

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00193
Name of Facility: Croissant Park Elem School
Address: 1800 SW 4 Avenue
City, Zip: Fort Lauderdale 33315

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

Inspection Information

Purpose: Routine
Inspection Date: 6/18/2026
Correct By: Next Inspection
Re-Inspection Date: None

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

Begin Time: 09:50 AM
End Time: 10:30 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

- ☒ 1. Demonstration of Knowledge/Training
☒ 2. Certified Manager/Person in charge present

EMPLOYEE HEALTH

- ☒ 3. Knowledge, responsibilities and reporting
☒ 4. Proper use of restriction and exclusion
☒ 5. Responding to vomiting & diarrheal events

GOOD HYGIENIC PRACTICES

- ☒ 6. Proper eating, tasting, drinking, or tobacco use
☒ 7. No discharge from eyes, nose, and mouth

PREVENTING CONTAMINATION BY HANDS

- ☒ 8. Hands clean & properly washed
☒ 9. No bare hand contact with RTE food
☒ 10. Handwashing sinks, accessible & supplies

APPROVED SOURCE

- ☒ 11. Food obtained from approved source
☒ 12. Food received at proper temperature
☒ 13. Food in good condition, safe, & unadulterated
☒ 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

- ☒ 15. Food separated & protected; Single-use gloves

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

- ☒ 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- ☒ 18. Cooking time & temperatures
☒ 19. Reheating procedures for hot holding
☒ 20. Cooling time and temperature
☒ 21. Hot holding temperatures
☒ 22. Cold holding temperatures
☒ 23. Date marking and disposition

- ☒ 24. Time as PHC; procedures & records

CONSUMER ADVISORY

- ☒ 25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS

- ☒ 26. Pasteurized foods used; No prohibited foods

ADDITIVES AND TOXIC SUBSTANCES

- ☒ 27. Food additives: approved & properly used
☒ 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES

- ☒ 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

- IN 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

- NO 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- OUT 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 #47. Food & non-food contact surfaces

Refrigerator door rubber gasket is dirty. Refrigerator located behind milk chest. Repair/replace gasket. Maintain gasket in clean condition. maintain equipment in good repair.

CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.

Inspector Signature:

Client Signature:

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General Comments

INSPECTION SATISFACTORY

Employee Food Safety Training/Employee Health policy training completed on 08/07/2025

Food Temps

Cold Foods:

Milk: 39F, 38F

Hot Foods:

Chicken Patty: 142F

Fries: 136F

Pizza: 139F

Refrigerator Temps

Reach-in refrigerator: 40F, 30F

Reach-in freezer: 0F

Deep Chest: -20F

Walk-in refrigerator: 38F

Walk-in freezer: 0F

Milk Chest: 34F

Hot Water Temps

Kitchen handsink: 108F

3 comp. sink: 120F

Employee bathroom handsink: 114F, 109F

Mopsink: 109F

Warewashing Procedure/Sanitizer Used

3 comp. sink chemical sanitizer: QAC 200PPM

Sanitizer Test kit provided.

No dogs or non-service animals allowed inside establishment.

Email Address(es): tiffany.fox@browardschools.com

Inspection Conducted By: Dominic Turturro (54361)
Inspector Contact Number: Work: (954) 412-7312 ex.
Print Client Name:
Date: 6/18/2026

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

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