

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 06-48-00209  
Name of Facility: Davie Elementary School  
Address: 7025 SW 39 Street  
City, Zip: Davie 33314  
  
Type: School (9 months or less)  
Owner: Broward County School Board - Food & Nutrition Services  
Person In Charge: Pamela Downing Phone: (754) 321-0215  
PIC Email: Pamela.Downing@browardschools.com

**Inspection Information**

Purpose: Routine  
Inspection Date: 12/15/2023  
Correct By: Next Inspection  
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: 10:12 AM  
End Time: 11:00 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  
NA 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

- NO 17. Proper disposal of unsafe food

**TIME/TEMPERATURE CONTROL FOR SAFETY**

- IN 18. Cooking time & temperatures  
IN 19. Reheating procedures for hot holding  
NO 20. Cooling time and temperature  
IN 21. Hot holding temperatures  
IN 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**

- NA 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:

Form Number: DH 4023 03/18

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Good Retail Practices

<b>SAFE FOOD AND WATER</b> <u>NA</u> 30. Pasteurized eggs used where required <u>IN</u> 31. Water & ice from approved source <u>NA</u> 32. Variance obtained for special processing <b>FOOD TEMPERATURE CONTROL</b> <u>IN</u> 33. Proper cooling methods; adequate equipment <u>NO</u> 34. Plant food properly cooked for hot holding <u>NO</u> 35. Approved thawing methods <u>IN</u> 36. Thermometers provided & accurate <b>FOOD IDENTIFICATION</b> <u>IN</u> 37. Food properly labeled; original container <b>PREVENTION OF FOOD CONTAMINATION</b> <u>IN</u> 38. Insects, rodents, & animals not present <u>OUT</u> 39. No Contamination (preparation, storage, display) <u>IN</u> 40. Personal cleanliness <u>IN</u> 41. Wiping cloths: properly used & stored <u>IN</u> 42. Washing fruits & vegetables <b>PROPER USE OF UTENSILS</b> <u>IN</u> 43. In-use utensils: properly stored <u>OUT</u> 44. Equipment & linens: stored, dried, & handled <u>IN</u> 45. Single-use/single-service articles: stored & used	<u>NO</u> 46. Slash resistant/cloth gloves used properly <b>UTENSILS, EQUIPMENT AND VENDING</b> <u>IN</u> 47. Food & non-food contact surfaces <u>IN</u> 48. Ware washing: installed, maintained, & used; test strips <u>IN</u> 49. Non-food contact surfaces clean <b>PHYSICAL FACILITIES</b> <u>IN</u> 50. Hot & cold water available; adequate pressure <u>IN</u> 51. Plumbing installed; proper backflow devices <u>IN</u> 52. Sewage & waste water properly disposed <u>IN</u> 53. Toilet facilities: supplied, & cleaned <u>IN</u> 54. Garbage & refuse disposal <u>OUT</u> 55. Facilities installed, maintained, & clean <u>OUT</u> 56. Ventilation & lighting <u>IN</u> 57. Permit; Fees; Application; Plans
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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 #39. No Contamination (preparation, storage, display) Stored food (vegetables) in (reach-in fridge 1) not covered/exposed to dust. Cover food to prevent contamination. Corrective action taken. Food covered by staff. Food (Boxes from delivery) stored directly on the floor in (walk-in freezer). Minimum 6 inches off the floor required. Store food minimum 6 inches off floor. 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.
Violation #44. Equipment & linens: stored, dried, & handled Single service items stored on floor. Store clean/sanitized equipment/utensils/single service items in a clean dry area, minimum 6 inches off floor. Corrective action taken. Single service item removed from floor by staff. CODE REFERENCE: 64E-11.003(4). Utensils and equipment must be cleaned, sanitized and air dried prior to storage. Utensils, equipment, and linens must be properly cleaned and stored.
Violation #55. Facilities installed, maintained, & clean Ceiling tile cracked in dry storage. Repair/replace ceiling tile. 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.
Violation #56. Ventilation & lighting Ventilation exhaust air ducts are dirty/ dusty in walk-in fridge. Clean ventilation exhaust air ducts in walk-in fridge. 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.

Inspector Signature:

Client Signature:

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General Comments

Result: Satisfactory

Sanitizer:

QAC (3 comp. sink): 200ppm

QAC (bucket): 400ppm

Sink Temperatures:

Handsink: 110F

Prepsink: 110F

Restroom: 110F

Cold Holding

Reach-in fridge x 2: 34-38F

Reach-in fridge 1: 38F

Dressing (reach-in fridge 2): 39F

Walk-in fridge: 37F

Walk-in freezer: -10F

Ice cream freezer: -0F

Milk (serving line): 39F

Hot holding

Chicken (oven): 200F

Pizza (hot holding/ serving): 145F

Employee: Food Safety Training completed 8/16/23

1 Thermometer calibrated at: 32F

Pest Control service provided by Beach Environmental December, 2023.

No dogs or non-service animals allowed inside establishment.

Email Address(es): Pamela.Downing@browardschools.com

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

06-48-00209 Davie Elementary School

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Inspection Conducted By: Christian Sapovits (30689)  
Inspector Contact Number: Work: (954) 412-7328 ex.  
Print Client Name:  
Date: 12/15/2023

Inspector Signature:

A handwritten signature in cursive script, likely belonging to Christian Sapovits, is written over the "Inspector Signature:" label.

Client Signature:

A handwritten signature in cursive script, likely belonging to a client, is written over the "Client Signature:" label.