

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00552  
Name of Facility: North Lauderdale Elementary School  
Address: 7500 Kimberly 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: 754-3227410  
PIC Email: washington.landa@browardschools.com

Inspection Information

Purpose: Routine  
Inspection Date: 5/25/2022  
Correct By: Next Inspection  
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 0  
Number of Repeat Violations (1-57 R): 0  
Facility Grade: N/A  
Stop Sale: No

Begin Time: 10:40 AM  
End Time: 11:25 AM

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

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

Inspector Signature:

Client Signature:

Form Number: DH 4923 03/18

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Good Retail Practices

<b>SAFE FOOD AND WATER</b>	
IN 30. Pasteurized eggs used where required	NA 46. Slash resistant/cloth gloves used properly
NO 31. Water & ice from approved source	<b>UTENSILS, EQUIPMENT AND VENDING</b>
NA 32. Variance obtained for special processing	OUT 47. Food & non-food contact surfaces
<b>FOOD TEMPERATURE CONTROL</b>	IN 48. Ware washing: installed, maintained, & used; test strips
IN 33. Proper cooling methods; adequate equipment	IN 49. Non-food contact surfaces clean
NO 34. Plant food properly cooked for hot holding	<b>PHYSICAL FACILITIES</b>
IN 35. Approved thawing methods	IN 50. Hot & cold water available; adequate pressure
IN 36. Thermometers provided & accurate	IN 51. Plumbing installed; proper backflow devices
<b>FOOD IDENTIFICATION</b>	IN 52. Sewage & waste water properly disposed
IN 37. Food properly labeled; original container	IN 53. Toilet facilities: supplied, & cleaned
<b>PREVENTION OF FOOD CONTAMINATION</b>	IN 54. Garbage & refuse disposal
IN 38. Insects, rodents, & animals not present	IN 55. Facilities installed, maintained, & clean
IN 39. No Contamination (preparation, storage, display)	IN 56. Ventilation & lighting
IN 40. Personal cleanliness	IN 57. Permit; Fees; Application; Plans
IN 41. Wiping cloths; properly used & stored	
NO 42. Washing fruits & vegetables	
<b>PROPER USE OF UTENSILS</b>	
IN 43. In-use utensils: properly stored	
IN 44. Equipment & linens: stored, dried, & handled	
IN 45. Single-use/single-service articles: stored & used	

*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.*

Violations Comments

Violation #47. Food & non-food contact surfaces  
Extensive ice buildup in Chest freezer.

CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.

Inspector Signature:

Client Signature:

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General Comments

Inspection Result: Satisfactory

Equipment:  
 Reach in refrigerator: 30F/40F  
 Reach in freezer: 0F/10F  
 Walk in refrigerator: 40F  
 Walk in freezer:10F  
 Chest Cooler: -10F  
 Milk Chest Cooler: 41F

Hot Water:  
 Handwashing sink: 101F  
 Prep sink:111F  
 4 Compartment sink:112F  
 Mop sink: 102F  
 Bathrooms:101F

Sanitizer:  
 4-compartment sink: 200PPM

Food:  
 Milk: 37F  
 Mix vegetables: 150F  
 Beans: 135F  
 Empanadas: 155F  
 Hot Dog: 143F  
 Milk: 40F

Employee Food Safety Training/Employee Health policy training observed dated 3/17/2022

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

Inspection Conducted By: Arlettie Abrahantes (6607)  
 Inspector Contact Number: Work: (954) 412-7218 ex.  
 Print Client Name:  
 Date: 5/25/2022

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

06-48-00552 North Lauderdale Elementary School



STATE OF FLORIDA  
DEPARTMENT OF HEALTH  
Annual Sanitation Certificate

**06-48-00552**

**06-BID-5363926**

**Food Hygiene - School (9 months or less)**

Issued To: North Lauderdale Elementary School  
7500 Kimberly Boulevard  
North Lauderdale, FL 33068

County: **Broward**  
Amount Paid: \$260.00  
Date Paid: 09/26/2021  
Issued Date: 10/01/2021

**Permit Expires On: 09/30/2022**

Mail To: Broward County School Board - Food & Nutrition  
Services  
7720 W Oakland Park Boulevard, Suite 204  
Sunrise, FL 33351-33351

Issued By:  
Department of Health in Broward County  
780 SW 24 Street  
Fort Lauderdale, FL 33315-33315

(954) 412-7335

Owner: Broward County School Board - Food & Nutrition Services

Food Type: Full Service

Seating Capacity (Max): 0 [Restricted by Sewage Disposal Type: ]

Operation Type: Main Operation

Food Hygiene Restrictions (if applicable)

Original Customer: North Lauderdale Elementary School (NON-TRANSFERABLE)

DISPLAY CERTIFICATE IN A CONSPICUOUS PLACE



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