

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 06-48-00634  
Name of Facility: Pompano Beach Elementary School  
Address: 700 NE 13 Avenue  
City, Zip: Pompano Beach 33060  
  
Type: School (more than 9 months)  
Owner: Broward County School Board - Food & Nutrition Services  
Person In Charge: JANICE BYNUM Phone: 754-322-8060  
PIC Email: janice.bynum@browardschools.com

**Inspection Information**

Purpose: Routine  
Inspection Date: 9/9/2024  
Correct By: Next Inspection  
**Re-Inspection Date: None**

Number of Risk Factors (Items 1-29): 2  
Number of Repeat Violations (1-57 R): 0  
Facility Grade: N/A  
Stop Sale: No

Begin Time: 10:40 AM  
End Time: 11:38 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

- 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
- OUT** 21. Hot holding temperatures (**COS**)
- 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:

Form Number: DH 4023 03/18

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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

- OUT 33. Proper cooling methods; adequate equipment

- IN 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

- 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

- IN 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
- IN 54. Garbage & refuse disposal
- IN 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.*

### Violations Comments

#### Violation #21. Hot holding temperatures

Hot TCS food (steamed mixed vegetables) on serving line tested 111F, not held at 135F or above. Hold hot foods at 135F or above. Portioned items from serving line were discarded on site by Food Service Worker Yolanda.

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 #22. Cold holding temperatures

Cold TCS food (chunk pineapple/peaches, mixed salad) tested 47F, not held at 41F or less. Hold cold foods at 41F or below. Items were transferred in reach-in refrigerator to chill down to 41F or less by PIC Janice Bynum.

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.

#### Violation #33. Proper cooling methods; adequate equipment

Refrigerated equipment (reach-in refrigerator #2) not working properly, ambient air temperature is 49F. Ambient air temperature of 41F or less required. Maintain ambient air temperature of 41F or less. All TCS items from reach-in refrigerator #2 were transferred into walk-in refrigerator (ambient air temperature 34F) to chill by PIC Janice Bynum. Items stored in reach-in refrigerator #2 were prepared and stored less than 2 hours prior to time of inspection.

CODE REFERENCE: 64E-11.003(2). Proper methods shall be used for cooling in accordance with Rule requirements. There should be enough equipment to meet the demand of the food operation.

Inspector Signature:

Client Signature:

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General Comments

Inspection Result Satisfactory

Employee Food Safety Training/Employee Health policy training completed on 08-08-2024

Food Temps

Cold Foods

Milk: 32F

Hot Foods

Corn: 166F

Brown Rice: 163F

Pizza: 147F

Refrigerator Temps

Reach-in refrigerator: 39F, 49F (see violation #33)

Milk Chest: 40F

Walk-in refrigerator: 34F

Walk-in freezer: -20F

Hot Water Temps

Kitchen handsink: 110F

3 comp. sink: 112F

Food prep sink: 106F

Employee bathroom handsink: 100F, 100F

Mopsink: 111F

Sanitizer Used: QAC

3 comp. sink chemical sanitizer: 400 PPM

Wash bucket Sanitizer: 200 PPM

QAC Sanitizer Test Strips provided.

Note: This facility receives regularly scheduled pest control treatment from Tower Pest Control. Last pest control treatment received on 08-19-2024.

Note: No dogs or non-service animals allowed inside establishment.

Email Address(es): janice.bynum@browardschools.com

Inspection Conducted By: Colin Dickinson (27050)  
Inspector Contact Number: Work: (954) 412-7302 ex.  
Print Client Name:  
Date: 9/9/2024

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

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