

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 06-48-01541  
Name of Facility: Monarch High School  
Address: 5050 Wiles Road  
City, Zip: Coconut Creek 33063  
  
Type: School (9 months or less)  
Owner: Broward County School Board - Food & Nutrition Services  
Person In Charge: Monarch High School Phone: 754.321.0235  
PIC Email: francine.hagin@browardschools.com

**Inspection Information**

Purpose: Routine  
Inspection Date: 5/13/2025  
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: 11:15 AM  
End Time: 12:22 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**

- 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  
**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

- 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**

- NA** 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:

Form Number: DH 4023 03/18

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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
- 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

- 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 #39. No Contamination (preparation, storage, display)  
Commercially made pre-packed food item (mayonnaise) held inside salad container in contact with food (sandwich). Protect food by use of packaging, counter, use of display cases, or other effective means.

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.

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Client Signature:

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General Comments

Employee Food Safety Training/Employee Health policy training completed on 3/12/2025

Food Temps

Salad: 40 F  
Sandwich: 38 F  
Pizza: 149 F / 143 F / 141 F  
Sweet potato fries: 140 F / 145 F  
Parfait: 34 F  
Cheeseburger: 147 F  
Burger: 155 F / 144 F  
Chicken wings: 141 F / 146 F / 142 F / 150 F  
Vegan burrito: 148 F  
Milk: 41 F, use-by 5/26  
Carrots: 145 F

Refrigerator Temps

Reach-in refrigerator: 38 to 40 F  
Milk cooler: 30 to 38 F  
Walk-in refrigerator: 30 F  
Walk-in freezer: 0 F

Hot Water Temps

Kitchen handsink: 107 to 110 F  
3 comp. sink: 111 to 114 F  
Food prep sink: 108 F  
Employee bathroom handsink: 104 to 110 F  
Mopsink: 118 F

Warewashing Procedure/Sanitizer Used

3 comp. sink chemical sanitizer: 272 ppm DDBSA and 704 ppm lactic acid  
Wet wiping sanitizing bucket: 272 ppm DDBSA and 704 ppm lactic acid  
Sanitizer Test kit provided.

Pest Control

Pest Control service provided by Tower Pest Control, service 4/8/2025  
No dogs or non-service animals allowed inside establishment.

Email Address(es): francine.hagin@browardschools.com

Inspection Conducted By: Stella Aquino Figueroa (6599)

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

Print Client Name:

Date: 5/13/2025

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

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