

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00178
Name of Facility: Coral Springs Middle School
Address: 10300 W Wiles Road
City, Zip: Coral Springs 33065

Type: School (9 months or less)
Owner: Broward County School Board - Food & Nutrition Services
Person In Charge: Mariela Hernandez Phone: 754-322-3010
PIC Email: mariela.hernandezhernandez@browardschools.com

Inspection Information

Purpose: Routine
Inspection Date: 5/7/2025
Correct By: Next Inspection
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 2
Number of Repeat Violations (1-57 R): 0
Facility Grade: N/A
Stop Sale: No

Begin Time: 10:28 AM
End Time: 11:30 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

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

- IN** 8. Hands clean & properly washed
- IN** 9. No bare hand contact with RTE food
- IN** 10. Handwashing sinks, accessible & supplies

APPROVED SOURCE

- IN** 11. Food obtained from approved source
- IN** 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

- IN** 16. Food-contact surfaces; cleaned & sanitized

- NO** 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- NO** 18. Cooking time & temperatures

- NO** 19. Reheating procedures for hot holding

- NO** 20. Cooling time and temperature

- IN** 21. Hot holding temperatures

- OUT** 22. Cold holding temperatures (**COS**)

- 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

- IN** 27. Food additives: approved & properly used

- OUT** 28. Toxic substances identified, stored, & used (**COS**)

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

- IN** 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
- NO** 34. Plant food properly cooked for hot holding
- IN** 35. Approved thawing methods
- IN** 36. Thermometers provided & accurate

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
- IN** 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

- NO** 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
- IN** 55. Facilities installed, maintained, & clean
- 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.

Violations Comments

Violation #22. Cold holding temperatures

Cold TCS food (milk) tested 44 F, not held at 41F or less. Cool food to 41F or below. Cold food must be held at 41F or below.

Note: Refrigerator was left open for breakfast (ended at 10:30 am). Maintain refrigerator lid closed between serving times.

CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held cold, and not subject to an approved HACCP plan, must be maintained at 41°F.

Violation #28. Toxic substances identified, stored, & used

DDBSA and lactic acid solution concentration is 848 PPM for DDBSA, and 2258 ppm for Lactic acid exceeding range of 272 to 700 ppm for DDBSA and 704 to 1875 ppm for Lactic Acid. Maintain QAC sanitizer according to manufacturer's specifications. Corrected on site, new test 700 ppm DDBSA and 1875 ppm Lactic Acid.

CODE REFERENCE: 64E-11.003(6). Toxic substances properly identified, stored and used

Violation #41. Wiping cloths: properly used & stored

DDBSA and Lactic Acid solution concentration is 848 PPM for DDBSA, and 2258 ppm for Lactic acid exceeding range of 272 to 700 ppm of DDBSA and 704 to 1875 ppm for Lactic Acid. Maintain QAC sanitizer according to manufacturer's

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

Inspector Signature:

Client Signature:

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General Comments

Employee Food Safety Training/Employee Health policy training completed on 8/8/24 and new employee training 10/15/2024

Food Temps

Milk: 44 F, see violation
Corndog bites: 146 F
Meatballs: 152 F / 160 F
Rice: 182 F / 165 F
Pasta with meat sauce: 162 F / 166 F
Salad: 41 F
Garlic bread: 138 F
Sour cream: 39 F, use-by 6/9
Milk: 37 F (at receiving)

Refrigerator Temps

Reach-in refrigerator: 32 F / 30 F
Reach-in freezer: 10 F
Milk chest coolers: 32 to 40 F
Walk-in refrigerator: 32 F
Walk-in freezer: 0 F

Hot Water Temps

Kitchen handsink: 112 F
3 comp. sink: 115 F
Food prep sink: 111 F
Employee bathroom handsink: 101 F
Mopsink: 117 F

Warewashing Procedure/Sanitizer Used

3 comp. sink chemical sanitizer: 700 ppm DDBSA and 1875 ppm Lactic Acid
Wet wiping sanitizing bucket: 848 ppm DDBSA and 2258 ppm Lactic Acid, see violation
Sanitizer Test kit provided.

Probe Food Thermometer

Thermometer calibrated at 32F.

Pest Control

Pest Control service provided by Tower Pest Control, service 5/5/2025

Non-Service Animals

No dogs or non-service animals allowed inside establishment.

Email Address(es): mariela.hernandezhernandez@browardschools.com

Inspection Conducted By: Stella Aquino Figueroa (6599)

Inspector Contact Number: Work: (954) 412-7320 ex.

Print Client Name:

Date: 5/7/2025

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

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