

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 06-48-00555 Name of Facility: Northeast High School Address: 700 NE 56 Street City, Zip: Oakland Park 33334  Type: School (more than 9 months) Owner: Broward County School Board - Food & Nutrition Services Person In Charge: Broward County School Board - Food & Nutrition Services      Phone: (754) 321-0235 PIC Email: myosha.moreland@browardschools.com
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**Inspection Information**

Purpose: Routine Inspection Date: 10/9/2025 Correct By: None Re-Inspection Date: None	Number of Risk Factors (Items 1-29): 0 Number of Repeat Violations (1-57 R): 0 FacilityGrade: N/A StopSale: No	Begin Time: 01:00 PM End Time: 02:03 PM
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*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**

<p><b>SUPERVISION</b></p> <p><u>IN</u> 1. Demonstration of Knowledge/Training</p> <p><u>IN</u> 2. Certified Manager/Person in charge present</p> <p><b>EMPLOYEE HEALTH</b></p> <p><u>IN</u> 3. Knowledge, responsibilities and reporting</p> <p><u>IN</u> 4. Proper use of restriction and exclusion</p> <p><u>IN</u> 5. Responding to vomiting &amp; diarrheal events</p> <p><b>GOOD HYGIENIC PRACTICES</b></p> <p><u>IN</u> 6. Proper eating, tasting, drinking, or tobacco use</p> <p><u>IN</u> 7. No discharge from eyes, nose, and mouth</p> <p><b>PREVENTING CONTAMINATION BY HANDS</b></p> <p><u>IN</u> 8. Hands clean &amp; properly washed</p> <p><u>IN</u> 9. No bare hand contact with RTE food</p> <p><u>IN</u> 10. Handwashing sinks, accessible &amp; supplies</p> <p><b>APPROVED SOURCE</b></p> <p><u>IN</u> 11. Food obtained from approved source</p> <p><u>NO</u> 12. Food received at proper temperature</p> <p><u>IN</u> 13. Food in good condition, safe, &amp; unadulterated</p> <p><u>NA</u> 14. Shellstock tags &amp; parasite destruction</p> <p><b>PROTECTION FROM CONTAMINATION</b></p> <p><u>IN</u> 15. Food separated &amp; protected; Single-use gloves</p>	<p><u>IN</u> 16. Food-contact surfaces; cleaned &amp; sanitized</p> <p><u>NO</u> 17. Proper disposal of unsafe food</p> <p><b>TIME/TEMPERATURE CONTROL FOR SAFETY</b></p> <p><u>NO</u> 18. Cooking time &amp; temperatures</p> <p><u>NO</u> 19. Reheating procedures for hot holding</p> <p><u>IN</u> 20. Cooling time and temperature</p> <p><u>NO</u> 21. Hot holding temperatures</p> <p><u>IN</u> 22. Cold holding temperatures</p> <p><u>IN</u> 23. Date marking and disposition</p> <p><u>NA</u> 24. Time as PHC; procedures &amp; records</p> <p><b>CONSUMER ADVISORY</b></p> <p><u>NA</u> 25. Advisory for raw/undercooked food</p> <p><b>HIGHLY SUSCEPTIBLE POPULATIONS</b></p> <p><u>NA</u> 26. Pasteurized foods used; No prohibited foods</p> <p><b>ADDITIVES AND TOXIC SUBSTANCES</b></p> <p><u>IN</u> 27. Food additives: approved &amp; properly used</p> <p><u>IN</u> 28. Toxic substances identified, stored, &amp; used</p> <p><b>APPROVED PROCEDURES</b></p> <p><u>NA</u> 29. Variance/specialized process/HACCP</p>
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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

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

NA 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

No Violation Comments Available

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

06-48-00555 Northeast High School

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General Comments

INSPECTION RESULT SATISFACTORY

Employee Food Safety Training/Employee Health policy training completed on 08-08-2025.

Food Temps

Cold Foods

Milks: 36F to 40F

Ricotta Cheese: 40F

Chicken Nuggets: 39F

Yogurt Parfait: 41F

Note: No hot TCS foods available for testing at time of inspection.

Refrigerator Temps

Reach-in refrigerator: 30F, 35F, 29F

Milk Chest: 40F, 39F, 33F

Reach-in freezer: 0F

Walk-in refrigerator: 29F

Walk-in freezer: -5F

Hot Water Temps

Kitchen handsinks 103F-121F

3 comp. sink: 125F, 120F

Food prep sink: 120F, 109F

Employee bathroom handsink: 106F, 109F

Mopsink: 125F

Sanitizer Used: Ecolab Sink and Surface Cleaner Sanitizer (600 PPM).

Ecolab Sink and Surface Cleaner Sanitizer test strips provided.

Note: This facility receives regularly scheduled pest control treatment from Tower Pest Control. Last pest control treatment received on 09-12-2025.

Note: No dogs or non-service animals allowed inside establishment.

Email Address(es): myosha.moreland@browardschools.com

Inspection Conducted By: Colin Dickinson (27050)  
Inspector Contact Number: Work: (954) 412-7302 ex.  
Print Client Name:  
Date: 10/9/2025

Inspector Signature:

Client Signature: