

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 06-48-00521  
Name of Facility: Morrow Elementary School  
Address: 408 SW 76 Terrace  
City, Zip: North Lauderdale 33068  
  
Type: School (more than 9 months)  
Owner: Broward County School Board - Food & Nutrition Services  
Person In Charge: Broward County School Board - Food & Nutrition Services      Phone: (754) 321-0215  
PIC Email: vicki.copeland@browardschools.com

**Inspection Information**

Purpose: Routine	Number of Risk Factors (Items 1-29): 2	Begin Time: 10:25 AM
Inspection Date: 2/12/2025	Number of Repeat Violations (1-57 R): 1	End Time: 11:12 AM
Correct By: Next Inspection	Facility Grade: N/A	
<b>Re-Inspection Date: None</b>	Stop Sale: No	

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

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

- IN 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

- OUT 21. Hot holding temperatures (COS)

- 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:

Form Number: DH 4023 03/18

06-48-00521 Morrow Elementary School

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



**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**

- NO 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  
NO 41. Wiping cloths: properly used & stored  
IN 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  
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  
OUT 54. Garbage & refuse disposal (**COS**)  
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.*

**Violations Comments**

Violation #16. Food-contact surfaces; cleaned & sanitized  
Observed inside ice machine unclean. Clean and sanitize inside ice machine.

CODE REFERENCE: 64E-11.003(2). Food shall only contact surfaces that are clean and sanitized.

Violation #21. Hot holding temperatures  
Hot TCS food (hamburgers, carrots, tater tots, mixed vegetables) tested 109-126F, not held at 135F or above. Reheat foods at 165F/Reheat commercial product at 135F or above. Items reheated to 136-170F

CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held hot and not subject to an approved HACCP plan, must be maintained at 135°F.

Violation #54. Garbage & refuse disposal  
Observed dumpster not kept covered with tight fitted lids/covers. Maintain garbage container/dumpster closed, provide tight fitted lids. Corrected onsite.

CODE REFERENCE: 64E-11.003(5). Garbage shall be disposed of to prevent vector harborage. Trash cans will be durable, cleanable, leak proof, insect and rodent resistant, and non-absorbent. Outside storage area shall be of a smooth, non-absorbent material and sloped to a drain.

Violation #55. Facilities installed, maintained, & clean  
Observed tile on wall next to handsink in disrepair. Repair tile on wall. Work order placed.

Observed fan above rack holding pans is dusty. Clean fan.

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.

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

06-48-00521 Morrow Elementary School

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



General Comments

Employee Food Safety Training/Employee Health policy training completed on 8/8/2024.

Food Temps

Cold Foods:

Milk: 40F

Yogurt: 39F

Hot Foods:

Hamburgers: 136-146F

Bean Burrito: 143F

Carrots: 170F

Mac and Cheese: 142F

Refrigerator Temps

Reach-in refrigerator: 30F

Walk-in refrigerator: 30F

Walk-in freezer: 5F

Milk Cooler: 20F

Hot Water Temps

Kitchen handsink: 104F

3 comp. sink: 115F

Food prep sink: 104F

Employee bathroom handsink: 104F

Mopsink: 104F

3 comp. sink chemical sanitizer: QAC-200ppm

Sanitizer Test kit provided.

PEST CONTROL

Facility must implement an Integrated Pest Management plan.

Pest Control service provided by Tower Pest Control.

NON-SERVICE ANIMALS

No dogs or non-service animals allowed inside establishment.

Email Address(es): vicki.copeland@browardschools.com

Inspection Conducted By: Rhonda Anderson (6608)  
Inspector Contact Number: Work: (954) 412-7034 ex.  
Print Client Name:  
Date: 2/12/2025

Inspector Signature:

Client Signature: