

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00706
Name of Facility: Silver Lakes Middle School
Address: 7600 Tam O Shanter Boulevard
City, Zip: North Lauderdale 33068

Type: School (9 months or less)
Owner: Broward County School Board - Food & Nutrition Services
Person In Charge: Washington Landa Phone: 754-322-4610
PIC Email: washington.landa@browardschools.com

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 2	Begin Time: 09:27 AM
Inspection Date: 8/15/2024	Number of Repeat Violations (1-57 R): 1	End Time: 10:20 AM
Correct By: Next Inspection	Facility Grade: N/A	
Re-Inspection Date: None	Stop Sale: No	

Marking Key: IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility; COS=violation corrected on site; R=repeat violation from previous inspection

FoodBorne Illness Risk Factors And Public Health Interventions

- | | |
|---|---|
| SUPERVISION
IN 1. Demonstration of Knowledge/Training
IN 2. Certified Manager/Person in charge present
EMPLOYEE HEALTH
IN 3. Knowledge, responsibilities and reporting
IN 4. Proper use of restriction and exclusion
IN 5. Responding to vomiting & diarrheal events
GOOD HYGIENIC PRACTICES
IN 6. Proper eating, tasting, drinking, or tobacco use
IN 7. No discharge from eyes, nose, and mouth
PREVENTING CONTAMINATION BY HANDS
OUT 8. Hands clean & properly washed (COS)
IN 9. No bare hand contact with RTE food
IN 10. Handwashing sinks, accessible & supplies
APPROVED SOURCE
IN 11. Food obtained from approved source
NO 12. Food received at proper temperature
IN 13. Food in good condition, safe, & unadulterated
NA 14. Shellstock tags & parasite destruction
PROTECTION FROM CONTAMINATION
IN 15. Food separated & protected; Single-use gloves | OUT 16. Food-contact surfaces; cleaned & sanitized
IN 17. Proper disposal of unsafe food
TIME/TEMPERATURE CONTROL FOR SAFETY
IN 18. Cooking time & temperatures
NO 19. Reheating procedures for hot holding
NO 20. Cooling time and temperature
IN 21. Hot holding temperatures
IN 22. Cold holding temperatures
IN 23. Date marking and disposition
NA 24. Time as PHC; procedures & records
CONSUMER ADVISORY
NA 25. Advisory for raw/undercooked food
HIGHLY SUSCEPTIBLE POPULATIONS
IN 26. Pasteurized foods used; No prohibited foods
ADDITIVES AND TOXIC SUBSTANCES
NA 27. Food additives: approved & properly used
IN 28. Toxic substances identified, stored, & used
APPROVED PROCEDURES
NA 29. Variance/specialized process/HACCP |
|---|---|

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

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Good Retail Practices

SAFE FOOD AND WATER

NO 30. Pasteurized eggs used where required

IN 31. Water & ice from approved source

NA 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

IN 33. Proper cooling methods; adequate equipment

IN 34. Plant food properly cooked for hot holding

NO 35. Approved thawing methods

OUT 36. Thermometers provided & accurate **(COS)**

FOOD IDENTIFICATION

IN 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

IN 38. Insects, rodents, & animals not present

IN 39. No Contamination (preparation, storage, display)

IN 40. Personal cleanliness

OUT 41. Wiping cloths: properly used & stored **(COS)**

NO 42. Washing fruits & vegetables

PROPER USE OF UTENSILS

IN 43. In-use utensils: properly stored

IN 44. Equipment & linens: stored, dried, & handled

IN 45. Single-use/single-service articles: stored & used

NA 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

IN 47. Food & non-food contact surfaces

IN 48. Ware washing: installed, maintained, & used; test strips

IN 49. Non-food contact surfaces clean

PHYSICAL FACILITIES

IN 50. Hot & cold water available; adequate pressure

IN 51. Plumbing installed; proper backflow devices

IN 52. Sewage & waste water properly disposed

IN 53. Toilet facilities: supplied, & cleaned

IN 54. Garbage & refuse disposal

OUT 55. Facilities installed, maintained, & clean **(R)**

IN 56. Ventilation & lighting

IN 57. Permit; Fees; Application; Plans

This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida Administrative Code or Chapter 381.0072, Florida Statutes. Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.

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Violations Comments

Violation #8. Hands clean & properly washed
OBSERVED STAFF TURNING FAUCET OFF WITH WASHED HANDS. USE CLEAN SINGLE USE PAPER TOWEL TO TURN OFF FAUCET AFTER WASHING HANDS. - CORRECTED ON SITE

CODE REFERENCE: 64E-11.003(3). Employees must use proper handwashing techniques and wash hands at appropriate times and places.

Violation #16. Food-contact surfaces; cleaned & sanitized
OBSERVED BROWN SUBSTANCE INSIDE ICE MACHINE. CLEAN AND SANITIZE INSIDE ICE MACHINE.

CODE REFERENCE: 64E-11.003(2). Food shall only contact surfaces that are clean and sanitized.

Violation #36. Thermometers provided & accurate
OBSERVED 1 MILK COOLER THERMOMETER NOT PROVIDED. PROVIDE A MILK COOLER - CORRECTED ON SITE

CODE REFERENCE: 64E-11.003(4). Thermometers must be calibrated to ensure accuracy in accordance with Rule requirements. Food thermometers scaled in Celsius (C) shall be accurate to plus or minus 1°C or in Fahrenheit (F), accurate to plus or minus 2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.

Violation #41. Wiping cloths: properly used & stored
OBSERVED WIPING CLOTH SANITIZING SOLUTION TESTED >400 PPM FOR QAC. REQUIRED SANITIZING SOLUTION LEVEL IS 200-400 PPM. PROVIDE REQUIRED SANITIZING SOLUTION LEVEL FOR AMMONIUM CHLORIDE; LATER MEASURED AT 200 PPM. - CORRECTED ON SITE

CODE REFERENCE: 64E-11.003(2). In-use wiping cloths shall be stored in an effective and approved sanitizing solution between uses.

Violation #55. Facilities installed, maintained, & clean
OBSERVED CEILING TILE NOT IN FIXED POSITION ABOVE 4 COMP SINK. COVER CEILING WITH CEILING TILE. KITCHEN EXPERIENCED A LEAK DUE TO A/C UNIT IN DISREPAIR. - REPEATED VIOLATION

CODE REFERENCE: 64E-11.003(5). Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. Exterior areas shall be kept cleaned.

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General Comments

SATISFACTORY INSPECTION.

HOT WATER:

-HAND SINK: 135F
-4 COMP SINK: 124F
-PREP SINKS: 133F, 137F
-RESTROOM: 111F
-MOP SINK: 110F

EQUIPMENT:

-REACH-IN REFRIGERATORS: 33F-38F
-REACH-IN FREEZER: -8F, 4F
-WALK-IN REFRIGERATOR: 37F
-WALK-IN FREEZER: -14F
-MILK COOLER: 27F, 30F

FOOD:

-MILK: 40F
-SWEET POTATO FRIES: 135F
-CHICKEN NUGGET: 148F

SANITIZER:

-4 COMP (QAC): 300 PPM
-WIPING CLOTH (QAC): >400 PPM THEN 200 PPM

CERTIFIED FOOD MANAGER/EMPLOYEE TRAINING

EMPLOYEE FOOD SAFETY TRAINING/EMPLOYEE HEALTH POLICY TRAINING COMPLETED ON 8/8/2024

PROBE FOOD THERMOMETER

THERMOMETERS CALIBRATED AT 32.3F, 33.5F

PEST CONTROL

FACILITY MUST IMPLEMENT AN INTEGRATED PEST MANAGEMENT PLAN.
PEST CONTROL SERVICE PROVIDED BY TOWER PEST CONTROL

NON-SERVICE ANIMALS

NO DOGS OR NON-SERVICE ANIMALS ALLOWED INSIDE ESTABLISHMENT.

Email Address(es): washington.landa@browardschools.com

Inspection Conducted By: Amythest Rawls (54900)
Inspector Contact Number: Work: (954) 412-7319 ex.
Print Client Name:
Date: 8/15/2024

Inspector Signature:

Client Signature:

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