



STATE OF FLORIDA
DEPARTMENT OF HEALTH
Annual Sanitation Certificate

06-48-00581

06-BID-7320839

Food Hygiene - School (9 months or less)

Issued To: Oriole Elementary School
3081 NW 39 Street
Lauderdale Lakes, FL 33309

County: **Broward**
Amount Paid: \$260.00
Date Paid: 09/09/2024
Issued Date: 10/01/2024

Permit Expires On: 09/30/2025

Mail To: Broward County School Board - Food & Nutrition
Services
7720 W Oakland Park Boulevard, Suite 204
Sunrise, FL 33351-33351

Issued By:
Department of Health in Broward County
780 SW 24 Street
Fort Lauderdale, FL 33315-33315

(954) 412-7335

Owner: Broward County School Board - Food & Nutrition Services

Food Type: Full Service

Seating Capacity (Max): 0 [Restricted by Sewage Disposal Type:]

Operation Type: Main Operation

Food Hygiene Restrictions (if applicable)

Original Customer: Oriole Elementary School (NON-TRANSFERABLE)

DISPLAY CERTIFICATE IN A CONSPICUOUS PLACE



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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00581
Name of Facility: Oriole Elementary School
Address: 3081 NW 39 Street
City, Zip: Lauderdale Lakes 33309

Type: School (9 months or less)
Owner: Broward County School Board - Food & Nutrition Services
Person In Charge: Latoya Peterson Phone: (754) 322-7560
PIC Email: latoya.peterson@browardschools.com

Inspection Information

Purpose: Routine
Inspection Date: 11/13/2024
Correct By: Next Inspection
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 3
Number of Repeat Violations (1-57 R): 0
Facility Grade: N/A
Stop Sale: No

Begin Time: 10:48 AM
End Time: 11:53 AM

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

- OUT 8. Hands clean & properly washed (COS)
- 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
- OUT 13. Food in good condition, safe, & unadulterated (COS)

- NA 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

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

- OUT 16. Food-contact surfaces; cleaned & sanitized (COS)

- IN 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- NO 18. Cooking time & temperatures
- IN 19. Reheating procedures for hot holding
- IN 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

- 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

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

FOOD TEMPERATURE CONTROL

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

FOOD IDENTIFICATION

- ☒ 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

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

PROPER USE OF UTENSILS

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

- ☒ 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

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

PHYSICAL FACILITIES

- ☒ 50. Hot & cold water available; adequate pressure
☒ 51. Plumbing installed; proper backflow devices
☒ 52. Sewage & waste water properly disposed
☒ 53. Toilet facilities: supplied, & cleaned
☒ 54. Garbage & refuse disposal
☒ 55. Facilities installed, maintained, & clean
☒ 56. Ventilation & lighting
☒ 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 #8. Hands clean & properly washed Food employee contaminating washed hands by closing faucet with bare hands. Use clean single use paper towel to turn off faucet after washing hands. Corrective action taken, employee rewashed hands using proper procedures. CODE REFERENCE: 64E-11.003(3). Employees must use proper handwashing techniques and wash hands at appropriate times and places.
Violation #13. Food in good condition, safe, & unadulterated Canned food (marinara) with dents on hermetic seal, food adulterated. Remove dented can/do not use canned food with dents on hermetic seal. Item was removed from storage rack and placed in a separate designated area to be returned to the distributor for credit by PIC Latoya Peterson. CODE REFERENCE: 64E-11.003(1). The food packaging shall not be compromised nor the true appearance, color, or quality of a food be intentionally altered.
Violation #16. Food-contact surfaces; cleaned & sanitized Observed soiled cooking pans soaking in food prep sink. Remove non-food related items (soiled cooking pans) from food prep sink. Clean prep sink. Items were removed from prep sink, prep sink cleaned and sanitized by food service worker. CODE REFERENCE: 64E-11.003(2). Food shall only contact surfaces that are clean and sanitized.
Violation #55. Facilities installed, maintained, & clean Light fixtures with accumulation of dirt and debris in dry storage room 162A. CODE REFERENCE: 64E-11.003(5). Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. Exterior areas shall be kept cleaned.

Inspector Signature:

Client Signature:

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INSPECTION REPORT



General Comments

Inspection Result Satisfactory

Employee Food Safety Training/Employee Health policy training completed on 08-07-2024

Food Temps

Cold Foods

Milk: 40F

Beef Empinada: 41F

Hot Foods

Mac and Cheese: 143F

Pepperoni Roll: 153F

Broccoli: 135F

Refrigerator Temps

Milk chest: 40F

Reach-in freezer: -5F

Walk-in refrigerator: 38F

Walk-in freezer: 0F

Hot Water Temps

Kitchen handsink: 133F

3 comp. sink: 124F

Food prep sink: 122F

Employee bathroom handsink: 105F

Mopsink: 135F

Sanitizer Used: QAC

3 comp. sink chemical sanitizer: 200 PPM

Sanitizer Test kit provided.

Note: This facility receives regularly scheduled pest control treatment from Tower Pest Control. Last pest control treatment received on 11-12-2024.

Note: No dogs or non-service animals allowed inside establishment.

Email Address(es): latoya.peterson@browardschools.com

Inspection Conducted By: Colin Dickinson (27050)

Inspector Contact Number: Work: (954) 412-7302 ex.

Print Client Name:

Date: 11/13/2024

Inspector Signature:

Client Signature: