

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



Facility Information

RESULT: Satisfactory

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: 954-322-0360
 PIC Email: tiffany.goodrum@browardschools.com

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 0	Begin Time: 09:48 AM
Inspection Date: 3/19/2019	Number of Repeat Violations (1-67 R): 0	End Time: 10:40 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 permitted by the facility; COS=violation corrected on site; R=repeat violation from previous inspection

FoodBorne Illness Risk Factors And Public Health Interventions

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

Inspector Signature:

Facility Signature:

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Good Retail Practices

<p>SAFE FOOD AND WATER</p> <p>NA 30. Pasteurized eggs used where required</p> <p>IN 31. Water & ice from approved source</p> <p>NA 32. Variance obtained for special processing</p> <p>FOOD TEMPERATURE CONTROL</p> <p>IN 33. Proper cooling methods; adequate equipment</p> <p>IN 34. Plant food properly cooked for hot holding</p> <p>IN 35. Approved thawing methods</p> <p>IN 36. Thermometers provided & accurate</p> <p>FOOD IDENTIFICATION</p> <p>IN 37. Food properly labeled; original container</p> <p>PREVENTION OF FOOD CONTAMINATION</p> <p>IN 38. Insects, rodents, & animals not present</p> <p>IN 39. No Contamination (preparation, storage, display)</p> <p>IN 40. Personal cleanliness</p> <p>IN 41. Wiping cloths: properly used & stored</p> <p>IN 42. Washing fruits & vegetables</p> <p>PROPER USE OF UTENSILS</p> <p>IN 43. In-use utensils: properly stored</p> <p>IN 44. Equipment & linens: stored, dried, & handled</p> <p>IN 45. Single-use/single-service articles: stored & used</p>	<p>IN 46. Dish-resistant cloth gloves used properly</p> <p>UTENSILS, EQUIPMENT AND VENDING</p> <p>IN 47. Food & non-food contact surfaces</p> <p>IN 48. Hand washing: installed, maintained, & used; test strips</p> <p>IN 49. Non-food contact surfaces clean</p> <p>PHYSICAL FACILITIES</p> <p>IN 50. Hot & cold water available; adequate pressure</p> <p>OUT 51. Plumbing installed; proper backflow devices</p> <p>IN 52. Sewage & waste water properly disposed</p> <p>IN 53. Toilet facilities supplied, & cleaned</p> <p>IN 54. Garbage & refuse disposal</p> <p>IN 55. Facilities installed, maintained, & clean</p> <p>IN 56. Ventilation/Filtering</p> <p>IN 57. Painting; Pests; 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 #51. Plumbing installed; proper backflow devices
 Observed faucet in mop sink leaking. Work order placed.
 CODE REFERENCE: 64E-11.003(5)(c). Plumbing will be installed and maintained in compliance with plumbing requirements, including backflow prevention devices.
 A mop sink will be provided.

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Facility Signature:

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General Comments

Observed Food Employee Food Safety Training/ Employee Health policy training.

Hand sink: 128F
Mop sink: 102F
Prep sink: 103F, 106F, 100F
Bathroom: 106F

Warmer
Pizza: 148F, 140F
Wings: 136F
Beans: 138F

Serving line: beans 137F

Oven (Cooking): chicken 200F

Milk chest: 30F, 30F, 28F, 38F
Reach in coolers: 40F, 30F, 30F, 38F
Walk in cooler: 32F
Walk in freezer: -10F
Milk: 41F, 39F, 41F, 40F
Yogurt: 39F

Three compartment sink: 200 ppm

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

Inspection Conducted By: Thu Le (6607)
Inspector Contact Number: Work: (954) 412-7319 ex.
Print Client Name:
Date: 3/19/2019

Inspector Signature:

Client Signature:

Computer issues