

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00219
 Name of Facility: Deerfield Park Elementary School
 Address: 650 SW 3 Avenue
 City, Zip: Deerfield Beach 33441

Type: School (more than 9 months)
 Owner: Broward County School Board - Food & Nutrition Services
 Person In Charge: Deerfield Park Elementary School - Cesquea Grant Phone: 754 322 6150
 PIC Email: cesquea.grant@browardschools.com

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 2	Begin Time: 10:32 AM
Inspection Date: 4/15/2026	Number of Repeat Violations (1-57 R): 0	End Time: 11:25 AM
Correct By: None	FacilityGrade: N/A	
Re-Inspection Date: None	StopSale: No	

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
- 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
- NO** 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
- 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	NA 46. Slash resistant/cloth gloves used properly
IN 31. Water & ice from approved source	UTENSILS, EQUIPMENT AND VENDING
NA 32. Variance obtained for special processing	IN 47. Food & non-food contact surfaces
FOOD TEMPERATURE CONTROL	IN 48. Ware washing: installed, maintained, & used; test strips
IN 33. Proper cooling methods; adequate equipment	IN 49. Non-food contact surfaces clean
NO 34. Plant food properly cooked for hot holding	PHYSICAL FACILITIES
NO 35. Approved thawing methods	IN 50. Hot & cold water available; adequate pressure
IN 36. Thermometers provided & accurate	IN 51. Plumbing installed; proper backflow devices
FOOD IDENTIFICATION	IN 52. Sewage & waste water properly disposed
IN 37. Food properly labeled; original container	IN 53. Toilet facilities: supplied, & cleaned
PREVENTION OF FOOD CONTAMINATION	OUT 54. Garbage & refuse disposal (COS)
OUT 38. Insects, rodents, & animals not present (COS)	IN 55. Facilities installed, maintained, & clean
IN 39. No Contamination (preparation, storage, display)	IN 56. Ventilation & lighting
IN 40. Personal cleanliness	IN 57. Permit; Fees; Application; Plans
NO 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 #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. Priority Item. Corrected on site, item removed.</p> <p>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.</p>
<p>Violation #21. Hot holding temperatures Hot TCS food (vegan nuggets) tested 119 F, not held at 135F or above. Reheat foods at 165F/Reheat commercial product at 135F or above. Priority Item. Corrected on site, reheated to 152 F.</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 #38. Insects, rodents, & animals not present Air curtain at exit door was turned off. Maintain air curtain working. Corrected on site, turned on.</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 #54. Garbage & refuse disposal Garbage not bagged before placing in trash can; observed garbage can full of trays with food residue; foul odor and flies observed. Bag garbage before placing in dumpster. Corrected on site, garbage was bagged and placed inside the dumpster; trash can clean.</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

Employee Food Safety Training/Employee Health policy training completed on 3/25/2026

Food Temps

Milk: 35 F, use-by 4/30
Chicken strips: 143 F
Vegan nuggets: 119 F, see violation
Baked beans: 135 F
Jamaican beef patties: 154 F
Salad: 48 F, cooling down, prepared at 9:00 am

Refrigerator Temps

Reach-in refrigerator: 40F
Display refrigerator: 38 F
Reach-in freezer: 0 F
Walk-in refrigerator: 38 F
Walk-in freezer: 0 F
Milk cooler: 38 F

Hot Water Temps

Kitchen handsink: 102 F
3 comp. sink: 111 F
Food prep sink: 103 F
Employee bathroom handsink: 102 to 111 F
Mop sink: 115 F

Warewashing Procedure/Sanitizer Used

3 comp. sink chemical sanitizer: 700 ppm DDBSA / 1875 ppm lactic acid
Wet wiping sanitizing bucket: 700 ppm DDBSA / 1875 ppm lactic acid
Sanitizer Test kit provided.

PEST CONTROL

Pest Control service provided by Tower Pest Control, last service 4/1/2026

NON-SERVICE ANIMALS

No dogs or non-service animals allowed inside establishment.

Email Address(es): cesquea.grant@browardschools.com

Inspection Conducted By: Stella Aquino Figueroa (6599)

Inspector Contact Number: Work: (954) 412-7320 ex.

Print Client Name:

Date: 4/15/2026

Inspector Signature:

Client Signature: