

# FOOD SERVICE

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

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



**PURPOSE:**

ROUTINE     REINSPECTION     HOSPITAL     CIVIC     CHILD

CONSTRUCT.     CHANGE OF OWNER     NURSING     MOVIE     LIMITED

COMPLAINT     CONSULTATION     DETENTION     SCHOOL     OTHER

QA SURVEY     EPIDEMIOLOGY     LOUNGE     RESIDENTIAL

OTHER

**RESULTS:**

Satisfactory

Incomplete

Unsatisfactory

OUT OF BUSINESS

**Correct Violations by**

Next Inspection

8:00 AM on

**NAME** Wilton Manors Elem School

**ADDRESS** 2401 NE 3 Avenue      **CITY** Wilton Manors

**PHONE** (754) 322-8950      **ZIP** 33305

**PERSON IN CHARGE** Narkier, Mark

**EMAIL** mark.narkier@browardschools.com

BEGIN TIME	END TIME	DATE ASSESSED	POSITION #	EXISTING FACILITIES - PERMIT NUMBER
09:30	09:55	05/11/2010	30688	06-48-00859

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.*

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

**Violation** Observed:20 PAPER TOWELS MISSING FROM MEN'S BATHROOM  
**Code Reference** FAC: Washing Hands. **64E-11.005(5)**. Employees will wash their hands after: using the toilet, handling soiled equipment, coughing or using tobacco, eating, etc.

**Violation** Observed:27 DRAIN OF HANDSINK IS CLOGGED AND THE FAN IN THE WALK-IN REFRIGERATOR HAS A LEAK  
**Code Reference** FAC: Designed. **64E-11.006(2)**. All equipment will be the proper design and fabrication.

**Violation** Observed:10 DENTED CAN IN WITH REGULAR STOCK (CRUSHED TOMATOES)  
**Code Reference** FAC: Storage Containers. **64E-11.004(13)(14)2**. Food storage containers shall be clean, covered, and marked with their contents. Refrigerated, ready-to-eat, potentially hazardous food prepared in the facility, must be marked with date of preparation, if held > 24 hours. Food must be stored six inches above the floor.

**Violation** Observed:39 FLOOR DRAIN GRATE IN FRONT OF WALK-IN REFRIGERATOR IS FULL OF DEBRIS AND IS DIRTY  
**Code Reference** FAC: Other Facilities. **64E-11.08**. Floors, walls, and ceilings shall be smooth and washable. 20 foot candles of light shall be provided. Adequate ventilation shall be provided. A mop sink or garbage can wash down will be provided. No living quarters shall open to the facility. No live animals. Exterior area shall be kept clean.

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

INSPECTION CONDUCTED BY: Ryan Rappaport

INSPECTION COND SIGNATURE:

COPY OF REPORT RECEIVED BY:

PHONE: 954 786-4814

PHONE: Cell: (954) 604-1716

DATE: 05/11/2010

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



Name: Wilton Manors Elem School

Date: 05/11/2010

Identification No: 06-48-00859

Comments and Instructions (Continued from Page 1):

Copy of Report  
Received By:

Inspector Ryan Rappaport

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