

# FOOD SERVICE

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

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

26.067524/-80.397403



**PURPOSE:**  ROUTINE  REINSPECTION  CONSTRUCT.  COMPLAINT  QA SURVEY  OTHER

CHANGE OF OWNER  CONSULTATION  EPIDEMIOLOGY

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

**NAME** Cypress Bay High

**ADDRESS** 18600 Vista Park Boulevard **CITY** Weston

**OWNER** Broward County School Board\* **ZIP** 33332

**PERSON IN CHARGE** Janet Fusco **PHONE** (754) 323-0360

**EMAIL** janet.fusco@browardschools.com

**RESULTS:**

Satisfactory  
 Incomplete  
 Unsatisfactory  
 OUT OF BUSINESS

**Correct Violations by**

Next Inspection  
 8:00 AM on

| BEGIN TIME | END TIME | DATE ASSESSED | POSITION # | EXISTING FACILITIES - PERMIT NUMBER |
|------------|----------|---------------|------------|-------------------------------------|
| 11:12      | 12:05    | 09/30/2011    | 27127      | 06-48-01379                         |

| 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 checked="" 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 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 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 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 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> |
|--|--|---|---|

**COMMENTS AND INSTRUCTIONS**

Pizza 153, 149, Chicken 144, 147, Hamburger 148, 175  
 Milk 38, 39, Cold sandwiches 43, 42, Yogurt exp. 11/15  
 Reach In 40, 38, 32, 20, 30, 42, 34, 36, 38  
 Freezer 10, Walk IN 38  
 Warmer 191, 190, Pizza warmers 153, 155  
 sanitizer 400ppm Qac Dishmachine reaches 180  
**Violation** Observed: 2 Temperature on salad Reach In high 48- work order J509502 on Aug 26  
**Code Reference** FAC: Storage Temperature. **64E-11.004(1)(2)**. Food is stored at proper temperatures (<=41°F or >=140°F).

INSPECTION CONDUCTED BY: Yadaira Castillo **PHONE:** 954-831-0413

INSPECTION COND SIGNATURE: *Yadaira Castillo* **PHONE:** \_\_\_\_\_

COPY OF REPORT RECEIVED BY: *Coman* **DATE:** 09/30/2011

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



Name: Cypress Bay High

Date: 09/30/2011

Identification No: 06-48-01379

**Comments and Instructions (Continued from Page 1):**

Copy of Report  
Received By:

Inspector Yadaira Castillo

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