

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00873
Name of Facility: Everglades Elementary
Address: 2901 Bonaventure Boulevard
City, Zip: Weston 33326

Type: School (9 months or less)
Owner: Broward County School Board - Food & Nutrition Services
Person In Charge: Joy Jordan Phone: 754-323-5610
PIC Email: kelly.sheffer@browardschools.com

Inspection Information

Purpose: Routine
Inspection Date: 3/5/2024
Correct By: Next Inspection
Re-Inspection Date: None

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

Begin Time: 11:04 AM
End Time: 11:49 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
- 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

- 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	
NO 30. Pasteurized eggs used where required	NA 46. Slash resistant/cloth gloves used properly
IN 31. Water & ice from approved source	UTENSILS, EQUIPMENT AND VENDING
NA 32. Variance obtained for special processing	IN 47. Food & non-food contact surfaces
FOOD TEMPERATURE CONTROL	IN 48. Ware washing: installed, maintained, & used; test strips
IN 33. Proper cooling methods; adequate equipment	IN 49. Non-food contact surfaces clean
NO 34. Plant food properly cooked for hot holding	PHYSICAL FACILITIES
NO 35. Approved thawing methods	IN 50. Hot & cold water available; adequate pressure
IN 36. Thermometers provided & accurate	IN 51. Plumbing installed; proper backflow devices
FOOD IDENTIFICATION	IN 52. Sewage & waste water properly disposed
IN 37. Food properly labeled; original container	IN 53. Toilet facilities: supplied, & cleaned
PREVENTION OF FOOD CONTAMINATION	IN 54. Garbage & refuse disposal
IN 38. Insects, rodents, & animals not present	OUT 55. Facilities installed, maintained, & clean
IN 39. No Contamination (preparation, storage, display)	IN 56. Ventilation & lighting
IN 40. Personal cleanliness	IN 57. Permit; Fees; Application; Plans
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	
OUT 45. Single-use/single-service articles: stored & used (R ,COS)	

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

<p>Violation #41. Wiping cloths: properly used & stored OBSERVED CONTAINER HOLDING WIPING CLOTH IN SANITIZING SOLUTION STORED ON THE FLOOR. STORE CONTAINER HOLDING WIPING CLOTHS OFF 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 & used OBSERVED SINGLE-SERVICE ITEMS (SALAD TRAYS) NOT PROPERLY STORED/ PROTECTED FROM CONTAMINATION. STORE SINGLE-USE ITEMS AWAY FROM AREA/SOURCES OF CONTAMINATION. - CORRECTED ON SITE</p> <p>(REPEATED VIOLATION)</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>
<p>Violation #55. Facilities installed, maintained, & clean OBSERVED WALL DISCOLORATION IN PAPER GOODS ROOM. PROVIDE CLEANABLE WALL SURFACE.</p> <p>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>

Inspector Signature:

Client Signature:

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General Comments

SATISFACTORY INSPECTION.

FOOD TEMPS
MILK: 38F
YOGURT: 40F
RICE: 135F
BLACK BEANS: 151F
MEAT SAUCE: 158F
PASTA: 138F
BROCCOLI: 178F

REFRIGERATOR TEMPS
REACH-IN REFRIGERATOR: 40F
WALK-IN REFRIGERATOR: 35F
WALK-IN FREEZER: 6F
MILK COOLERS: 24F, 32F

HOT WATER TEMPS
KITCHEN HANDSINK: 109F
4 COMP. SINK: 115F
FOOD PREP SINK: 102F
EMPLOYEE BATHROOM HANDSINKS: 107F, 112F
MOPSINK: 106F

CERTIFIED FOOD MANAGER/EMPLOYEE TRAINING
EMPLOYEE FOOD SAFETY TRAINING/EMPLOYEE HEALTH POLICY TRAINING COMPLETED ON 8/17/2023

PROBE FOOD THERMOMETER
THERMOMETERS CALIBRATED AT 32.1F, 32.5

WAREWASHING PROCEDURE/SANITIZER USED
3 COMP. SINK (QAC): 200 PPM
WIPING CLOTH (QAC: 200 PPM
*QACSANITIZER TEST KIT PROVIDED.

PEST CONTROL
FACILITY MUST IMPLEMENT AN INTEGRATED PEST MANAGEMENT PLAN.
PEST CONTROL SERVICE PROVIDED BY BEACH ENVIRONMENTAL

NON-SERVICE ANIMALS
NO DOGS OR NON-SERVICE ANIMALS ALLOWED INSIDE ESTABLISHMENT

Email Address(es): kelly.sheffer@browardschools.com;
susan.hines@browardschools.com

Inspection Conducted By: Amythest Rawls (54900)
Inspector Contact Number: Work: (954) 412-7319 ex.
Print Client Name: Kelly Sheffer
Date: 3/5/2024

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

06-48-00873 Everglades Elementary