

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 06-48-00639  
Name of Facility: Pompano Beach High School  
Address: 1400 NE 6 Street  
City, Zip: Pompano Beach 33060

**Correct By: Next Inspection  
Re-Inspection Date: None**

Type: School (9 months or less)  
Owner: Broward County School Board\*\*\*  
Person In Charge: Rose Mary Brayant Phone: 754-322-2010

**Inspection Information**

Purpose: Routine  
Inspection Date: 1/24/2017

Begin Time: 07:45 AM  
End Time: 08:30 AM

**Additional Information**

No Additional Information Available

*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.*

**Violation Markings**

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

Inspector Signature:

Client Signature:

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**General Comments**

HANDWASH SINK: 110F  
MILK: 35F EXP: 2/3/17  
REACH IN REFRIGERATOR: 39F/35F  
SANITIZER: 2 PPM  
WALK IN REFRIGERATOR: 9F  
WALK IN FREEZER: 0F  
CHEST FREEZER: -30F  
BATHROOM SINK: 105F

Email Address(es): rosemary.bryant@browardschools.com

**Violations Comments**

Violation #10. Food container  
OBSERVED A CONTAINER OF CHOPPED LETTUCE IN REACH IN REFRIGERATOR NOT DATE LABELED. CORRECTED ONSITE.  
CODE REFERENCE: Storage Containers. 64E-11.004(13)(14). 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 greater than 24 hours. Food must be stored six inches above the floor.

Violation #29. Cleanliness of equipment  
OBSERVED SOILED GASKET ON CHEST FREEZER. CORRECTED ONSITE.  
CODE REFERENCE: Cleaned. 64E-11.006(4). All equipment will be maintained in a clean and sanitized manner.

Violation #37. Garbage disposal  
OBSERVED RECYCLE BIN LID OPEN.  
CODE REFERENCE: 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 #39. Other facilities and operations  
OBSERVED ONE INOPERABLE LIGHT FIXTURE IN WALK IN FREEZER.  
CODE REFERENCE: Other Facilities. 64E-11.008. 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 quarter shall open to the facility. No live animals. Exterior area shall be kept clean.

Inspection Conducted By: Christina Edghill (30681)  
Inspector Contact Number: Work: (954) 467-4700 ex. 4236  
Print Client Name:  
Date: 1/25/2017

Inspector Signature:

Client Signature: