

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00265
 Name of Facility: Flanagan (Charles W) High School
 Address: 12800 Taft Street
 City, Zip: Pembroke Pines 33028

 Type: School (9 months or less)
 Owner: Broward County School Board - Food & Nutrition Services
 Person In Charge: Errica Hamilton Maddox Phone: 754-323-0660
 PIC Email: errica.hamilton-maddox@browardschools.com

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 2	Begin Time: 11:09 AM
Inspection Date: 5/10/2024	Number of Repeat Violations (1-57 R): 0	End Time: 12:14 PM
Correct By: Next Inspection	Facility Grade: N/A	
Re-Inspection Date: None	Stop Sale: No	

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

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

- IN** 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- IN** 18. Cooking time & temperatures
- IN** 19. Reheating procedures for hot holding
- NO** 20. Cooling time and temperature
- OUT** 21. Hot holding temperatures
- IN** 22. Cold holding temperatures
- OUT** 23. Date marking and disposition (**COS**)
- 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

- NO** 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
- IN** 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 (**COS**)

PREVENTION OF FOOD CONTAMINATION

- OUT** 38. Insects, rodents, & animals not present (**COS**)
- 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

- OUT** 43. In-use utensils: properly stored (**COS**)
- 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
- NO** 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
- 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.

Inspector Signature:

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Violations Comments

Violation #21. Hot holding temperatures

OBSERVED HOT TCS FOOD (HAM & CHEESE SANDWICH) TESTED 130F, NOT HELD AT 135F OR ABOVE. REHEAT FOODS AT 165F/REHEAT COMMERCIAL PRODUCT AT 135F OR ABOVE. STAFF TRANSFERRED FOOD TO OVEN TO REHEAT.

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 #23. Date marking and disposition

OBSERVED TCS FOOD (MOZZARELLA CHEESE) IN OPEN COMMERCIAL PACKAGE NOT DISCARDED BY MANUFACTURER USE-BY DATE (4/27/2024). DISCARD TCS FOOD AFTER MANUFACTURER USE-BY-DATE OR 7 DAYS AFTER OPENING CONTAINER. FOOD WAS DISCARDED AT TIME OF INSPECTION.

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

OBSERVED FOOD CONTAINER IN (PREP AREA) MISSING LABEL, FOOD NOT EASILY IDENTIFIED. LABEL FOOD CONTAINER. - 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.

Violation #38. Insects, rodents, & animals not present

OBSERVED DEAD/TRAPPED ROACH IN DRY STORAGE ROOM. REMOVE DEAD/TRAPPED INSECTS. - CORRECTED ON SITE

CODE REFERENCE: 64E-11.003(5)(f). Effective measures shall be taken to control the presence of pests in the food establishment. Unless otherwise approved, live animals shall not be allowed.

Violation #43. In-use utensils: properly stored

OBSERVED IN-USE UTENSIL HANDLE (SCOOP) TOUCHING FOOD (SALT). STORE IN-USE UTENSIL WITH HANDLES OUT FOOD. - CORRECTED ON SITE

CODE REFERENCE: 64E-11.003(4). The establishment shall use an approved method for the storage of in-use utensils during pauses in food preparation or dispensing.

Violation #54. Garbage & refuse disposal

OBSERVED DUMPSTER IN DISREPAIR/HOLES SEEN ALONG THE BOTTOM OF DUMPSTER. REPAIR/REPLACE DUMPSTER.

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.

Inspector Signature:

A circular stamp containing a signature.

Client Signature:

E. Maddox

Form Number: DH 4023 03/18

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General Comments

SATISFACTORY INSPECTION.

FOOD TEMPS

MILK: 41F
STRING CHEESE: 38F
SWEET POTATO FRIES: 140F
CORN: 158F
BLACK BEANS: 167F
RICE: 164F
HAM & CHEESE SANDWICH: 130F
MIXED VEGETABLE: 149F
MEATBALL: 148F
PIZZA: 189F

REFRIGERATOR TEMPS

REACH-IN REFRIGERATORS: 30F-32F
REACH-IN FREEZERS: 0F-20
WALK-IN REFRIGERATOR: 22F
WALK-IN FREEZER: 0F

HOT WATER TEMPS

KITCHEN HANDSINKS: 113F, 127F
4 COMP. SINK: 129F
FOOD PREP SINK: 133F
EMPLOYEE BATHROOM HANDSINKS: 103F, 101F
MOPSINK: 130F

CERTIFIED FOOD MANAGER/EMPLOYEE TRAINING

EMPLOYEE FOOD SAFETY TRAINING/EMPLOYEE HEALTH POLICY TRAINING COMPLETED ON 3/21/2024

PROBE FOOD THERMOMETER

THERMOMETERS CALIBRATED AT 32.5F

WAREWASHING PROCEDURE/SANITIZER USED

4 COMP. SINK WAS NOT SET UP AT TIME OF INSPECTION.
WIPING CLOTH (QAC): 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): errica.hamilton-maddox@browardschools.com

Inspection Conducted By: Amythest Rawls (54900)
Inspector Contact Number: Work: (954) 412-7319 ex.
Print Client Name:
Date: 5/10/2024

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

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