

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 06-48-01211  
Name of Facility: Lyons Creek Middle  
Address: 4333 Sol Press Boulevard  
City, Zip: Coconut Creek 33073

Type: School (9 months or less)  
Owner: Broward County School Board - Food & Nutrition Services  
Person In Charge: Sherry Mott Phone: 754 -322- 3710  
PIC Email: sherry.mott@browardschools.com

**Inspection Information**

Purpose: Routine  
Inspection Date: 1/18/2019  
Correct By: Next Inspection  
**Re-Inspection Date: None**

Number of Risk Factors (Items 1-29): 2  
Number of Repeat Violations (1-57 R): 1  
Facility Grade: N/A  
Stop Sale: No

Begin Time: 10:47 AM  
End Time: 12:30 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**

- OUT** 1. Demonstration of Knowledge/Training (**COS**)
- NA** 2. Certified Manager/Person in charge present

**EMPLOYEE HEALTH**

- OUT** 3. Knowledge, responsibilities and reporting (**COS**)
- 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**

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

- NA** 26. Pasteurized foods used; No prohibited foods

**ADDITIVES AND TOXIC SUBSTANCES**

- NA** 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**

|   |  |
|---|--|
| <b>SAFE FOOD AND WATER</b>                                      |  |
| <b>NA</b> 30. Pasteurized eggs used where required              | <b>IN</b> 46. Slash resistant/cloth gloves used properly               |
| <b>IN</b> 31. Water & ice from approved source                  | <b>UTENSILS, EQUIPMENT AND VENDING</b>                                 |
| <b>NA</b> 32. Variance obtained for special processing          | <b>IN</b> 47. Food & non-food contact surfaces                         |
| <b>FOOD TEMPERATURE CONTROL</b>                                 | <b>IN</b> 48. Ware washing: installed, maintained, & used; test strips |
| <b>IN</b> 33. Proper cooling methods; adequate equipment        | <b>IN</b> 49. Non-food contact surfaces clean                          |
| <b>NO</b> 34. Plant food properly cooked for hot holding        | <b>PHYSICAL FACILITIES</b>   |
| <b>IN</b> 35. Approved thawing methods                          | <b>IN</b> 50. Hot & cold water available; adequate pressure            |
| <b>IN</b> 36. Thermometers provided & accurate                  | <b>IN</b> 51. Plumbing installed; proper backflow devices              |
| <b>FOOD IDENTIFICATION</b>                                      | <b>IN</b> 52. Sewage & waste water properly disposed                   |
| <b>IN</b> 37. Food properly labeled; original container         | <b>IN</b> 53. Toilet facilities: supplied, & cleaned                   |
| <b>PREVENTION OF FOOD CONTAMINATION</b>                         | <b>IN</b> 54. Garbage & refuse disposal                                |
| <b>IN</b> 38. Insects, rodents, & animals not present           | <b>IN</b> 55. Facilities installed, maintained, & clean                |
| <b>IN</b> 39. No Contamination (preparation, storage, display)  | <b>OUT</b> 56. Ventilation & lighting ( <b>R</b> )                     |
| <b>IN</b> 40. Personal cleanliness                              | <b>IN</b> 57. Permit; Fees; Application; Plans                         |
| <b>IN</b> 41. Wiping cloths: properly used & stored             |  |
| <b>NO</b> 42. Washing fruits & vegetables                       |  |
| <b>PROPER USE OF UTENSILS</b>                                   |  |
| <b>IN</b> 43. In-use utensils: properly stored                  |  |
| <b>IN</b> 44. Equipment & linens: stored, dried, & handled      |  |
| <b>IN</b> 45. Single-use/single-service articles: stored & used |  |

*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**

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| <p>Violation #1. Demonstration of Knowledge/Training<br/>SELECTED FOOD WORKER (DISHWASHER) UNABLE TO DEMONSTRATE COMPLETE KNOWLEDGE OF BASIC PUBLIC HEALTH FOOD PROTECTION PRACTICES AS RELATED TO ASSIGNED DUTIES. CORRECTED ON SITE.<br/>CODE REFERENCE: 64E-11.003(3). All individuals working in the food establishment have documentation of being trained on Chapter 64E-11, FAC, which relate to their duties and responsibilities.</p>   |
| <p>Violation #3. Knowledge, responsibilities and reporting<br/>- PIC UNABLE TO DEMONSTRATE COMPLETE KNOWLEDGE OF REPORTABLE FOODBORNE ILLNESS SYMPTOMS OR DISEASES. CORRECTED ON SITE.<br/>- NO DOCUMENTATION OF FOOD EMPLOYEE AWARENESS OF REPORTABLE FOODBORNE ILLNESS SYMPTOMS OR DIAGNOSED DISEASES. CORRECTED ON SITE.<br/>- NO DOCUMENTATION OF FOOD EMPLOYEE ACKNOWLEDGEMENT OF EMPLOYEE HEALTH POLICY. CORRECTED ON SITE<br/>- NO DOCUMENTATION OF FOOD EMPLOYEE INFORMED OF REPORTING RESPONSIBILITY OF PERSONAL HEALTH/ACTIVITIES RELATED TO FOODBORNE ILLNESSES TRANSMISSIBLE THROUGH FOOD. CORRECTED ON SITE<br/>- NO DOCUMENTATION OF EMPLOYEE HEALTH POLICY TRAINING. CORRECTED ON SITE.<br/>CODE REFERENCE: 64E-11.003(3). PIC is aware of their responsibilities to inform all food employees to report certain symptoms or diagnosed diseases; PIC reports to the Department.</p> |
| <p>Violation #56. Ventilation &amp; lighting<br/>- OBSERVED AC VENT STAINED/ PITTED IN DISHWASHING AREA<br/>CODE REFERENCE: 64E-11.003(6)(a). Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. 50 foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.</p>   |

**Inspector Signature:**

**Client Signature:**

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**General Comments**

HOT WATER KITCHEN HAND SINK 100F, 109F  
HOT WATER RESTROOM HAND SINK 109F  
HOT WATER 3 COMPARTMENT SINK 106F  
QUAT SANITIZER 3 COMPARTMENT SINK 200PPM.

HOT WATER MOP SINK 104F

WALK IN COOLER AMBIENT 30F  
CHEESE 37

REFRIGERATOR AMBIENT 32F, 36F  
SALAD DRESSING 37F

CHEST MILK REFRIGERATOR  
CHOCOLATE MILK 35F  
STRAWBERRY MILK 39F

WALK IN FREEZER AMBIENT -10F  
FREEZER AMBIENT -8F  
ALL POTENTIALLY HAZARDOUS FOOD FROZEN SOLID

FOOD SERVING STATION / STEAM TABLE:  
CHICKEN PATTIE 147F  
HAMBURGER 171F  
TOMATO SOUP 185F

FOOD WARMER TEMPERATURE 180F, 164F, 173F  
CHICKEN PATTIE 155F, 162F, 179F

OVEN  
CHICKEN PATTIE 197F  
CHEESE SANDWICH 179F  
HAMBURGER 199F

NOTE: EMPLOYEE FOOD SAFETY TRAINING OBSERVED

Email Address(es): sherry.mott@browardschools.com

Inspection Conducted By: Nazira MejiaNino (6435)  
Inspector Contact Number: Work: (954) 467-4700 ex. 4243  
Print Client Name:  
Date: 1/18/2019

Inspector Signature:

Handwritten signature of Nazira MejiaNino.

Client Signature:

Handwritten signature of MOTT.