

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00199
Name of Facility: Cypress Elementary School
Address: 851 SW 3 Avenue
City, Zip: Pompano Beach 33060

Type: School (9 months or less)
Owner: Broward County School Board - Food & Nutrition Services
Person In Charge: Rosalie Brunetti Phone: (754) 321-0215
PIC Email: Rosalie.Brunetti@Browardschools.com

Inspection Information

Purpose: Routine
Inspection Date: 10/17/2024
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: 10:00 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
- 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
- IN** 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
IN 31. Water & ice from approved source
NA 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

- IN** 33. Proper cooling methods; adequate equipment
NO 34. Plant food properly cooked for hot holding
IN 35. Approved thawing methods
IN 36. Thermometers provided & accurate

FOOD IDENTIFICATION

- IN** 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

- OUT** 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

- NO** 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- OUT** 47. Food & non-food contact surfaces
OUT 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
OUT 56. Ventilation & lighting (**COS**)
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 #38. Insects, rodents, & animals not present

There were numerous different dead german roaches (Across all life stages) were located in the fire blanket compartment - please remove and clean by next inspection.

CODE REFERENCE: 64E-11.003(5)(f). Effective measures shall be taken to control the presence of pests in the food establishment. Unless otherwise approved, live animals shall not be allowed.

Violation #47. Food & non-food contact surfaces

Numerous cutting boards observed to have deep grooves and staining - PIC stated she would attempt to clean them up. The boards must be thoroughly cleaned or resurfaced/replaced/repared as they are not easily cleanable and could harbor bacteria.

CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.

Violation #48. Ware washing: installed, maintained, & used; test strips

Observed baking sheets not adequately being spaced on the drying rack and wet nesting. Adequate drying space is needed for items to prevent nesting and potential bacterial growth. PIC COS.

Quaternary Ammonium tested at 100PPM in the 3-compartment sink. Minimum required PPM is 200PPM - PIC COS;

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

The hood ventilation and lighting was observed to be turned off while staff were observed cooking in the oven - PIC COS by turning on the equipment. The hood and lighting must be used at all times when the cooking equipment is on and operational.

Broken light exposed above cooler door opening. PIC COS by reinstalling protective light cover & bulb.

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

Facility is exempt from Certified Food Manager requirement. All staff observed are direct employees of Broward County Schools

Permits and Log Observations:
Current permit on display and up to date.
Observed written FDOH required policies and procedures posted on facility walls;
Staff training logs available at time inspection;
Kitchen/Staff Observations:
Manager aware of foodborne illnesses & staff were aware of symptoms;
Employees aware of safe temperature for hot holding and cooking
All foods were dated and labeled;
All spray bottles and containers were labeled;
Quaternary ammonium sanitizer and test strips observed; QA testing in 3 compartment sink :100 PPM - PIC COS; QA testing in sanitizing bucket: 200PPM
Mop sink present with both hot & cold water;
Dead german roaches (across all life stages) were observed at time of inspection in Fire Blanket box (next to main handwashing sink) - Please remove and clean by next inspection;
Dumpster area was clean with the lids observed closed & drain plug in place;
Temperatures/Measurements:
Hand Sink (Main Kitchen): 110°F; Hand Sink (Bathroom) 109°F. All hand sinks were observed to be fully stocked with soap & paper towels;
Hot Food Warmer 1: 180°F; 150°F Smiley Fries, 164°F Chicken Patty, 149°F Corn Poppers & 172°F Stromboli;
Observed staff temperature a freshly cooked Chicken patty out of cooker at 199°F.
Serving Line: 145°F Smiley Fries & 169°F Chicken Patty; Bananas (Whole);
Walk-in Cooler: 34°F;
Walk-in Freezer: 6°F; all TCS foods appear frozen;
Ice Cream Freezer: 0°F, All TCS appear frozen;
Milk Refrigerator (1): 34°F; 38°F Chocolate (Expires 10/24/2024);
Milk Refrigerator (2): 40°F; 40°F Strawberry (Expires 10/21/2024);
Reach-In Refrigerator 1 (At serving line): 37°F; 41°F Lactose Free Milk (Expires 10/24/2024);
Reach-In Refrigerator 1 (Next to serving line): 41°F; No TCS Foods;
General Comments:
Previous violations #39, #41 & #54 were all corrected by the time of the routine inspection;
Staff observed using safe and adequate hygiene techniques. This included hand washing and changing of gloves. Staff were observed stocking serving line, cooking food, serving lunch & cleaning cookware;
Overall conditions were satisfactory at the time of the inspection;
Email: Rosalie.Brunetti@Browardschools.com

Email Address(es): Rosalie.Brunetti@Browardschools.com

Inspection Conducted By: James Acord (84807)
Inspector Contact Number: Work: (850) 865-4010 ex.
Print Client Name: Rosalie Brunetti
Date: 10/17/2024

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

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