

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 06-48-00541  
Name of Facility: Nob Hill Elementary School  
Address: 2100 NW 104 Avenue  
City, Zip: Sunrise 33313

Type: School (9 months or less)  
Owner: Broward County School Board - Food & Nutrition Services  
Person In Charge: Elfina Martiello Phone: 754-322-7210  
PIC Email: e.martiello@browardschools.com

**Inspection Information**

Purpose: Routine  
Inspection Date: 3/16/2021  
Correct By: Next Inspection  
**Re-Inspection Date: None**

Number of Risk Factors (Items 1-29): 4  
Number of Repeat Violations (1-57 R): 0  
Facility Grade: N/A  
Stop Sale: No

Begin Time: 10:07 AM  
End Time: 10:57 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**

**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
- IN** 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**)

- IN** 17. Proper disposal of unsafe food

**TIME/TEMPERATURE CONTROL FOR SAFETY**

- NO** 18. Cooking time & temperatures
- NO** 19. Reheating procedures for hot holding
- NO** 20. Cooling time and temperature
- OUT** 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**

- IN** 27. Food additives: approved & properly used
- OUT** 28. Toxic substances identified, stored, & used (**COS**)

**APPROVED PROCEDURES**

- NA** 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

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**Good Retail Practices**

**SAFE FOOD AND WATER**

- NO** 30. Pasteurized eggs used where required
- IN** 31. Water & ice from approved source
- NA** 32. Variance obtained for special processing

**FOOD TEMPERATURE CONTROL**

- OUT** 33. Proper cooling methods; adequate equipment
- NO** 34. Plant food properly cooked for hot holding
- NO** 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

- 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
- OUT** 45. Single-use/single-service articles: stored & used (**COS**)

- NA** 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**

- 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
- 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.*

Inspector Signature:

Client Signature:

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**Violations Comments**

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| <p>Violation #16. Food-contact surfaces; cleaned &amp; sanitized<br/>OBSERVED CAN OPENER VISIBLY SOILED. -CORRECTED ON SITE</p> <p>CODE REFERENCE: 64E-11.003(2). Food shall only contact surfaces that are clean and sanitized.</p>   |
| <p>Violation #21. Hot holding temperatures<br/>OBSERVED HOT TCS FOOD (CARROTS) TESTED 124F, NOT HELD AT 135F OR ABOVE. CARROTS WERE PLACED BACK IN 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<br/>OBSERVED COLD TCS FOOD (YOGURT) TESTED 52F, NOT HELD AT 41F OR LESS. YOGURT WAS DISCARDED AT TIME OF INSPECTION.</p> <p>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 #28. Toxic substances identified, stored, &amp; used<br/>OBSERVED CLEANING/SANITIZING PRODUCT CONTAINER MISSING LABEL IDENTIFYING CONTENT. -CORRECTED ON SITE</p> <p>CODE REFERENCE: 64E-11.003(6). Toxic substances properly identified, stored and used</p>   |
| <p>Violation #33. Proper cooling methods; adequate equipment<br/>OBSERVED REFRIGERATED EQUIPMENT (REACH-IN REFRIGERATOR &amp; WALK-IN REFRIGERATOR) NOT WORKING PROPERLY, AMBIENT AIR TEMPERATURE IS 44-46F. AMBIENT AIR TEMPERATURE OF 41F OR LESS REQUIRED. STAFF WERE PLACING PREPACKAGED MEALS IN THE REFRIGERATORS AT TIME OF INSPECTION. PIC PLACED WORK ORDER # 342357 AT TIME OF INSPECTION.</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 #41. Wiping cloths: properly used &amp; stored<br/>OBSERVED CONTAINER HOLDING WIPING CLOTH IN SANITIZING SOLUTION STORED ON THE FLOOR. -CORRECTED ON SITE</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 #45. Single-use/single-service articles: stored &amp; used<br/>OBSERVED SINGLE-SERVICE ITEMS (PLASTIC CUP LIDS) NOT PROPERLY STORED/ PROTECTED FROM CONTAMINATION IN DRY STORAGE ROOM. - CORRECTED ON SITE</p> <p>CODE REFERENCE: 64E-11.003(4). Single-service/Single-use articles must be properly stored and protected to prevent possible contamination. Discard items after use.</p>   |

Inspector Signature:

A circular stamp containing the initials "AD".

Client Signature:

Handwritten signature of E. M. Mast.

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**General Comments**

**HOT WATER:**

- HAND SINK: 147F
- 4 COMP SINK: 146F
- PREP SINK: 136F
- RESTROOM: 119F
- MOP SINK: 111F

**EQUIPMENT:**

- REACH-IN REFRIGERATOR: 46F
- REACH-IN FREEZER: 0F
- WALK-IN REFRIGERATOR: 44F
- WALK-IN FREEZER: 0F
- MILK COOLER: 38F

**FOOD:**

- MILK: 36F
- CARROTS: 124F
- BEEFARONI: 152F
- YOGURT: 52F

**SANITIZER:**

- QAC: 200 PPM

NOTE: EMPLOYEE FOOD SAFETY & HEALTH POLICY TRAINING MUST BE COMPLETED BY MARCH 31ST, 2021.

Email Address(es): elfina.martiello@browardschools.com;  
e.martiello@browardschools.com

Inspection Conducted By: Amythest Rawls (54900)  
Inspector Contact Number: Work: (954) 412-7319 ex.  
Print Client Name:  
Date: 3/16/2021

Inspector Signature:

A circular stamp containing the initials "AR" in a stylized font.

Client Signature:

A handwritten signature in black ink that reads "Elyse Mast".