

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00434
Name of Facility: Lake Forest Elementary School
Address: 3550 SW 48 Avenue
City, Zip: Hollywood 33023

Type: School (more than 9 months)
Owner: Broward County School Board - Food & Nutrition Services
Person In Charge: Martina Williams Phone: 754-323-6360
PIC Email: monique.mcshan@browardschools.com

Inspection Information

Purpose: Reinspection
Inspection Date: 12/12/2023
Correct By: Next Inspection
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 0
Number of Repeat Violations (1-57 R): 1
Facility Grade: N/A
Stop Sale: No

Begin Time: 12:07 PM
End Time: 12:36 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

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

PREVENTING CONTAMINATION BY HANDS

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

APPROVED SOURCE

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

PROTECTION FROM CONTAMINATION

- NA** 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

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

- NA** 27. Food additives: approved & properly used
NA 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

- NA 30. Pasteurized eggs used where required
- NA 31. Water & ice from approved source
- NA 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

- IN 33. Proper cooling methods; adequate equipment
- NA 34. Plant food properly cooked for hot holding
- NA 35. Approved thawing methods
- IN 36. Thermometers provided & accurate

FOOD IDENTIFICATION

- NA 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

- NA 38. Insects, rodents, & animals not present
- NO 39. No Contamination (preparation, storage, display)
- NA 40. Personal cleanliness
- OUT 41. Wiping cloths: properly used & stored (R)
- NA 42. Washing fruits & vegetables

PROPER USE OF UTENSILS

- NA 43. In-use utensils: properly stored
- NA 44. Equipment & linens: stored, dried, & handled
- NA 45. Single-use/single-service articles: stored & used

- NA 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- NA 47. Food & non-food contact surfaces
- NA 48. Ware washing: installed, maintained, & used; test strips
- NA 49. Non-food contact surfaces clean

PHYSICAL FACILITIES

- NA 50. Hot & cold water available; adequate pressure
- NA 51. Plumbing installed; proper backflow devices
- NA 52. Sewage & waste water properly disposed
- NA 53. Toilet facilities: supplied, & cleaned
- NA 54. Garbage & refuse disposal
- NA 55. Facilities installed, maintained, & clean
- NA 56. Ventilation & lighting
- NA 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 #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. STAFF ADDED MORE TABLETS TO CONTAINERS AT TIME OF INSPECTION. - REPEATED VIOLATION

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

Inspector Signature:

Client Signature:

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General Comments

UNSATISFACTORY INSPECTION.

NOV: 68286 - ABATED

THERE IS A \$50 FEE FOR THE FIRST RE-INSPECTION AND A \$75 FEE FOR EACH RE-INSPECTION THEREAFTER AS REQUIRED.

PREVIOUS VIOLATION #: 10 WAS CORRECTED. UNCORRECTED VIOLATION CITED BELOW: 41.

HOT WATER TEMPS

KITCHEN HANDSINK: 115F, 102F

4 COMP. SINK: 126F

FOOD PREP SINK: 106F

EMPLOYEE BATHROOM HANDSINK: 100F

MOPSINK: 100F

CERTIFIED FOOD MANAGER/EMPLOYEE TRAINING

EMPLOYEE FOOD SAFETY TRAINING/EMPLOYEE HEALTH POLICY TRAINING COMPLETED ON 8/16/2023

WAREWASHING PROCEDURE/SANITIZER USED

3 COMP. SINK (QAC): 300 PPM

WIPING CLOTH (QAC): 100 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): monique.mcshan@browardschools.com

Inspection Conducted By: Amythest Rawls (54900)

Inspector Contact Number: Work: (954) 412-7319 ex.

Print Client Name:

Date: 12/12/2023

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

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