ ORDER

Email Address(es): tiffany.goodrum@browardschools.com

Inspection Conducted By: Nazira MejiaNino (6435)
Inspector Contact Number: Work: (954) 412-7322 ex.
Print Client Name:
Date: 9/26/2019

Inspector Signature:

Client Signature: