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

## Facility Information

**RESULT: Satisfactory**

Permit Number: 06-48-00626
Name of Facility: Plantation Elem School
Address: 651 NW 42 Avenue
City, Zip: Plantation 33317

Type: School (more than 9 months)
Owner: Broward County School Board - Food & Nutrition Services
Person In Charge: Elaine Cruz Phone: (754) 321-0215
PIC Email: Elaine.Cruz@browardschools.com

## Inspection Information

Purpose: Routine
Inspection Date: 8/17/2026
Correct By: None
**Re-Inspection Date: None**

Number of Risk Factors (Items 1-29): 1
Number of Repeat Violations (1-57 R): 1
FacilityGrade: N/A
StopSale: No

Begin Time: 11:30 AM
End Time: 12:18 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
NA 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
IN 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**
NA 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**
NO 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
OUT 41. Wiping cloths: properly used & stored **(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
NO 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
OUT 56. Ventilation & lighting **(R ,COS)**
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
Ecolab sink and surface sanitizer concentration level measured 0PPM in manual operation (3 comp. sink). Minimum 272 PPM DDBSA /704 PPM Lactic acid required. Priority Item. corrective action taken. Sanitizer adjusted by staff. Provide sanitizer concentration at minimum 272 PPM DDBSA/704 PPM Lactic acid.

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

Violation #41. Wiping cloths: properly used & stored
Wiping cloth sanitizing solution tested 0PPM for ECOLAB Sink and surface. Required sanitizing solution level is 272PPM DDBSA/ 704PPM Lactic Acid. Provide required sanitizing solution level for 272PPM DDBSA/ 704PPM Lactic Acid. Corrective action taken. Sanitizer Level adjusted by staff.

CODE REFERENCE: 64E-11.003(2). In-use wiping cloths shall be stored in an effective and approved sanitizing solution between uses.

Violation #56. Ventilation & lighting
Observed light in disrepair, not working properly above serving area. Replace lights. Corrective action taken. Work order submitted.

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.

## General Comments

Result:Satisfactory

Sanitizer
Ecolab sink and surface (3 comp. sink):
DDBSA 272PPM

**Inspector Signature:**

**Client Signature:**

LACTIC ACID 704 PPM

Ecolab sink and surface(bucket) x3:
DDBSA 272PPM
LACTIC ACID 704 PPM

Sink Temps
Handsink: 120F
Restroom:
F:116F
M: 118F
Mopsink: 100F
3 Compartment sink: 110F
Prep sink: 118F

Cold Holding
Milk(serving line)x 2:30-41F
Cheese(walk-in fridge): 36F
Reach-in fridge: 41F
Reach-in freezer:0F
Walk-in freezer:0F
Ice cream freezer x 2:0-2F
Vegetables (serving line):41F

Hot holding
Ham and cheese sandwich(holding unit):145F
Chicken(holding unit):135F
Chicken(oven):200F
Chicken (serving line):145F
Vegetables: (serving line):145F

1 Thermometer callibrated at 32 F

Observed employee food safety training completed, August 6th 2026.

Pest Control service provided by Tower Pest Control, 8/11/26

No dogs or non-service animals allowed inside establishment.

**Inspector Signature:**

**Client Signature:**

Email Address(es): Elaine.Cruz@browardschools.com

Inspection Conducted By: Christian Sapovits (30689)
Inspector Contact Number: Work: (954) 412-7328 ex.
Print Client Name:
Date: 8/17/2026

**Inspector Signature:**

**Client Signature:**