

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00102
Name of Facility: Broadview Elementary
Address: 1800 SW 62 Avenue
City, Zip: North Lauderdale 33068

Type: School (9 months or less)
Owner: Broward County School Board - Food & Nutrition Services
Person In Charge: Marium Arauz Phone: (754) 321-0215
PIC Email: Mariun.arauzpalma@browardschools.com

Inspection Information

Purpose: Routine
Inspection Date: 10/9/2025
Correct By: Next Inspection
Re-Inspection Date: None

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

Begin Time: 09:45 AM
End Time: 11:07 AM

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
- NO** 20. Cooling time and temperature
- NO** 21. Hot holding temperatures
- IN** 22. Cold holding temperatures
- IN** 23. Date marking and disposition
- IN** 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:

Marium Arauz P.

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Good Retail Practices

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

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 #36. Thermometers provided & accurate Observed thermometer not provided in milk cooler and reach-in refrigerator. Provide proper working thermometer. Milk cooler thermometer replaced.</p> <p>CODE REFERENCE: 64E-11.003(4). Thermometers must be calibrated to ensure accuracy in accordance with Rule requirements. Food thermometers scaled in Celsius (C) shall be accurate to plus or minus 1°C or in Fahrenheit (F), accurate to plus or minus 2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.</p>
<p>Violation #38. Insects, rodents, & animals not present Observed presence of dead roaches in paper storage room. Facility has an integrated pest management plan, and control methods implemented such as routine inspection of incoming shipments of food and supplies/ trapping, using approved pesticides/eliminating harborage conditions/controlling entry through exterior openings using air curtains or other measures. Area cleaned and sanitized.</p> <p>CODE REFERENCE: 64E-11.003(5)(f). Effective measures shall be taken to control the presence of pests in the food establishment. Unless otherwise approved, live animals shall not be allowed.</p>
<p>Violation #40. Personal cleanliness Observed school staff member not wearing effective hair restraint inside kitchen. Provide effective hair restraint. CODE REFERENCE: 64E-11.003(3). Employees shall wear effective hair restraints; clean outer clothing; gloves when nails are artificial, polished, or not trimmed; and not wear prohibited jewelry.</p>
<p>Violation #47. Food & non-food contact surfaces Observed extensive ice buildup in walk-in freezer around gaskets, causing door to not close properly. Repair refrigerator to stop ice buildup.</p> <p>CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.</p>

Inspector Signature:

Client Signature:

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General Comments

Employee Food Safety Training/Employee Health policy training completed on 08/07/25.

Food Temps

Cold Foods:

Milk:38F

Yogurt:41F

Soy Milk:38F

Hot Foods:

Mac & Cheese: 164F

Cheese Rolls:135F

Hot Dog: 141F

Refrigerator Temps

Reach-in refrigerator:30-35F

Reach-in freezer: 0F

Walk-in refrigerator: 28F

Walk-in freezer:-15F

Hot Water Temps

Kitchen handsink:104-108F

3 comp. sink:124F

Food prep sink:117F

Employee bathroom handsink:104-108F

Mopsink:104F

Warewashing Procedure/Sanitizer Used

3 comp. sink chemical sanitizer:QAC-400ppm

Wet Wiping Bucket:QAC-400ppm

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.

Email Address(es): Mariun.arauzpalma@browardschools.com

Inspection Conducted By: Rhonda Anderson (6608)
Inspector Contact Number: Work: (954) 412-7034 ex.
Print Client Name: Shanelle Francis
Date: 10/9/2025

Inspector Signature:

Handwritten signature of Rhonda Anderson.

Client Signature:

Handwritten signature of Mariun Arauz P.