

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 06-48-01380  
Name of Facility: Millennium 6-12 Collegiate Academy  
Address: 5803 NW 94 Avenue  
City, Zip: Tamarac 33321

Type: School (more than 9 months)  
Owner: Broward County School Board - Food & Nutrition Services  
Person In Charge: Luz Padilla Phone: 754-322-3910  
PIC Email: luz.padilla@browardschools.com

**Inspection Information**

Purpose: Routine  
Inspection Date: 8/14/2024  
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: 11:26 AM  
End Time: 12:38 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
- NO** 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**

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

*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**

<p>Violation #21. Hot holding temperatures OBSERVED HOT TCS FOOD (POTATO WEDGES) TESTED 118F-122F, NOT HELD AT 135F OR ABOVE. REHEAT FOODS AT 165F/REHEAT COMMERCIAL PRODUCT AT 135F OR ABOVE. FOOD WAS PLACED BACK IN OVEN; POTATO WEDGES LATER MEASURED AT 161F. - CORRECTED ON SITE</p> <p>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.</p>
<p>Violation #22. Cold holding temperatures OBSERVED COLD TCS FOOD (MILK) TESTED 50F, NOT HELD AT 41F OR LESS. COOL FOOD TO 41F OR BELOW. COLD FOOD MUST BE HELD AT 41F OR BELOW. MILK COOLER WAS OPEN DURING LUNCH; STAFF WERE INSTRUCTED TO PLACE ICE ON MILK CARTONS INSIDE 1 MILK COOLER.</p> <p>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.</p>
<p>Violation #45. Single-use/single-service articles: stored &amp; used OBSERVED SINGLE-SERVICE ITEMS (PAPER CUPS) NOT PROPERLY STORED/ PROTECTED FROM CONTAMINATION. STORE SINGLE-USE ITEMS AWAY FROM AREA/SOURCES OF CONTAMINATION. - CORRECTED ON SITE</p> <p>CODE REFERENCE: 64E-11.003(4). Single-service/Single-use articles must be properly stored and protected to prevent possible contamination. Discard items after use.</p>
<p>Violation #54. Garbage &amp; refuse disposal OBSERVED DUMPSTER DRAIN PLUG MISSING. REPLACE DRAIN PLUG. - REPEATED VIOLATION</p> <p>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.</p>

Inspector Signature:

Client Signature:

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**General Comments**

SATISFACTORY INSPECTION.

HOT WATER:

- HAND SINKS: 106F, 111F
- 4 COMP SINK: 122F
- PREP SINK: 131F
- RESTROOMS: 110F, 104F
- MOP SINK: 124F

EQUIPMENT:

- REACH-IN REFRIGERATORS: 38F-40F
- REACH-IN FREEZERS: -20F TO 18F
- WALK-IN REFRIGERATOR: 30F
- WALK-IN FREEZER: -8F
- MILK COOLERS: 40F, 24F

FOOD:

- MILK: 41F, 50F
- YOGURT: 36F
- HOT DOG: 168F
- BAKED BEANS: 157F
- POTATO WEDGES: 118F-122F THEN 161F, 144F

SANITIZER:

- 4 COMP (QAC): 200 PPM
- WIPING CLOTH (QAC): 200 PPM
- \*QAC TEST KIT OBSERVED

PROBE FOOD THERMOMETER

THERMOMETERS CALIBRATED AT 30F, 32.6F

PEST CONTROL

FACILITY MUST IMPLEMENT AN INTEGRATED PEST MANAGEMENT PLAN.  
PEST CONTROL SERVICE PROVIDED BY TOWER PEST CONTROL.

NON-SERVICE ANIMALS

NO DOGS OR NON-SERVICE ANIMALS ALLOWED INSIDE ESTABLISHMENT.

EMPLOYEE FOOD SAFETY TRAINING/EMPLOYEE HEALTH POLICY TRAINING COMPLETED ON 8/8/2024.

Email Address(es): luz.padilla@browardschools.com

**Inspector Signature:**

A circular stamp containing a signature.

**Client Signature:**

A handwritten signature.

Form Number: DH 4023 03/18

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Inspection Conducted By: Amythest Rawls (54900)  
Inspector Contact Number: Work: (954) 412-7319 ex.  
Print Client Name:  
Date: 8/14/2024

Inspector Signature:

A handwritten signature in blue ink, appearing to be "AR", enclosed in a circle.

Client Signature:

A handwritten signature in blue ink, appearing to be "Gray Davis".

Form Number: DH 4023 03/18

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