

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



1 of 3

Facility Information

RESULT: Satisfactory

Permit Number: 06-48-01383
Name of Facility: Manatee Bay Elementary
Address: 19200 SW 36 Street
City, Zip: Weston 33331

Correct By: Next Inspection
Re-Inspection Date: None

Type: School (9 months or less)
Owner: Broward County School Board***
Person In Charge: Sentimanat, Cynthia Phone: (754) 323-6460

Inspection Information

Purpose: Routine
Inspection Date: 11/22/2016

Begin Time: 11:41 AM
End Time: 12:40 PM

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	X 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
X 9. Least contact/Reheating	26. Dishwashing facilities	41. Vending machines
X 10. Food container	27. Design and fabrication	MANAGER CERTIFICATION
X 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	X 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

MILK CHEST: 40F
MILK EXP DATE DEC 6
MILK TEMP 40F

STEAM TABLE:
MASH POTATOES 147F
BROCCOLI 115F
CHICKEN 140F

REACH IN FRIDGE 30F
YOGURT 40F

WALK IN FRIDGE 28F
YOGURT 39.5 F
MAYO 39F
BLACK BEANS 39F
RICE 38F

WALK IN FREEZER 0 F

BATHROOM SINK 130F

KITCHEN HANDSINK TEMP 128F

ICE CREAM FREEZER TEMP 0F

QUAT. SANITIZER 200PPM

Email Address(es): Cynthia.sentimanat@browardschools.com

Inspector Signature:

Handwritten signature of the inspector.

Client Signature:

Handwritten signature of the client.

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Violations Comments

<p>Violation #9. Least contact/Reheating INPROPER HANDLING OF CHICKEN FROM WARMER TO STEAM TABLE. PROPER UTENSILS WERE NOT USED. CORRECTED AT TIME OF INSPECTION CODE REFERENCE: Manual Contact/Reheating. 64E-11.004(12). All foods shall be prepared with the least possible manual contact. Reheated foods shall be cooked to 165 °F.</p>
<p>Violation #10. Food container OBSERVED COOKED RICE AND BLACK BEANS NOT LABELED/DATED IN WALK IN REFRIDGERATOR. 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.</p>
<p>Violation #11. Buffet requirements ICE SCOOP OBSERVED STORED ON TOP OF PREP TABLE. CORRECTED AT TIME OF INSPECTION. CODE REFERENCE: Buffets, Serving/Ice Dispensing Utensils. 64E-11.004(16),(19). Buffet foods shall be displayed and served to minimize contamination. Clean plates shall be made available to customers. Dispensing utensils shall be used to avoid unnecessary manual contact and stored properly.</p>
<p>Violation #29. Cleanliness of equipment OBSERVED CLEAN PLASTIC CONTAINERS NOT STORED INVERTED. CORRECTED AT TIME OF INSPECTION. CODE REFERENCE: Cleaned. 64E-11.006(4). All equipment will be maintained in a clean and sanitized manner.</p>
<p>Violation #30. Methods of washing WET NESTING OF PANS OBSERVED NEXT TO HANDWASHING SINK. CODE REFERENCE: Methods of Washing. 64E-11.006(5). There will be approved methods of washing, rinsing, and sanitizing all required equipment.</p>
<p>Violation #34. Plumbing AIR GAP IS NOT PROVIDED FOR WASTE LINE COMING FROM WALK IN REFRIGERATOR. CODE REFERENCE: Plumbing. 64E-11.007(3). Plumbing will comply with the plumbing authority having jurisdiction. Backflow prevention will be provided where needed.</p>
<p>Violation #37. Garbage disposal TRASH OBSERVED OUTSIDE OF DUMPSTER. SOMAT DUMPSTER NOT BAGGED AND 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.</p>
<p>Violation #39. Other facilities and operations FLOORS IN FOOD STORAGE DIRTY UNDER SHELVES. OBSERVED CEILING LIGHT OUT OVER ICE CREAM CHEST. EXTRACTOR ROOM FLOOR DIRTY. 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.</p>

Inspection Conducted By: Juanita Marshall (27072)
Inspector Contact Number: Work: (954) 467-4700 ex. 4215
Print Client Name:
Date: 11/22/2016

Inspector Signature:

Client Signature: