



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

RESULT: Satisfactory

Facility Information

Permit Number: 06-48-00714
Name of Facility: Lanier-James Education Center
Address: 1000 NW 7 Court
City, Zip: Hallandale Beach 33009
Type: School (6 months or less)
Owner: Broward County School Board - Food & Nutrition Services
Person in Charge: Amaniis Brown Phone: (754) 321-0215
PIC Email: amaniis.brown@browardschools.com

Inspection Information

Purpose of Report
Inspection Date: 5/29/2026
Corrective Action: None
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

Marking Key: If the act or item was observed to be in compliance; O/T=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

SUPPLY	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
GOLD HYGIENIC PRACTICES	IN 6. Proper eating, tasting, 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
	IN 12. Food received at proper temperature
	IN 13. Food in good condition, safe, & unadulterated
PROTECTION FROM CONTAMINATION	NA 14. Shellstock tags & parasite destruction
	IN 15. Food separated & protected; Single-use gloves
APPROVED PROCEDURES	NA 29. Variance/specialized process/HACCP
	IN 28. Toxic substances identified, stored, & used
ADDITIVES AND TOXIC SUBSTANCES	IN 27. Food additives: approved & properly used
	IN 26. Pasteurized foods used; No prohibited foods
HIGHLY SUSCEPTIBLE POPULATIONS	NA 25. Advisory for raw/undercooked food
CONSUMER ADVISORY	NA 24. Time as PHC; procedures & records
	IN 23. Date marking and disposition
	IN 22. Cold holding temperatures
	IN 21. Hot holding temperatures
	IN 20. Cooling time and temperature
	IN 19. Reheating procedures for hot holding
	IN 18. Cooking time & temperatures
TIME/TEMPERATURE CONTROL FOR SAFETY	IN 17. Proper disposal of unsafe food
	IN 16. Food-contact surfaces; cleaned & sanitized

Client Signature:

Inspector Signature:



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Good Retail Practices

- NO 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
- FOOD IDENTIFICATION
- IN 36. Thermometers provided & accurate
- 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
- IN 42. Washing fruits & vegetables
- PROPER USE OF UTENSILS
- IN 43. Re-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 64-111, 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 Violations Comments Available

Inspector Signature:

Form Number: DH 4023 03/18

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Client Signature:



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General Comments

INSPECTION SATISFACTORY

Employee Food Safety Training/Employee Health policy training completed on 03/27/2026

Food Temp

Cold Foods

Milk: 38F

Sour Cream: 39F

Refrigerator Temp

Walk-in refrigerator: 32F

Milk Chest: 34F

Hot Water Temp

Kitchen hand sink: 108F, 111F

3 comp. sink: 113F

Employee bathroom hand sink: 100F

Mop sink: 118F

Warewashing Procedure/Sanitizer Used

3 comp. sink chemical sanitizer: DBSA/Lactic Acid

Note: 3 comp. sink was not set up at time of inspection.

Sanitizer Test kit provided.

No dogs or non-service animals allowed inside establishment.

Email Address(es): amarilis.brown@browardschools.com

Inspection Conducted By: Dominic Turturo (54361)
Inspector Contact Number: Work: (954) 412-7312 ex.
Print Client Name:
Date: 5/19/2026

Inspector Signature:

Client Signature:

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Form Number: DH 4023 03/18



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RESULT: Satisfactory

Facility Information

Permit Number: 06-48-00714
Name of Facility: Lanier-James Education Center
Address: 1056 NW 7 Court
City, Zip: Hallandale Beach 33009
Type: School (3 months or less)
Owner: Broward County School Board - Food & Nutrition Services
Person in Charge: Amaniis Brown Phone: (754) 321-0215
PIC Email: amaniis.brown@browardschools.com

Inspection Information

Purpose/Routine
Inspection Date: 5/29/2026
Corrected: None
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: 10:55 AM
End Time: 11:35 AM

Marking Key: NA=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
 - IN 3. Knowledge, responsibilities and reporting
 - IN 4. Proper use of restriction and exclusion
 - IN 5. Responding to vomiting & diarrheal events
 - IN 6. Proper eating, tasting, drinking, or tobacco use
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 - IN 13. