

# FOOD SERVICE

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

Approval: \_\_\_\_\_

26.267169/-80.264151



<b>PURPOSE:</b>		<b>TYPE:</b>		
<input checked="" type="checkbox"/> ROUTINE	<input type="checkbox"/> REINSPECTION	<input type="checkbox"/> HOSPITAL	<input type="checkbox"/> CIVIC	<input type="checkbox"/> CHILD
<input type="checkbox"/> CONSTRUCT.	<input type="checkbox"/> CHANGE OF OWNER	<input type="checkbox"/> NURSING	<input type="checkbox"/> MOVIE	<input type="checkbox"/> LIMITED
<input type="checkbox"/> COMPLAINT	<input type="checkbox"/> CONSULTATION	<input type="checkbox"/> DETENTION	<input checked="" type="checkbox"/> SCHOOL	<input type="checkbox"/> OTHER
<input type="checkbox"/> QA SURVEY	<input type="checkbox"/> EPIDEMIOLOGY	<input type="checkbox"/> LOUNGE	<input type="checkbox"/> RESIDENTIAL	
<input type="checkbox"/> OTHER				

**RESULTS:**

Satisfactory  
 Incomplete  
 Unsatisfactory  
 OUT OF BUSINESS  
 Correct Violations by  
 Next Inspection  
 8:00 AM on

**NAME** Parkside Elementary School  
**ADDRESS** 10257 NW 29 Street **CITY** Coral Springs  
**OWNER** Broward County School Board **ZIP** 33065  
**PERSON IN CHARGE** Bonnie Hullsman **PHONE** (754) 322-7850  
**EMAIL** susan.colton@browardschools.com

BEGIN TIME	END TIME	DATE ASSESSED	POSITION #	EXISTING FACILITIES - PERMIT NUMBER
12:07	12:46	10/13/2011	27079	06-48-01210

RE-INSPECTION DATE

*Items marked below violate the requirements of Chapter 64E-11 of the Florida Administrative Code and must be corrected. Continued operation of this facility without making these corrections is a violation of Chapter 64E-11, Florida Administrative Code and Chapters 381 and 386, Florida Statutes. Violations must be corrected by the date and time indicated in the Results section above or an administrative fine or other legal action will be initiated.*

<b>FOOD SUPPLIES</b> <input type="checkbox"/> 1. Sources etc. <b>FOOD PROTECTION</b> <input type="checkbox"/> 2. Stored temperature <input type="checkbox"/> 3. No further cooking/rapid cooling <input type="checkbox"/> 4. Thawing <input type="checkbox"/> 5. Raw fruits <input type="checkbox"/> 6. Pork cooking <input type="checkbox"/> 7. Poultry cooking <input type="checkbox"/> 8. Other animal cooking <input type="checkbox"/> 9. Least contact/reheating <input type="checkbox"/> 10. Food container <input type="checkbox"/> 11. Buffet requirements <input type="checkbox"/> 12. Self-service condiments <input type="checkbox"/> 13. Reservice of food	<input type="checkbox"/> 14. Sneeze guards <input type="checkbox"/> 15. Transportation of food <input type="checkbox"/> 16. Poisonous/toxic materials <b>PERSONNEL</b> <input type="checkbox"/> 17. Exclusion of personnel <input type="checkbox"/> 18. Cleanliness <input type="checkbox"/> 19. Tobacco use <input type="checkbox"/> 20. Handwashing <input type="checkbox"/> 21. Handling of dishware <b>EQUIPMENT/UTENSILS</b> <input type="checkbox"/> 22. Refrigeration facilities/Therm. <input type="checkbox"/> 23. Sinks <input checked="" type="checkbox"/> 24. Ice storage/counter-protector <input type="checkbox"/> 25. Ventilation/Storage/Sufficient equip. <input type="checkbox"/> 26. Dishwashing facilities	<input type="checkbox"/> 27. Design and fabrication <input type="checkbox"/> 28. Installation and location <input type="checkbox"/> 29. Cleanliness of equipment <input type="checkbox"/> 30. Methods of washing <b>SANITARY FACILITIES AND CONTROLS</b> <input type="checkbox"/> 31. Water supply <input type="checkbox"/> 32. Ice <input type="checkbox"/> 33. Sewage <input type="checkbox"/> 34. Plumbing <input type="checkbox"/> 35. Toilet facilities <input type="checkbox"/> 36. Handwashing facilities <input checked="" type="checkbox"/> 37. Garbage disposal <input checked="" type="checkbox"/> 38. Vermin control	<b>OTHER FACILITIES AND OPERATIONS</b> <input type="checkbox"/> 39. Other facilities and operations <b>TEMPORARY FOOD SERVICE EVENTS</b> <input type="checkbox"/> 40. Temporary food service events <b>VENDING MACHINES</b> <input type="checkbox"/> 41. Vending machines <b>MANAGER CERTIFICATION</b> <input type="checkbox"/> 42. Manager certification <b>CERTIFICATES AND FEES</b> <input type="checkbox"/> 43. Certificates and fees <b>INSPECTION/ENFORCEMENT</b> <input type="checkbox"/> 44. Inspection/Enforcement
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**COMMENTS AND INSTRUCTIONS**

Milk 40 Exp 10/29/11.  
 Hamburger 153F com 143F, wamer 160F.  
 Reach-in 37F, Walk-in Refrig 37F freezer -10F.  
 Sanitizer not set up at the time of inspection.  
**Violation** Observed:37 Dumpster lid open. Dumpster area needs clean up. Please notify the doh when is clean up.  
**Code Reference** FAC: Garbage. 64E-11.007(6). Garbage will be disposed of to prevent vector harborage. Garbage containers will be leak proof. Outside storage will be on top of a smooth nonabsorbent material.  
**Violation** Observed:24 Appear to be mold inside the ice maker.  
**Code Reference** FAC: Storage. 64E-11.006(1)(c)-(e). There shall be sufficient cabinets, water dispensing devices, storage for single service articles.  
**Violation** Observed:38 Missing weather strip on the door at room 118K.  
**Code Reference** FAC: Vermin. 64E-11.007(7). Effective measures shall be taken to protect against rodents, flies, roaches and other vermin. All openings to the outside are protected against vector entrance.

\*\*Continued On Page 2\*\*

INSPECTION CONDUCTED BY: Luisa Oramas  
 INSPECTION COND SIGNATURE: Luisa Oramas  
 COPY OF REPORT RECEIVED BY: [Signature]

PHONE: 954-831-0407  
 PHONE: \_\_\_\_\_  
 DATE: 10/13/2011

STATE OF FLORIDA  
DEPARTMENT OF HEALTH  
COUNTY PUBLIC HEALTH UNIT  
Food Establishment



Name: Parkside Elementary School

Date: 10/13/2011

Identification No: 06-48-01210

Comments and Instructions (Continued from Page 1):

Copy of Report  
Received By:

Inspector Luisa Oramas

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