

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 06-48-00776  
Name of Facility: Tamarac Elementary School  
Address: 7601 N University Drive  
City, Zip: Tamarac 33321

Type: School (9 months or less)  
Owner: Broward County School Board - Food & Nutrition Services  
Person In Charge: Karen Lynch Phone: 754-322-8610  
PIC Email: karen.lynch@browardschools.com

**Inspection Information**

Purpose: Routine  
Inspection Date: 8/23/2024  
Correct By: Next Inspection  
**Re-Inspection Date: None**

Number of Risk Factors (Items 1-29): 1  
Number of Repeat Violations (1-57 R): 2  
Facility Grade: N/A  
Stop Sale: No

Begin Time: 10:10 AM  
End Time: 11:03 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

- 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**

- 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  
NO 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  
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  
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 (**R**, **COS**)  
OUT 55. Facilities installed, maintained, & clean (**R**)  
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 #16. Food-contact surfaces; cleaned & sanitized

OBSERVED RED SUBSTANCE INSIDE ICE MACHINE. CLEAN AND SANITIZE INSIDE ICE MACHINE. - CORRECTED ON SITE

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

Violation #54. Garbage & refuse disposal

OBSERVED GARBAGE CONTAINER/DUMPSTER NOT KEPT COVERED WITH TIGHT FITTED LIDS. MAINTAIN GARBAGE CONTAINER/DUMPSTER CLOSED, PROVIDE TIGHT FITTED LIDS. - CORRECTED ON SITE

REPEATED VIOLATION

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 CEILING TILES CRACKED, HOLE SEEN IN DRY STORAGE ROOM. REPAIR/REPLACE CEILING TILES. - REPEATED VIOLATION

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.

Violation #56. Ventilation & lighting

OBSERVED LIGHT BULB OUT IN DRY STORAGE ROOM. REPLACE LIGHT 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:

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General Comments

SATISFACTORY INSPECTION.

HOT WATER:

- HAND SINK: 103F
- PREP SINK: 107F
- 4 COMP SINK: 114F
- RESTROOM: 116F
- MOP SINK: 109F

EQUIPMENT:

- REACH-IN REFRIGERATOR: 36F
- REACH-IN FREEZER: -9F
- WALK-IN REFRIGERATOR: 32F
- WALK-IN FREEZER: 14F
- MILK COOLER: 20F

FOOD:

- MILK: 41F
- CHICKEN NUGGETS: 145F

SANITIZER:

- 4 COMP (QAC): 200 PPM
- WIPING CLOTH (QAC): 100 PPM THEN 200 PPM
- \*QAC SANITIZER OBSERVED

PROBE FOOD THERMOMETER

THERMOMETER CALIBRATED AT 32.2F

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.

EMPLOYEE FOOD SAFETY TRAINING/EMPLOYEE HEALTH POLICY TRAINING COMPLETED ON 3/21/24.

Email Address(es): karen.lynch@browardschools.com

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

06-48-00776 Tamarac Elementary School

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Inspection Conducted By: Amythest Rawls (54900)  
Inspector Contact Number: Work: (954) 412-7319 ex.  
Print Client Name:  
Date: 8/23/2024

Inspector Signature:

A handwritten signature in blue ink, appearing to be "A. Rawls", enclosed in a circular stamp.

Client Signature:

A handwritten signature in black ink, reading "K.M. Lynch".