

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00099
Name of Facility: Bright Horizons School
Address: 3901 NE 1 Terrace
City, Zip: Pompano Beach 33064

Type: School (more than 9 months)
Owner: Broward County School Board - Food & Nutrition Services
Person In Charge: Gretchen Sutera Phone: (754) 321-0215
PIC Email: gretchen.sutera@browardschools.com

Inspection Information

Purpose: Routine
Inspection Date: 5/12/2025
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: 11:37 AM
End Time: 12:00 PM

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

- IN 16. Food-contact surfaces; cleaned & sanitized

- IN 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

- IN 26. Pasteurized foods used; No prohibited foods

ADDITIVES AND TOXIC SUBSTANCES

- IN 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

- IN 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
OUT 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
IN 41. Wiping cloths: properly used & stored
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

- IN 47. Food & non-food contact surfaces
OUT 48. Ware washing: installed, maintained, & used; test strips (COS)
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
OUT 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.

Violations Comments

Violation #36. Thermometers provided & accurate
Refrigerator thermometer not working properly. Provide proper working thermometer.

CODE REFERENCE: 64E-11.003(4). Thermometers must be calibrated to ensure accuracy in accordance with Rule requirements. Food thermometers scaled in Celsius (C) shall be accurate to plus or minus 1°C or in Fahrenheit (F), accurate to plus or minus 2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.

Violation #48. Ware washing: installed, maintained, & used; test strips
Staff washing dishes at food prep sink. Wash dishes in 3 compartment sink. Corrected onsite.

CODE REFERENCE: 64E-11.003(4). Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment. Test strips are available and used to verify the solution is at a concentration necessary to achieve sanitization.

Violation #56. Ventilation & lighting
Observed one light out above reach-in refrigerator next to exit door. Repair/replace light. Work order placed.

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:

Form Number: DH 4023 03/18

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General Comments

Employee Food Safety Training/Employee Health policy training completed on 08/08/24.

Food Temps

Cold Foods:

Milk: 38F

Yogurt: 39F

Hot Foods:

Rice: 142F

Broccolie: 147F

Tangerine Chicken: 150-160F

Black Beans: 137F

Refrigerator Temps

Reach-in refrigerator: 30-40F

Reach-in freezer: 0-5F

Hot Water Temps

Kitchen handsink: 114F

3 comp. sink: 111F

Food prep sink: 101F

Employee bathroom handsink: 104F

Mopsink: 104F

Probe Food Thermometer

Thermometer calibrated at 32F.

Warewashing Procedure/Sanitizer Used

3 comp. sink chemical sanitizer: QAC-200ppm

Wiping Bucket: 400ppm

PEST CONTROL

Facility must implement an Integrated Pest Management plan.

Pest Control service provided by Beach Environmental Exterminating.

NON-SERVICE ANIMALS

No dogs or non-service animals allowed inside establishment.

Email Address(es): gretchen.sutera@browardschools.com

Inspector Signature:

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Inspection Conducted By: Rhonda Anderson (6608)
Inspector Contact Number: Work: (954) 412-7034 ex.
Print Client Name:
Date: 5/12/2025

Inspector Signature:

Client Signature:

STATE OF FLORIDA
DEPARTMENT OF HEALTH
Annual Sanitation Certificate

06-48-00099

06-BID-7321303

Food Hygiene - School (more than 9 months)

Issued To: Bright Horizons School
3901 NE 1 Terrace
Pompano Beach, FL 33064

County: Broward
Amount Paid: \$215.00
Date Paid: 09/09/2024
Issued Date: 10/01/2024

Permit Expires On: 09/30/2025

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: Main Operation

Food Hygiene Restrictions (If applicable)

Original Customer: Bright Horizons School (NON-TRANSFERABLE)

DISPLAY CERTIFICATE IN A CONSPICUOUS PLACE

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