

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 06-48-00552  
Name of Facility: North Lauderdale Elementary School  
Address: 7500 Kimberly Boulevard  
City, Zip: North Lauderdale 33068  
  
Type: School (9 months or less)  
Owner: Broward County School Board - Food & Nutrition Services  
Person In Charge: Washington Landa Phone: 754-3227410  
PIC Email: washington.landa@browardschools.com

**Inspection Information**

Purpose: Routine  
Inspection Date: 5/23/2023  
Correct By: Next Inspection  
**Re-Inspection Date: None**

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

Begin Time: 11:00 AM  
End Time: 11:36 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  
**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  
**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  
**IN** 20. Cooling time and temperature  
**IN** 21. Hot holding temperatures  
**IN** 22. Cold holding temperatures

- OUT** 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:

Form Number: DH 4023 03/18

06-48-00552 North Lauderdale Elementary School

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



**Good Retail Practices**

**SAFE FOOD AND WATER**

**IN** 30. Pasteurized eggs used where required

**NO** 31. Water & ice from approved source

**NA** 32. Variance obtained for special processing

**FOOD TEMPERATURE CONTROL**

**IN** 33. Proper cooling methods; adequate equipment

**NO** 34. Plant food properly cooked for hot holding

**IN** 35. Approved thawing methods

**IN** 36. Thermometers provided & accurate

**FOOD IDENTIFICATION**

**OUT** 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

**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

**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

**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 #23. Date marking and disposition

TCS food (mashed potato) prepared onsite and held for more than 24 hours, missing 7-day Use-by date. Discarded. Corrected on site.

CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are RTE and held refrigerated for more than 24 hours, shall be properly date marked unless otherwise exempted.

Violation #37. Food properly labeled; original container

Food container missing label, food not easily identified. Discarded. Corrected on site.

CODE REFERENCE: 64E-11.003(2). Food or food ingredients removed from their original packages shall be identified with their common name unless unmistakably recognized.

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

06-48-00552 North Lauderdale Elementary School

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



General Comments

Inspection Result: Satisfactory

Equipment:

Reach in refrigerator: 40F/40F  
Reach in freezer: 0F/10F  
Walk in refrigerator: 33F  
Walk in freezer: 10F  
Chest Cooler: -10F  
Milk Chest Cooler: 41F

Hot Water:

Handwashing sink: 111F  
Prep sink: 103F  
4 Compartment sink: 106F  
Mop sink: 103F  
Bathrooms: 102F

Sanitizer:

4-compartment sink: 200PPM

Food:

Pin Wheels: 150F  
Vegetable: 139F  
Milk: 41F

Employee Food Safety Training/Employee Health policy training observed dated 3/16/2023

Email Address(es): washington.landa@browardschools.com

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

06-48-00552 North Lauderdale Elementary School

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



Inspection Conducted By: Arlettie Abrahantes (6607)  
Inspector Contact Number: Work: (954) 412-7218 ex.  
Print Client Name:  
Date: 5/23/2023

Inspector Signature:

A handwritten signature in black ink, appearing to be "Arlettie Abrahantes".

Client Signature:

A handwritten signature in black ink, appearing to be "DK".

Form Number: DH 4023 03/18

06-48-00552 North Lauderdale Elementary School