

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00441
Name of Facility: Lauderdale Lakes Middle School
Address: 3911 NW 30 Avenue
City, Zip: Lauderdale Lakes 33309

Type: School (more than 9 months)
Owner: Broward County School Board - Food & Nutrition Services
Person In Charge: Latoya Peterson Phone: (754) 322-3510
PIC Email: latoya.peterson@browardschools.com

Inspection Information

Purpose: Routine
Inspection Date: 1/21/2025
Correct By: Next Inspection
Re-Inspection Date: None

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

Begin Time: 10:29 AM
End Time: 11:17 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

- 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
- 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:

Form Number: DH 4023 03/18

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Good Retail Practices

SAFE FOOD AND WATER

- IN** 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
- OUT** 36. Thermometers provided & accurate (**COS**)

FOOD IDENTIFICATION

- IN** 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
- OUT** 51. Plumbing installed; proper backflow devices
- OUT** 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 #36. Thermometers provided & accurate

Refrigerator thermometer not provided in ice cream chest #1. Provide proper working thermometer.

Refrigerator thermometer not working in reach-in refrigerator #1. Ambient temperature is 41F and the refrigerator thermometer is recording 60F. Replace refrigerator thermometer. Corrected on site, broken thermometer was replaced with a new operable one by PIC Latoya Peterson.

CODE REFERENCE: 64E-11.003(4). Thermometers must be calibrated to ensure accuracy in accordance with Rule requirements. Food thermometers scaled in Celsius (C) shall be accurate to plus or minus 1°C or in Fahrenheit (F), accurate to plus or minus 2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.

Violation #51. Plumbing installed; proper backflow devices

Backflow prevention device missing from both hosebibbs at mop sink. Provide backflow prevention device.

CODE REFERENCE: 64E-11.003(5)(c). Plumbing will be installed and maintained to comply with plumbing requirements, including backflow prevention devices. A mop sink will be provided.

Violation #52. Sewage & waste water properly disposed

Floor drain at mop sink dirty, clogged. Unclog floor drain to allow for proper drainage.

CODE REFERENCE: 64E-11.003(5)(b). Sewage and waste water disposal shall comply with the provisions of Chapter 64E-6 or 62-600, FAC.

Inspector Signature:

Client Signature:

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General Comments

Inspection Result Satisfactory
Employee Food Safety Training/Employee Health policy training completed on 08-07-2024.
Food Temps
Cold Foods
Milk: 39F
Hot Foods
Meat Sauce: 145F
Broccoli: 155F

Refrigerator Temps
Reach-in refrigerator: 35F, 41F, 34F
Reach-in freezer: -8F, 0F
Walk-in refrigerator: 20F
Walk-in freezer: -10F
Hot Water Temps
Kitchen handsink: 103F
3 comp. sink: 101F
Food prep sink: 105F
Employee bathroom handsink: 115F
Mopsink: 107F

Sanitizer Used: QAC
3 comp. sink chemical sanitizer: 200 PPM
Washbucket 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 01-21-2025.
Note: No dogs or non-service animals allowed inside establishment.

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

Inspection Conducted By: Colin Dickinson (27050)
Inspector Contact Number: Work: (954) 412-7302 ex.
Print Client Name:
Date: 1/21/2025

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

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