

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 06-48-00681  
 Name of Facility: Sanders Park Elementary School  
 Address: 800 NW 16 Street  
 City, Zip: Pompano Beach 33060  
  
 Type: School (9 months or less)  
 Owner: Broward County School Board - Food & Nutrition Services  
 Person In Charge: Ethel Wells (Cook) Phone: (754) 321-0235  
 PIC Email: Sondra.Geide@browardschools.com

**Inspection Information**

Purpose: Routine	Number of Risk Factors (Items 1-29): 2	Begin Time: 10:30 AM
Inspection Date: 10/15/2024	Number of Repeat Violations (1-57 R): 1	End Time: 01:00 PM
Correct By: Next Inspection	Facility Grade: N/A	
<b>Re-Inspection Date: None</b>	Stop Sale: Yes	

*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
- OUT** 13. Food in good condition, safe, & unadulterated (**COS**)
- 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
- OUT** 22. Cold holding temperatures (**COS**)
- 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**

<b>SAFE FOOD AND WATER</b>	
<u>NO</u> 30. Pasteurized eggs used where required	<u>NO</u> 46. Slash resistant/cloth gloves used properly
<u>IN</u> 31. Water & ice from approved source	<b>UTENSILS, EQUIPMENT AND VENDING</b>
<u>NA</u> 32. Variance obtained for special processing	<u>IN</u> 47. Food & non-food contact surfaces
<b>FOOD TEMPERATURE CONTROL</b>	<u>OUT</u> 48. Ware washing: installed, maintained, & used; test strips
<u>IN</u> 33. Proper cooling methods; adequate equipment	<u>IN</u> 49. Non-food contact surfaces clean
<u>IN</u> 34. Plant food properly cooked for hot holding	<b>PHYSICAL FACILITIES</b>
<u>IN</u> 35. Approved thawing methods	<u>IN</u> 50. Hot & cold water available; adequate pressure
<u>OUT</u> 36. Thermometers provided & accurate (R)	<u>OUT</u> 51. Plumbing installed; proper backflow devices
<b>FOOD IDENTIFICATION</b>	<u>IN</u> 52. Sewage & waste water properly disposed
<u>IN</u> 37. Food properly labeled; original container	<u>IN</u> 53. Toilet facilities: supplied, & cleaned
<b>PREVENTION OF FOOD CONTAMINATION</b>	<u>OUT</u> 54. Garbage & refuse disposal
<u>OUT</u> 38. Insects, rodents, & animals not present	<u>OUT</u> 55. Facilities installed, maintained, & clean
<u>IN</u> 39. No Contamination (preparation, storage, display)	<u>IN</u> 56. Ventilation & lighting
<u>IN</u> 40. Personal cleanliness	<u>IN</u> 57. Permit; Fees; Application; Plans
<u>IN</u> 41. Wiping cloths: properly used & stored	
<u>NO</u> 42. Washing fruits & vegetables	
<b>PROPER USE OF UTENSILS</b>	
<u>OUT</u> 43. In-use utensils: properly stored	
<u>IN</u> 44. Equipment & linens: stored, dried, & handled	
<u>IN</u> 45. Single-use/single-service articles: stored & used	

*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 #13. Food in good condition, safe, &amp; unadulterated Observed 6 whole cucumbers that had a mold-like/mildew-like growth on the exterior - PIC COS. Stop sale issued; CODE REFERENCE: 64E-11.003(1). The food packaging shall not be compromised nor the true appearance, color, or quality of a food be intentionally altered.</p>
<p>Violation #22. Cold holding temperatures The 1% white milk stored in the Milk refrigerator on the serving line temperatured at 48F - PIC COS by closing the milk refrigeration unit between lunch lines. Please continue to close the milk refrigerator as much as possible during the lunch service to help keep the milk at the appropriate cold-holding temperature. CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held cold, and not subject to an approved HACCP plan, must be maintained at 41°F.</p>
<p>Violation #36. Thermometers provided &amp; accurate The thermometer in the milk-refrigerator (2) was cracked and requires replacement. Correct by the next routine inspection; PIC observed cooking corn and removing them from the steamer and dumping them directly on the line without temperaturing the corn. All cooked items must be temperatured prior to hot holding them on the serving line. Correct by the next routine inspection; CODE REFERENCE: 64E-11.003(4). Thermometers must be calibrated to ensure accuracy in accordance with Rule requirements. Food thermometers scaled in Celsius (C) shall be accurate to plus or minus 1°C or in Fahrenheit (F), accurate to plus or minus 2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.</p>
<p>Violation #38. Insects, rodents, &amp; animals not present Numerous drain flies observed in the laundry room that has an open entryway to the kitchen. The drain fly problem must be addressed by the time of the next routine 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.</p>
<p>Violation #43. In-use utensils: properly stored The ice machine scoops were observed to be stored directly on the wire storage rack and not in a sanitized bin. These are in-use utinsels that were observed being used for stocking the serving line. This must be addressed by the time of the next routine inspection; CODE REFERENCE: 64E-11.003(4). The establishment shall use an approved method for the storage of in-use utensils during pauses in food preparation or dispensing.</p>

