

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 06-48-00224  
Name of Facility: Dillard High School  
Address: 2501 NW 11 Street  
City, Zip: Fort Lauderdale 33311

Type: School (more than 9 months)  
Owner: Broward County School Board - Food & Nutrition Services  
Person In Charge: Mona Joseph Phone: (754) 322-0810  
PIC Email: mona.joseph@browardschools.com

**Inspection Information**

Purpose: Routine  
Inspection Date: 1/9/2025  
Correct By: Next Inspection  
**Re-Inspection Date: None**

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

Begin Time: 12:15 PM  
End Time: 01:00 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
- 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**

- 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
- OUT** 13. Food in good condition, safe, & unadulterated (**R, COS**)
- 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
- IN** 20. Cooling time and temperature

- OUT** 21. Hot holding temperatures (**COS**)

- 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
- NO** 34. Plant food properly cooked for hot holding
- IN** 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
- 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
- OUT** 55. Facilities installed, maintained, & clean **(R)**
- 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 #13. Food in good condition, safe, & unadulterated

Canned food (Apricot Halves) with dents on hermetic seal, food adulterated. Remove dented can/provide intact canned food with no dents on hermetic seal. Corrected Onsite. Dented can removed.

Rotten food (bananas) in dry storage area. Provide food that is in good condition. Corrected Onsite. Food (bananas) discarded by staff.

CODE REFERENCE: 64E-11.003(1). The food packaging shall not be compromised nor the true appearance, color, or quality of a food be intentionally altered.

Violation #21. Hot holding temperatures

Hot TCS food (Vegan Nuggets) tested 127 F, not held at 135F or above in serving line warmer. Reheat foods at 165F/Reheat commercial product at 135F or above. Corrected Onsite. Hot TCS food (Vegan Nuggets) reheated in oven by staff. Reheated Commercial TCS food (Vegan Nuggets) tested 167 F.

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 #55. Facilities installed, maintained, & clean

Observed paint peeling on wall inside laundry room and dry storage room. Repaint/repair paint peeling on wall.

Observed dusty vent inside laundry room. Dust/clean dusty vent in laundry room.

CODE REFERENCE: 64E-11.003(5). Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. Exterior areas shall be kept cleaned.

Inspector Signature:

Client Signature:

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**General Comments**

Result: Satisfactory

Employee Food Safety Training/Employee Health policy training completed on 08/08/2024

Food Temps

Macaroni and Cheese: 135 F

Corn: 160 F

Vegan Nuggets: 127 F. Reheated to 167 F.

Pizza: 135 F

Milk: 41 F

Refrigerator Temps

Reach-in refrigerator #1: 41 F

Reach in refrigerator #2: 41 F

Reach in refrigerator #3: 41 F

Reach in refrigerator #4: 41 F

Walk-in refrigerator: 41 F

Walk-in freezer: 0 F

Ice Cream Chest Freezer: 0 F

Hot Water Temps

Kitchen handsink: 100 F

3 comp. sink #1: 110 F

3 comp.sink #2: 110 F

Food prep sink: 100 F

Employee bathroom handsink: 100 F

Mopsink: 100 F

Sanitizer Used

3 comp. sink chemical sanitizer (QA): 200 ppm

3 comp. sink chemical sanitizer (QA): Not set up at time of inspection

Sanitizer Test kit provided.

Probe Food Thermometer

Thermometer calibrated at 32F.

NON-SERVICE ANIMALS

No dogs or non-service animals allowed inside establishment.

Email Address(es): mona.joseph@browardschools.com

Inspection Conducted By: Alberto Torres Rosal (6607)

Inspector Contact Number: Work: (954) 412-7281 ex.

Print Client Name: Carlson Omari Davis

Date: 1/9/2025

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

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