

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) 321-0235
PIC Email: errica.hamilton-maddox@browardschools.com

Inspection Information

| | | |
|-----------------------------|---|----------------------|
| Purpose: Routine | Number of Risk Factors (Items 1-29): 0 | Begin Time: 12:22 PM |
| Inspection Date: 5/7/2025 | Number of Repeat Violations (1-57 R): 0 | End Time: 01:08 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

- NO 18. Cooking time & temperatures
- NO 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
- 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

- NO 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
- OUT 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 (**COS**)
- 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 #49. Non-food contact surfaces clean

Non-food contact surfaces of equipment(reach-in refrigerator located near concession area) with accumulation of dust, dirt, food residue, and other debris. Maintain non-food contact surfaces of equipment clean.

CODE REFERENCE: 64E-11.003(4). Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.

Violation #54. Garbage & refuse disposal

Garbage container/dumpster not kept covered with tight fitted lids/covers/doors. Keep garbage container/dumpster closed, provide tight fitted lids. Corrected onsite.

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:

Client Signature:

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General Comments

Employee Food Safety Training/Employee Health policy training completed on 4/3/25

Food Temps

Cold Foods:

Milk: 40 F

String cheese: 40 F

Hot Foods:

Pizza: 146 F

Broccoli: 151 F

Fries: 137 F

Cheeseburger: 141 F

Refrigerator Temps

Reach-in refrigerator: 35 - 40 F

Reach-in freezer: 2 F

Walk-in refrigerator: 40 F

Walk-in freezer: 5 F

Hot Water Temps

Kitchen handsink: 105, 134, 100 F

4 comp. sink: 115 F

Food prep sink: 102 F

Employee bathroom handsink: 100, 102 F

Mopsink: 116 F

Sanitizer Used

3 comp. sink chemical sanitizer: SMARTPOWER- 272 ppm

Wiping cloth chemical sanitizer: SMARTPOWER- 700 ppm

Sanitizer Test kit provided.

Pest Control service provided by Tower Pest Control. Last visit 4/2/25

Email Address(es): errica.hamilton-maddox@browardschools.com

Inspection Conducted By: Glorimar Rivera-Zamorano (6435)

Inspector Contact Number: Work: (954) 412-7224 ex.

Print Client Name:

Date: 5/7/2025

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

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