

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00714
Name of Facility: Lanier-James Education Center
Address: 1050 NW 7 Court
City, Zip: Hallandale 33009

Type: School (9 months or less)
Owner: Broward County School Board - Food & Nutrition Services
Person In Charge: Lynette Ventura Phone: 754-321-0235
PIC Email: amaris.brown@browardschools.com

Inspection Information

Purpose: Routine
Inspection Date: 3/12/2024
Correct By: Next Inspection
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 3
Number of Repeat Violations (1-57 R): 1
Facility Grade: N/A
Stop Sale: No

Begin Time: 12:31 PM
End Time: 01:33 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

- 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
- 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

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

- IN** 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

- OUT** 21. Hot holding temperatures

- OUT** 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:

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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
- OUT** 34. Plant food properly cooked for hot holding (**R**, **COS**)
- 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
- 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
- OUT** 54. Garbage & refuse disposal
- IN** 55. Facilities installed, maintained, & clean
- OUT** 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.

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Violations Comments

Violation #16. Food-contact surfaces; cleaned & sanitized
OBSERVED QAC SANITIZER CONCENTRATION LEVEL MEASURED 100 PPM IN MANUAL OPERATION (3 COMP. SINK). MANUFACTURER'S SPECIFICATION REQUIRES CONCENTRATION OF 200-400 PPM. PROVIDE SANITIZER LEVEL ACCORDING TO MANUFACTURER SPECIFICATION. LATER MEASURED AT 200 PPM. - CORRECTED ON SITE

OBSERVED ICE SCOOP CONTAINER WITH STANDING WATER INSIDE. CLEAN & SANITIZE ICE SCOOP CONTAINER WHEN NOT IN USE.

CODE REFERENCE: 64E-11.003(2). Food shall only contact surfaces that are clean and sanitized.

Violation #21. Hot holding temperatures

OBSERVED HOT TCS FOOD (BAKED ZITI) TESTED 125F, NOT HELD AT 135F OR ABOVE. REHEAT FOODS AT 165F/REHEAT COMMERCIAL PRODUCT AT 135F OR ABOVE.

CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held hot and not subject to an approved HACCP plan, must be maintained at 135°F.

Violation #22. Cold holding temperatures

OBSERVED COLD TCS FOOD (SALAD) TESTED 66F, NOT HELD AT 41F OR LESS. COOL FOOD TO 41F OR BELOW. COLD FOOD MUST BE HELD AT 41F OR BELOW. SALAD WAS PLACED INTO WALK-IN REFRIGERATOR.

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 #34. Plant food properly cooked for hot holding

OBSERVED IN-USE FOOD PREPARATION/DISPENSING UTENSILS NOT PROPERLY STORED. STORE IN-USE UTENSILS WITH HANDLES OUT OF FOOD. - CORRECTED ON SITE

(REPEATED VIOLATION)

CODE REFERENCE: 64E-11.003(2). Plant foods (i.e., fruits and vegetables) shall be cooked to a minimum temperature of 135°F, when they are to be hot held.

Violation #41. Wiping cloths: properly used & stored

OBSERVED WIPING CLOTH SANITIZING SOLUTION TESTED 100 PPM FOR QAC. REQUIRED SANITIZING SOLUTION LEVEL IS 200-400 PPM. PROVIDE REQUIRED SANITIZING SOLUTION LEVEL FOR AMMONIUM CHLORIDE.

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

Violation #54. Garbage & refuse disposal

OBSERVED GARBAGE CONTAINER/DUMPSTER NOT KEPT COVERED WITH TIGHT FITTED LIDS. MAINTAIN GARBAGE CONTAINER/DUMPSTER CLOSED, PROVIDE TIGHT FITTED LIDS.

CODE REFERENCE: 64E-11.003(5). Garbage shall be disposed of to prevent vector harborage. Trash cans will be durable, cleanable, leak proof, insect and rodent resistant, and non-absorbent. Outside storage area shall be of a smooth, non-absorbent material and sloped to a drain.

Violation #56. Ventilation & lighting

OBSERVED AIR VENT DUSTY NEAR EXIT DOOR OF KITCHEN. CLEAN AIR VENT.

CODE REFERENCE: 64E-11.003(6)(a). Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. 50 foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

06-48-00714 Lanier-James Education Center

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General Comments

SATISFACTORY INSPECTION.

FOOD TEMPS
BAKED ZITI: 125F
BEEFARONI: 141F
SALAD: 66F
MILK: 38F

REFRIGERATOR TEMPS
MILK COOLER: 27F
WALK-IN REFRIGERATOR: 25F
WALK-IN FREEZER: 22F

HOT WATER TEMPS
KITCHEN HANDSINKS: 115F-118F
4 COMP. SINK: 103F
FOOD PREP SINK: 113F
EMPLOYEE BATHROOM HANDSINK: 102F
MOPSINK: 112F

CERTIFIED FOOD MANAGER/EMPLOYEE TRAINING
EMPLOYEE FOOD SAFETY TRAINING/EMPLOYEE HEALTH POLICY TRAINING COMPLETED ON 8/17/2023

PROBE FOOD THERMOMETER
THERMOMETER CALIBRATED AT 31.9F

WAREWASHING PROCEDURE/SANITIZER USED
3 COMP. SINK CHEMICAL SANITIZER: 100 PPM THEN 200 PPM
*QAC SANITIZER TEST KIT PROVIDED.

PEST CONTROL
FACILITY MUST IMPLEMENT AN INTEGRATED PEST MANAGEMENT PLAN.
PEST CONTROL SERVICE PROVIDED BY BEACH ENVIRONMENTAL.

NON-SERVICE ANIMALS
NO DOGS OR NON-SERVICE ANIMALS ALLOWED INSIDE ESTABLISHMENT.

Email Address(es): amarilis.brown@browardschools.com

Inspection Conducted By: Amythest Rawls (54900)
Inspector Contact Number: Work: (954) 412-7319 ex.
Print Client Name:
Date: 3/12/2024

Inspector Signature:

A circular stamp containing a signature.

Client Signature:

A handwritten signature.