

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 06-48-00549  
Name of Facility: North Fork Elem School  
Address: 101 NW 15 Avenue  
City, Zip: Fort Lauderdale 33311

Type: School (more than 9 months)  
Owner: Broward County School Board - Food & Nutrition Services  
Person In Charge: Patricia Marcato-Rodriguez Phone: (754) 322-7380  
PIC Email: patricia.marcato-rodriguez@browardschools.com

**Inspection Information**

Purpose: Routine  
Inspection Date: 2/22/2022  
Correct By: Next Inspection  
**Re-Inspection Date: None**

Number of Risk Factors (Items 1-29): 1  
Number of Repeat Violations (1-57 R): 1  
FacilityGrade: N/A  
StopSale: No

Begin Time: 09:23 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
- 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**

- NO** 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

- OUT** 16. Food-contact surfaces; cleaned & sanitized (**COS**)

- NO** 17. Proper disposal of unsafe food

**TIME/TEMPERATURE CONTROL FOR SAFETY**

- 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
- 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**

- NA** 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:

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**Good Retail Practices**

**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
- IN 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**)
- NO 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

- NA 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 (**R**)
- 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.*

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**Violations Comments**

<p>Violation #16. Food-contact surfaces; cleaned &amp; sanitized Mildew inside deflector of ice machine.- Corrected on site. CODE REFERENCE: 64E-11.003(2). Food shall only contact surfaces that are clean and sanitized.</p>
<p>Violation #41. Wiping cloths: properly used &amp; stored Wiping cloth sanitizing solution tested 0 PPM for QAC. Required sanitizing solution level is 200 - 400PPM. Proper sanitizer added to bucket. Solution re-tested at 200ppm.- Corrected on site. 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 &amp; non-food contact surfaces Extensive ice buildup in reach-in freezer.- Corrected on site.  Observed ice machine door in disrepair and held together using duct-tape. Work order placed on 10/21/2021; #458654.  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, &amp; clean Observed wall near serving line has paint chipping. Work order placed on 10/25/2021; #460165.  Observed walls of employee restroom has paint chipping. Work order placed; #J880464.  Observed ceiling water stains in employee restroom. Work order placed on 10/25/2021; #460164.  Observed water stains on ceiling tiles throughout entire kitchen area as well laundry room.  Observed hole in ceiling tile near rear exit of kitchen area, by manager office. Work order placed; #495808.  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>

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**General Comments**

Equipment:

Reach in refrigerator: 40F  
Reach in freezer: -20F  
Milk chest cooler: 25F  
Juice chest cooler: 31F  
Walk in refrigerator: 30F  
Walk in freezer: 0F

Hot Water:

Handwashing sink: 105F  
Prep sink: 118F/ 108F  
4 Compartment sink: 102F  
Mop sink: 107F  
Bathrooms: 105F

Sanitizer:

Sanitizer bucket (QUAT): 200ppm  
4-Compartment sink (QUAT): 400ppm

Food:

Milk: 37F  
Cheese Pizza: 178F  
Chicken nuggets: 154F  
Steamed spinach: 201F

Note: Observed Employee Food Safety Training conducted on 08/17/2021.

Email Address(es): patricia.marcato-rodriguez@browardschools.com

Inspection Conducted By: Wendy Coral (929)  
Inspector Contact Number: Work: (954) 412-7217 ex.  
Print Client Name:  
Date: 2/22/2022

Inspector Signature:

Handwritten signature of Wendy Coral.

Client Signature:

Handwritten signature of the client.