

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



**Facility Information**

**RESULT:** Satisfactory

Permit Number: 06-48-01211  
Name of Facility: Lyons Creek Middle  
Address: 4333 Sol Press Boulevard  
City, Zip: Coconut Creek 33073

Type: School (9 months or less)  
Owner: Broward County School Board - Food & Nutrition Services  
Person In Charge: Sherry Mott Phone: 754.322.3700  
PIC Email: sherry.mott@browardschools.com

**Inspection Information**

Purpose: Routine  
Inspection Date: 4/26/2023  
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: 11:44 AM  
End Time: 12:33 PM

*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**

- ☒ 1. Demonstration of Knowledge/Training  
☒ 2. Certified Manager/Person in charge present

**EMPLOYEE HEALTH**

- ☒ 3. Knowledge, responsibilities and reporting  
☒ 4. Proper use of restriction and exclusion  
☒ 5. Responding to vomiting & diarrheal events

**GOOD HYGIENIC PRACTICES**

- ☒ 6. Proper eating, tasting, drinking, or tobacco use  
☒ 7. No discharge from eyes, nose, and mouth

**PREVENTING CONTAMINATION BY HANDS**

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

**APPROVED SOURCE**

- ☒ 11. Food obtained from approved source  
☒ 12. Food received at proper temperature  
☒ 13. Food in good condition, safe, & unadulterated  
☒ 14. Shellstock tags & parasite destruction

**PROTECTION FROM CONTAMINATION**

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

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

- ☒ 17. Proper disposal of unsafe food

**TIME/TEMPERATURE CONTROL FOR SAFETY**

- ☒ 18. Cooking time & temperatures  
☒ 19. Reheating procedures for hot holding  
☒ 20. Cooling time and temperature

- ☒ 21. Hot holding temperatures

- ☒ 22. Cold holding temperatures

- ☒ 23. Date marking and disposition

- ☒ 24. Time as PHC; procedures & records

**CONSUMER ADVISORY**

- ☒ 25. Advisory for raw/undercooked food

**HIGHLY SUSCEPTIBLE POPULATIONS**

- ☒ 26. Pasteurized foods used; No prohibited foods

**ADDITIVES AND TOXIC SUBSTANCES**

- ☒ 27. Food additives: approved & properly used

- ☒ 28. Toxic substances identified, stored, & used

**APPROVED PROCEDURES**

- ☒ 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

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Good Retail Practices

**SAFE FOOD AND WATER**

- NA 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
- 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)
  - IN 40. Personal cleanliness
  - IN 41. Wiping cloths: properly used & stored
  - NA 42. Washing fruits & vegetables
- PROPER USE OF UTENSILS**
- IN 43. In-use utensils: properly stored
  - OUT 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
- 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 #39. No Contamination (preparation, storage, display)

Cheese packet held inside chicken salad container.

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

Wet nesting of clean, sanitized equipment/utensil (trays), not air dried prior to storage.

CODE REFERENCE: 64E-11.003(4). Utensils and equipment must be cleaned, sanitized and air dried prior to storage. Utensils, equipment, and linens must be properly cleaned and stored.

Inspector Signature:

Client Signature:

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General Comments

Employee health and food safety training observed conducted on 3/16/2023.

Food Temps:

Milk: 36 F, use-by 5/10/23

Hot dogs: 138 F

Tater tots: 143 F

Pizza pockets: 194 F

Salad chicken: 41 F

String cheese: 38 F

Refrigerator Temps

Reach-in refrigerator: 32 F / 20 F

Milk cooler: 30 F / 18 F

Walk-in refrigerator: 38 F

Walk-in freezer: 6 F

Ice cream freezer: 38 F, frozen

Reach in freezer: 6 F

Hot Water Temps

Handwashing sink: 103 F

3 comp. sink: 128 F

Food prep sink: 102 F

Employee bathroom handsink: 130 F

Mopsink: 124 F

Sanitizer:

3 compartment sink: 200 ppm Quat

Wet wiping bucket: 200 ppm Quat

Email Address(es): sherry.mott@browardschools.com

Inspection Conducted By: Stella Aquino Figueroa (6599)

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

Print Client Name:

Date: 4/26/2023

Inspector Signature:

Client Signature: