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

RESULT: Satisfactory

Facility Information

Permit Number: 06-48-00244
Name of Facility: Blanche Ely High School Main Kitchen
Address: 1201 NW 6 Avenue, Room F121
City, Zip: Pompano Beach 33060

Type: School (more than 9 months)
Owner: Broward County School Board - Food & Nutrition Services
Person In Charge: Tamala Thompson Phone: 754 322 0960
PIC Email: tamala.thompson@browardschools.com

Inspection Information

Purpose: Routine
Inspection Date: 1/27/2026
Correct By: Next Inspection
Re-Inspection Date: None

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

Begin Time: 10:08 AM
End Time: 11:15 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
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
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
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
NA 26. Pasteurized foods used; No prohibited foods
ADDITIVES AND TOXIC SUBSTANCES
IN 27. Food additives: approved & properly used
OUT 28. Toxic substances identified, stored, & used **(COS)**
APPROVED PROCEDURES
NA 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

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Good Retail Practices

SAFE FOOD AND WATER
NA 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
OUT 39. No Contamination (preparation, storage, display)
IN 40. Personal cleanliness
OUT 41. Wiping cloths: properly used & stored **(COS)**
IN 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
OUT 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.

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Violations Comments

Violation #21. Hot holding temperatures
Hot TCS food (cheese burger, and teriyaki chicken) tested 101 to 112 F, not held at 135F or above. Reheat foods at 165F/Reheat commercial product at 135F or above. Corrected on site, placed to reheat.

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 #28. Toxic substances identified, stored, & used
Ecolab Sink and Surface Cleaner Sanitizer concentration level is 848 PPM for DDBSA and 2258 PPM for Lactic Acid in manual operation (3 comp sink). Minimum 272-700PPM required for DDBSA and 704-1875 ppm for Lactic acid. Provide sanitizer concentration level of minimum 272PPM to 700PPM for DDBSA and 704-1875 ppm for Lactic Acid.

Note: Facility will use Quat tablets until automatic sanitizing dispensing feeder is repaired/calibrated.

CODE REFERENCE: 64E-11.003(6). Toxic substances properly identified, stored and used

Violation #39. No Contamination (preparation, storage, display)
Commercially made pre-packed food item (fava beans package) held inside salad container in contact with food. Protect food by use of packaging, counter, use of display cases, or other effective means.

CODE REFERENCE: 64E-11.003(2). Food shall be protected from sources of contamination and stored in a clean, dry location at least 6 inches above the floor.

Violation #41. Wiping cloths: properly used & stored
Wiping cloth sanitizing solution using Ecolab Sink & Surface Cleaner Sanitizer tested 848 PPM DDBSA and 2258 PPM for Lactic Acid. Minimum 272-700PPM required for DDBSA and 704-1875 ppm for Lactic acid. Provide sanitizer concentration level of minimum 272PPM to 700PPM for DDBSA and 704-1875 ppm for Lactic Acid.

Note: Facility will use Quat tablets until automatic sanitizing dispensing feeder is repaired/calibrated.

CODE REFERENCE: 64E-11.003(2). In-use wiping cloths shall be stored in an effective and approved sanitizing solution between uses.

Violation #48. Ware washing: installed, maintained, & used; test strips
Automatic sanitizer dispenser/feeder not working properly, sanitizer concentration higher than required by manufacturer. Repair/Replace automatic sanitizer dispenser/feeder.

Note: Facility will use Quat tablets until dispenser/feeder is repaired/calibrated by EcoLab. Phone call placed at time of inspection.

CODE REFERENCE: 64E-11.003(4). Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment. Test strips are available and used to verify the solution is at a concentration necessary to achieve sanitization.

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General Comments

Employee Food Safety Training/Employee Health policy training completed on 8/7/2025 and 1/13/2026

Food Temps
Milk: 37 F, use-by 2/5/26
Cheeseburger: 101 to 115 F, see violation
Pizza: 135 F
Pasta with meat sauce: 143 F / 150 F (warmer)
Rice: 140 F / 140 F (warmer)
Teriyaki chicken: 112 F, see violation
Buffalo Chicken Hot pocket: 147 F, see violation
Small salad: 39 F
Big salad with fava bean package: 40 F

Refrigerator Temps
Reach-in refrigerator: 36 to 40 F
Walk-in refrigerator: 32 F
Walk-in freezer: -10 F

Hot Water Temps
Kitchen handsink: 102 to 108 F
3 comp. sink: 110 F
Food prep sink: 105 F
Employee bathroom handsink: 102 F
Mopsink: 110 F

Warewashing Procedure/Sanitizer Used
3 comp. sink chemical sanitizer: 848 ppm DDBSA / 2258 ppm lactic acid, see violation
Wet wiping sanitizing bucket: 848 ppm DDBSA / 2258 ppm lactic acid, see violation
Sanitizer Test kit provided.

PEST CONTROL
Pest Control service provided by Tower Pest Control, last service 1/9/2026.

NON-SERVICE ANIMALS
No dogs or non-service animals allowed inside establishment.

Email Address(es): tamala.thompson@browardschools.com

Inspection Conducted By: Stella Aquino Figueroa (6599)
Inspector Contact Number: Work: (954) 412-7320 ex.
Print Client Name:
Date: 1/27/2026

Inspector Signature:

Client Signature:

STATE OF FLORIDA
DEPARTMENT OF HEALTH
Annual Sanitation Certificate

06-48-00244

6-BID-7923911

Food Hygiene - School (more than 9 months)

Issued To: Blanche Ely High School Main Kitchen
1201 NW 6 Avenue, Room F121
Pompano Beach, FL 33060

County: **Broward**
Amount Paid: $215.00
Date Paid: 09/16/2025
Issued Date: 10/01/2025
Permit Expires On: 09/30/2026

Mail To: Broward County School Board - Food & Nutrition Services
7720 W Oakland Park Boulevard, Suite 204
Sunrise, FL 33351-33351

Issued By:
Department of Health in Broward County
780 SW 24 Street
Fort Lauderdale, FL 33315-33315

(954) 412-7335

Owner: Broward County School Board - Food & Nutrition Services

Food Type: Full Service **Seating Capacity (Max):** 0 [Restricted by Sewage Disposal Type:]

Operation Type: Main Operation

Food Hygiene Restrictions (if applicable)

Original Customer: Blanche Ely High School Main Kitchen (NON-TRANSFERABLE) DISPLAY CERTIFICATE IN A CONSPICUOUS PLACE

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