

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 06-48-00445  
Name of Facility: Lauderhill 6-12 STEM-MED Magnet School  
Address: 1901 NW 49 Avenue  
City, Zip: Lauderhill 33313  
  
Type: School (more than 9 months)  
Owner: Broward County School Board - Food & Nutrition Services  
Person In Charge: Broward County School Denise Smith Phone: (754) 321-0215  
PIC Email: denise.s.smith@browardschools.com

**Inspection Information**

Purpose: Routine	Number of Risk Factors (Items 1-29): 1	Begin Time: 10:00 AM
Inspection Date: 1/27/2025	Number of Repeat Violations (1-57 R): 0	End Time: 11:20 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
- NA 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
- NO 12. Food received at proper temperature
- OUT 13. Food in good condition, safe, & unadulterated (COS)
- NA 14. Shellstock tags & parasite destruction

**PROTECTION FROM CONTAMINATION**

- IN 15. Food separated & protected; Single-use gloves

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

- IN 17. Proper disposal of unsafe food

**TIME/TEMPERATURE CONTROL FOR SAFETY**

- IN 18. Cooking time & temperatures
- IN 19. Reheating procedures for hot holding
- IN 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**

- IN 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:

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



**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
  - OUT** 39. No Contamination (preparation, storage, display) **(COS)**
  - IN** 40. Personal cleanliness
  - IN** 41. Wiping cloths: properly used & stored
  - 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
- 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 #13. Food in good condition, safe, & unadulterated

Canned food (Diced Yellow Cling Peaches) with dents on hermetic seal, food adulterated. Remove dented can/provide intact canned food with no dents on hermetic seal. Corrected Onsite by food manager. Dented cans removed.

Canned food (Baked Beans) with dents on hermetic seal, food adulterated. Remove dented can/provide intact canned food with no dents on hermetic seal. Corrected Onsite by food manager. Dented cans removed.

CODE REFERENCE: 64E-11.003(1). The food packaging shall not be compromised nor the true appearance, color, or quality of a food be intentionally altered.

Violation #39. No Contamination (preparation, storage, display)

Food (Pizza Boxes) stored directly on the floor in walk in freezer. Minimum 6 inches off the floor required. Store food minimum 6 inches off floor. Corrected Onsite by food manager. Food stored 6 inches off the floor.

CODE REFERENCE: 64E-11.003(2). Food shall be protected from sources of contamination and stored in a clean, dry location at least 6 inches above the floor.

Violation #55. Facilities installed, maintained, & clean

Observed wall paint peeling in paper storage area. Repair/repaint wall in paper storage area. Work order # 1045663 placed on 01/24/2025.

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.

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

06-48-00445 Lauderhill 6-12 STEM-MED Magnet School

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



General Comments

RESULT: SATISFACTORY

EMPLOYEE TRAINING

Employee Food Safety Training/Employee Health policy training completed on 08/08/2024

Food Temps

Milk: 40 F

Chicken Patty: 170 F

Baked Beans: 164 F

White Rice: 166 F

Teriyaki Chicken: 137 F

Refrigerator Temps

Reach-in refrigerator:

Reach-in freezer #1: -10 F

Reach-in freezer #2: 0 F

Reach-in freezer #3: -5 F

Walk-in refrigerator: 35 F

Walk-in freezer: -10 F

Milk Chest Cooler #1: 41 F

Milk Chest Cooler #2: 40 F

Ice Cream Chest Freezer: 0 F

Hot Water Temps

Kitchen handsink: 100 F

3 comp. sink: 110 F

Food prep sink: 100 F

Employee bathroom handsink: 100 F

Mopsink: 100 F

Probe Food Thermometer

Thermometer calibrated at 32F.

Warewashing Procedure/Sanitizer Used

3 comp. sink chemical sanitizer (Ecolab Sink Surface Cleaner): 300 ppm

Sanitizer Test kit provided.

NON-SERVICE ANIMALS

No dogs or non-service animals allowed inside establishment.

Email Address(es): denise.s.smith@browardschools.com

Inspection Conducted By: Alberto Torres Rosal (6607)

Inspector Contact Number: Work: (954) 412-7281 ex.

Print Client Name: Denise Smith

Date: 1/27/2025

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

06-48-00445 Lauderhill 6-12 STEM-MED Magnet School