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

Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00559
Name of Facility: Nova High School
Address: 3600 SW 70 Avenue
City, Zip: Davie 33314

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

Inspection Information

Purpose: Routine
Inspection Date: 9/15/2026
Correct By: Next Inspection
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 0
Number of Repeat Violations (1-57 R): 0
FacilityGrade: N/A
StopSale: No

Begin Time: 09:49 AM
End Time: 10:58 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
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
IN 16. Food-contact surfaces; cleaned & sanitized
IN 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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Violations Comments

Violation #39. No Contamination (preparation, storage, display)
Food, sliced apple packets, stored directly on the floor in kitchen. Minimum 6 inches off the floor required. Store food minimum 6 inches off floor. Corrective action taken. Apples discarded.

Food container, sliced cucumber in reach-in fridge in serving area and chicken in walk-in fridge not covered. Cover food container. Corrective action taken. Food covered by staff.

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 #44. Equipment & linens: stored, dried, & handled
Improper drying, wet nesting of equipment/utensils after sanitization. Clean, sanitize and air-dry equipment/utensils. Priority Item. Corrective action taken. Item re-sanitized by staff.

CODE REFERENCE: 64E-11.003(4). Utensils and equipment must be cleaned, sanitized and air dried prior to storage. Utensils, equipment, and linens must be properly cleaned and stored.

Violation #48. Ware washing: installed, maintained, & used; test strips
Test kit not provided for chemical sanitizer, QAC in bucket. Provide required test kit.

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 #55. Facilities installed, maintained, & clean
Paint peeling on ceiling in west side serving area. Repair ceiling.

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.

General Comments

Result: Satisfactory

Sanitizer
ECOLAB SINK AND SURFACE(3 comp sink):
DDBSA:272PPM
Lactic Acid: 700PPM

QAC (bucket) x 5:400PPM

Employee Food Safety Training conducted on August 5th, 2026.

Hot Water Temperature
Handsink x 2: 110-120F
Prep sink x 4: 110-120F
Mop sink: 119F
Restroom: 110F
3 Compartment sink: 110F

Cold Holding

Inspector Signature:

Client Signature:

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Inspection Conducted By: Christian Sapovits (30689)
Inspector Contact Number: Work: (954) 412-7328 ex.
Print Client Name:
Date: 9/15/2026

Inspector Signature:

Client Signature: