

# FOOD SERVICE

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

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

26.141271/-80.115698



**PURPOSE:**  
 ROUTINE     REINSPECTION  
 CONSTRUCT.     CHANGE OF OWNER  
 COMPLAINT     CONSULTATION  
 QA SURVEY     EPIDEMIOLOGY  
 OTHER

**TYPE:**  
 HOSPITAL     CIVIC     CHILD  
 NURSING     MOVIE     LIMITED  
 DETENTION     SCHOOL     OTHER  
 LOUNGE     RESIDENTIAL

**RESULTS:**

Satisfactory  
 Incomplete  
 Unsatisfactory  
 OUT OF BUSINESS

**Correct Violations by**  
 Next Inspection  
 8:00 AM on

**NAME** Bayview Elementary School  
**ADDRESS** 1175 Middle River Drive    **CITY** Fort Lauderdale  
**OWNER** Broward County School Board\*    **ZIP** 33304  
**PERSON IN CHARGE** Schweiger, Cheryl    **PHONE** 754-322-5410  
**EMAIL** cheryl.schweiger@browardschool.com

BEGIN TIME	END TIME	DATE ASSESSED	POSITION #	EXISTING FACILITIES - PERMIT NUMBER
09:33	09:50	01/30/2012	34196	06-48-00066

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>  <input type="checkbox"/> 1. Sources etc.</p> <p><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</p>	<p><input type="checkbox"/> 14. Sneeze guards  <input type="checkbox"/> 15. Transportation of food  <input type="checkbox"/> 16. Poisonous/toxic materials</p> <p><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</p> <p><b>EQUIPMENT/UTENSILS</b>  <input type="checkbox"/> 22. Refrigeration facilities/Therm.  <input type="checkbox"/> 23. Sinks  <input type="checkbox"/> 24. Ice storage/counter-protector  <input type="checkbox"/> 25. Ventilation/Storage/Sufficient equip.  <input type="checkbox"/> 26. Dishwashing facilities</p>	<p><input checked="" 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</p> <p><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 type="checkbox"/> 38. Vermin control</p>	<p><b>OTHER FACILITIES AND OPERATIONS</b>  <input type="checkbox"/> 39. Other facilities and operations</p> <p><b>TEMPORARY FOOD SERVICE EVENTS</b>  <input type="checkbox"/> 40. Temporary food service events</p> <p><b>VENDING MACHINES</b>  <input type="checkbox"/> 41. Vending machines</p> <p><b>MANAGER CERTIFICATION</b>  <input type="checkbox"/> 42. Manager certification</p> <p><b>CERTIFICATES AND FEES</b>  <input type="checkbox"/> 43. Certificates and fees</p> <p><b>INSPECTION/ENFORCEMENT</b>  <input type="checkbox"/> 44. Inspection/Enforcement</p>
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**COMMENTS AND INSTRUCTIONS**

reachin refrigerator 28/ Hotwater 106/ Walkin Refrigerator 38/ Walkin freezer -20  
milk 37.6/ chicken nugget 175  
**Violation** Observed:37 Dumpster lid open  
**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:27 One light out under hood  
**Code Reference** FAC: Designed. **64E-11.006(2)**. All equipment will be the proper design and fabrication.

INSPECTION CONDUCTED BY: Melisa Gray  
INSPECTION COND SIGNATURE: Melisa Gray  
COPY OF REPORT RECEIVED BY: [Signature]

PHONE: 954-786-4809  
PHONE: 954-290-2262  
DATE: 01/30/2012

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



Name: Bayview Elementary School

Date: 01/30/2012

Identification No: 06-48-00066

Comments and Instructions (Continued from Page 1):

Copy of Report  
Received By:

Inspector Melisa Gray

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