

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



## Facility Information

**RESULT: Satisfactory**

Permit Number: 06-48-01381

Name of Facility: New Renaissance Middle

Address: 10701 Miramar Boulevard

City, Zip: Miramar 33025

Type: School (more than 9 months)

Owner: Broward County School Board - Food & Nutrition Services

Person In Charge: Latrasha Reid Phone: 754-323-3510

PIC Email: latrasha.reid@browardschools.com

## Inspection Information

Purpose: Routine  
Inspection Date: 11/1/2023  
Correct By: Next Inspection  
**Re-Inspection Date: None**

Number of Risk Factors (Items 1-29): 2  
Number of Repeat Violations (1-57 R): 0  
Facility Grade: N/A  
StopSale: No

Begin Time: 12:08 PM  
End Time: 01:07 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

- 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 (**COS**)

- OUT** 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**

- 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

**NO** 35. Approved thawing methods

- IN** 36. Thermometers provided & accurate

### **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

**OUT** 44. Equipment & linens: stored, dried, & handled (**COS**)

- 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 #21. Hot holding temperatures

OBSERVED HOT TCS FOOD (SQUASH, FISH BITES & VEGAN NUGGETS) TESTED 104F-130F, NOT HELD AT 135F OR ABOVE IN WARMER. REHEAT FOODS AT 165F/REHEAT COMMERCIAL PRODUCT AT 135F OR ABOVE. COOK REHEATED FOOD TO 155F TO 179F. - CORRECTED ON SITE

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 #22. Cold holding temperatures

OBSERVED COLD TCS FOOD (MILK & SALAD) TESTED 42F-55F, NOT HELD AT 41F OR LESS. COOL FOOD TO 41F OR BELOW. COLD FOOD MUST BE HELD AT 41F OR BELOW. PIC PLACED ICE ON MILK CARTONS AND SALADS WERE PLACED INTO REFRIGERATOR.

CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held cold, and not subject to an approved HACCP plan, must be maintained at 41°F.

Violation #44. Equipment & linens: stored, dried, & handled

OBSERVED WET NESTING OF CLEAN, SANITIZED EQUIPMENT (FOOD CONTAINERS), NOT AIR DRIED PRIOR TO STORAGE. WASH RINSE AND SANITIZE. AIR DRY UTENSILS BEFORE STACKING/STORAGE. - CORRECTED ON SITE

CODE REFERENCE: 64E-11.003(4). Utensils and equipment must be cleaned, sanitized and air dried prior to storage. Utensils, equipment, and linens must be properly cleaned and stored.

**Inspector Signature:**

**Client Signature:**

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**General Comments**

SATISFACTORY INSPECTION.

FOOD TEMPS

MIXED VEGETABLES: 144F  
FISH BITES: 117F THEN 179F  
VEGAN BURGER: 147F  
VEGAN NUGGET: 130F THEN 155F  
SQUASH: 104F THEN 164F  
MILK: 42F, 40F  
STRING CHEESE: 41F

REFRIGERATOR TEMPS

REACH-IN REFRIGERATORS: 19F-30F  
REACH-IN FREEZERS: -10F TO 0F  
WALK-IN REFRIGERATOR: 40F  
WALK-IN FREEZER: 0F  
MILK COOLERS: 36F-40F

HOT WATER TEMPS

KITCHEN HANDSINK: 130F  
4 COMP. SINK: 124F  
FOOD PREP SINK: 103F  
EMPLOYEE BATHROOM HANDSINK: 118F  
MOPSINK: 111F

CERTIFIED FOOD MANAGER/EMPLOYEE TRAINING

EMPLOYEE FOOD SAFETY TRAINING/EMPLOYEE HEALTH POLICY TRAINING COMPLETED ON 8/17/2023

PROBE FOOD THERMOMETER

THERMOMETER CALIBRATED AT 32F.

WAREWASHING PROCEDURE/SANITIZER USED

3 COMP. SINK (QAC): 200 PPM  
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): latrasha.reid@browardschools.com

Inspection Conducted By: Amythest Rawls (54900)

Inspector Contact Number: Work: (954) 412-7319 ex.

Print Client Name:

Date: 11/1/2023

**Inspector Signature:**

A handwritten signature in blue ink that appears to read "Amythest Rawls".

**Client Signature:**

Three handwritten signatures in blue ink, likely belonging to the establishment's management or ownership.