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

While staff were observed using the 3-compartment sink we tested the sanitizer section and observed the sanitizer at 100ppm for QAC. PIC partially COS by draining the water and replacing it. QAC strips on-site are expired and/or do not display an expiration date. Test strips must be present and not expired. This must be addressed by the next routine inspection;

Observed PIC take their thermometer from storage and dip it into QAC and dry using a paper towel prior to temperating pizzas out of the oven. This is not the correct way to clean/sanitize a thermometer for use and must be corrected by the time of the next routine inspection;

While removing baking sheets from the sanitizer they would be stacked in a manner that wet-nests and promotes bacteriological growth. Please make sure that equipment properly airdries prior to them being stacked.

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

The backflow prevention device installed in the mop-sink is not intended to have shutoff valve (Lever garden spray nozzle) and renders the device out of compliance. Please replace the backflow prevention device with one that can handle constant pressure OR remove the washer spray nozzle. Correct by next routine inspection;

No air gap/air break present on the drains for the prep sink or the 3-compartment sink. This must be addressed by the time of the next routine inspection;

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 #54. Garbage & refuse disposal

Both dumpsters were observed with their lids open for the duration of the inspection. The dumpster lids must remain closed when trash is not actively being disposed of into them. Correct by next routine inspection;

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

A large water leak has lead to development of a mold-like/mildew-like substance directly above the A La Carte rack in the serving area. This is a contamination risk and must be corrected by the time of the next routine inspection;

The pipe insulation in the walk-in refrigerator has a growth mold-like/mildew-like substance. This is a contamination risk and must be corrected by the time of the next routine inspection;

The roof access panel thats in the dry storage area is not fully secured providing an opening for vectors to traverse the ceiling and make their way into the kitchen. Additionally this is an injury risk as the metal panel could fall and harm a worker. This must be addressed by the time of the next routine inspection;

The hot water heater was significantly rusted at the base and actively leaking water onto the ground. There is no floor drain in the laundry room so the water is collecting/standing in the corner of the room. The leaking hot water heater should be replaced.

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**

Certified Food Manager (CFM): Exempt from requirement all staff observed were direct employees of Broward County Schools;  
Permits and Log Observations:  
Current permit on display;  
Observed written FDOH required policies and procedures posted on facility walls;  
Staff training logs available at this time-have available for next inspection;  
Kitchen/Staff Observations:  
Manager aware of foodborne illnesses & staff were aware of symptoms;  
All foods were dated and labeled;  
All spray bottles and containers were labeled;  
Quaternary ammonium sanitizer and test strips observed; 100 PPM - PIC COS;  
Mop sink present with both hot & cold water;  
Pests were observed at time of inspection;  
Dumpster area was clean with the lids observed open & drain plug in place;  
Temperatures/Measurements:  
Hand Sink: 122°F; All hand sinks were observed to be fully stocked with soap & paper towels;  
Hot Food Warmer 1: 199°F; No TCS Foods;  
Serving Line: 40°F Cubed Watermelon, 194°F Ground Beef, 169°F White Rice & 190°F Corn;  
Walk-in Cooler: 38°F; 38°F Cucumbers (Whole);  
Walk-in Freezer: 0°F; all TCS foods appear frozen;  
Ice Cream Freezer (Chest Freezer on Serving Line): -20°F  
Milk Refrigerator 1 (Serving Line): 32°F; 48°F 1% White Milk (PIC COS);  
Milk Refrigerator 2 (Serving Line): 40°F; No TCS Foods;  
Reach-In Refrigerator 1 (Kitchen Prep Area): 36°F; 36°F Watermelon (Cubed);  
General Comments:  
Staff were observed stocking serving line, cooking food, serving lunch, clearing down serving line & cleaning dishware;  
Email: Sondra.Geide@browardschools.com; Ethel.Wells@browardschools.com

Email Address(es): Sondra.Geide@browardschools.com;  
Ethel.Wells@browardschools.com

Inspection Conducted By: James Acord (84807)  
Inspector Contact Number: Work: (850) 865-4010 ex.  
Print Client Name: Ethel Wells (Cook)  
Date: 10/15/2024

Inspector Signature:

Client Signature: