

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 084800513  
Name of Facility: Mirror Lake Elem School  
Address: 1200 NW 72 Avenue  
City, Zip: Plantation 33313

Type: School (more than 9 months)  
Owner: Broward County School Board Food & Nutrition Services  
Person In Charge: HEND Hafez Phone: 7543227110  
PIC Email: hend.hafez@browardschools.com

**Inspection Information**

Purpose: Routine  
Inspection Date: 9/21/2022  
Correct By: Next Inspection  
**Reinspection Date: None**

Number of Risk Factors (Items 129): 3  
Number of Repeat Violations (157 R): 1  
Facility Grade: N/A  
Stop Sale: Yes

Begin Time: 11:29 AM  
End Time: 12:30 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=vio/ation corrected on site, R=repeat violation from previous inspection*

**Food Borne Illness Risk Factors And Public Health Interventions**

**SUPERVISION**

- IN 1. Demonstration of Knowledge/Training
- IN 2. Certified Manager/person in charge present

**EMPLOYEE HEALTH**

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

**GOOD HYGIENIC PRACTICES**

- M 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
- M 9. No bare hand contact with RTE food
- IN 10. Handwashing sinks, accessible & supplies

**APPROVED SOURCE**

- M 11. Food obtained from approved source
- M 12. Food received at proper temperature
- IN 13. Food in good condition, safe, & unadulterated

**PROTECTION FROM CONTAMINATION**

- NA 14. Shellstock tags & parasite destruction
- M 15. Food separated & protected, Singleuse gloves

**OUT 16. Foodcontact surfaces, cleaned & sanitized (COS)**

- IN 17. Proper disposal of unsafe food

**TIME/TEMPERATURE CONTROL FOR SAFETY**

- IN 18. Cooking time & temperatures
- IN 19. Reheating procedures for hot holding
- NQ 20. Cooling time and temperature
- IN 21. Hot holding temperatures

**QIJI 22. Cold holding temperatures**

- OUT 23. Date marking and disposition (R)

**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
- 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:

