

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 06-48-00844  
Name of Facility: Western High School  
Address: 1200 SW 136 Avenue  
City, Zip: Davie 33325

Type: School (9 months or less)  
Owner: Broward County School Board - Food & Nutrition Services  
Person In Charge: Renai Statman Phone: (754) 321-0235  
PIC Email: renai.statman@browardschools.com

**Inspection Information**

Purpose: Routine  
Inspection Date: 12/5/2024  
Correct By: Next Inspection  
**Re-Inspection Date: None**

Number of Risk Factors (Items 1-29): 3  
Number of Repeat Violations (1-57 R): 1  
Facility Grade: N/A  
Stop Sale: No

Begin Time: 09:23 AM  
End Time: 12:08 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

- OUT** 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

- 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**

- NA** 26. Pasteurized foods used; No prohibited foods

**ADDITIVES AND TOXIC SUBSTANCES**

- IN** 27. Food additives: approved & properly used
- OUT** 28. Toxic substances identified, stored, & used (**COS**)

**APPROVED PROCEDURES**

- NA** 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

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**Good Retail Practices**

**SAFE FOOD AND WATER**

- NA 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
- 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
- OUT 39. No Contamination (preparation, storage, display) (COS)
- IN 40. Personal cleanliness
- OUT 41. Wiping cloths: properly used & stored (R, COS)
- 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

- IN 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
- OUT 51. Plumbing installed; proper backflow devices
- IN 52. Sewage & waste water properly disposed
- IN 53. Toilet facilities: supplied, & cleaned
- IN 54. Garbage & refuse disposal
- OUT 55. Facilities installed, maintained, & clean
- 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.*

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**Violations Comments**

Violation #16. Food-contact surfaces; cleaned & sanitized Mildew-like substance observed inside ice machine. Clean and sanitize. Rust observed inside ice machine. Repair or replace rusting shield or hardware. CODE REFERENCE: 64E-11.003(2). Food shall only contact surfaces that are clean and sanitized.
Violation #21. Hot holding temperatures Cheese pizza observed at 131F and Buffalo chicken pizza at 131F. When held hot all items must be maintained at 135F or higher. PIC COS by reheating in over to 176F and 189F respectively. 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 #28. Toxic substances identified, stored, & used Sanitizer container stored above food prep area. Sanitizer may not be stored above food prep sinks. PIC COS by placing sanitizer container below sink. CODE REFERENCE: 64E-11.003(6). Toxic substances properly identified, stored and used
Violation #39. No Contamination (preparation, storage, display) Apple juice observed being stored on the floor. Juices must be stored 6 inches off the floor. PIC COS by moving juices boxes to shelf. CODE REFERENCE: 64E-11.003(2). Food shall be protected from sources of contamination and stored in a clean, dry location at least 6 inches above the floor.
Violation #41. Wiping cloths: properly used & stored Wiping cloth sanitizer bucket under food prep: 100ppm. Sanitizing solution must be maintained between 200ppm - 400ppm. PIC COS by remaking sanitizing solution.
Violation #47. Food & non-food contact surfaces Pizza cutting board damaged and no longer easily cleanable. Cutting boards must be in good repair. PIC COS by discarding item. Conveyor belt observed damaged with deep grooves, cuts and stains. Conveyor belt must be in good repair with easily cleanable smooth surface. Do not use as prep area until replaced or removed. 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 No method of checking high temperature dishwasher (thermometer or test strips). A way to verify plate surface temperature must be present and checked daily. 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 #51. Plumbing installed; proper backflow devices Shutoff nozzle present downstream of AVB vacuum breaker at each washdown station. You must remove the hose nozzle or change the style of vacuum breaker. CODE REFERENCE: 64E-11.003(5)(c). Plumbing will be installed and maintained to comply with plumbing requirements, including backflow prevention devices. A mop sink will be provided.
Violation #55. Facilities installed, maintained, & clean Mop sink door frame observed to be rusted out about one inch and off the wall. Floors and walls shall be smooth and easy to clean. 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.

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General Comments

Temperature of handwashing sinks:

Kitchen Sink: 105F

Serving line sink: 129F

Food prep sink: 106F

Bathroom 1: 107F

Bathroom 2: 107F

Reach-in warmer temperatures:

Beef burger patties: 157F

Pepperoni pizza: 148F

Buffalo chicken pizza: 130F - COS to 176F

Cheese pizza: 131F - COS to 189F

Ziti: 149F

Serving line temperatures:

Baked ziti: 174F

Corn: 185F

Reach-in refrigerator:

Chocolate milk: 34F

Walk-in refrigerator:

Yogurt parfait: 40F

Salad: Lettuce 39F, Chicken 38F, Cucumber 39F, Tomato 38F

Walk-In freezer inoperable and being repaired.

A portable walk-in freezer present outside service door.

Sanitizer buckets: food prep bucket one 400ppm, food prep bucket two 100ppm, food prep sink bucket 100ppm.

Email Address(es): renai.statman@browardschools.com

Inspection Conducted By: James Acord (84807)

Inspector Contact Number: Work: (850) 865-4010 ex.

Print Client Name: Renai Statman

Date: 12/5/2024

Inspector Signature:

Client Signature:

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