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

Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00178
Name of Facility: Coral Springs Middle School
Address: 10300 W Wiles Road
City, Zip: Coral Springs 33065

Type: School (9 months or less)
Owner: Broward County School Board - Food & Nutrition Services
Person In Charge: Marley Bostick Phone: (754) 321-0235
PIC Email: paula.daniel@browardschools.com

Inspection Information

Purpose: Routine
Inspection Date: 2/23/2026
Correct By: Next Inspection
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 3
Number of Repeat Violations (1-57 R): 0
FacilityGrade: N/A
StopSale: No

Begin Time: 11:23 AM
End Time: 12:14 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
OUT 10. Handwashing sinks, accessible & supplies
APPROVED SOURCE
IN 11. Food obtained from approved source
IN 12. Food received at proper temperature
OUT 13. Food in good condition, safe, & unadulterated **(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:

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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
IN 34. Plant food properly cooked for hot holding
NO 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
IN 41. Wiping cloths: properly used & stored
NO 42. Washing fruits & vegetables
PROPER USE OF UTENSILS
OUT 43. In-use utensils: properly stored **(COS)**
IN 44. Equipment & linens: stored, dried, & handled
IN 45. Single-use/single-service articles: stored & used
IN 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
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 #10. Handwashing sinks, accessible & supplies
Observed handsink in kitchen and in employee restroom needs cleaning. Maintain clean handwashing sinks.
CODE REFERENCE: 64E-11.003(5)(d). Handwashing sinks are properly equipped with hand soap, individual disposable towels or hand drying device, and signage; and conveniently located.

Violation #13. Food in good condition, safe, & unadulterated
Canned food (baked beans) with dents on hermetic seal, food adulterated. Remove dented can/provide intact canned food without dents on hermetic seal. Item discarded

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 (corn dogs) tested 120-126F, not held at 135F or above. Reheat foods at 165F/Reheat commercial product at 135F or above. Items reheated to 167F

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 #39. No Contamination (preparation, storage, display)
Food container (mac & cheese and fruit) not covered in serving line and fruit in reach-in refrigerators. Cover food container.

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 #43. In-use utensils: properly stored
In-use utensil stored in water with temperature of 112F (at least 135F required). Store utensils in water of at least 135F. Corrected onsite.

CODE REFERENCE: 64E-11.003(4). The establishment shall use an approved method for the storage of in-use utensils during pauses in food preparation or dispensing.

Inspector Signature:

Client Signature:

General Comments

Employee Food Safety Training/Employee Health policy training completed on 10/14/25.

Food Temps
Cold Foods:
Milk: 38-40F

Hot Foods:
Corn Dog:143-167F
Mac &Cheese:143-147F

Refrigerator Temps
Reach-in refrigerator:40F
Reach-in freezer:-10F
Walk-in refrigerator:32F
Walk-in freezer:0F
Milk Cooler: 35F

Hot Water Temps
Kitchen handsink:110F
3 comp. sink: 116F
Food prep sink:115F
Employee bathroom handsink:108F
Mopsink:110F

Warewashing Procedure/Sanitizer Used
3 comp. sink chemical sanitizer: Eco Lab-700DDBSA/1875 Lactic Acid
Wet Wiping Bucket:272DDBSA/704 Lactic Acid
Sanitizer Test kit provided.

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): paula.daniel@browardschools.com

Inspector Signature:

Client Signature:

Inspection Conducted By: Rhonda Anderson (6608)
Inspector Contact Number: Work: (954) 412-7034 ex.
Print Client Name:
Date: 2/23/2026

Inspector Signature:

Client Signature: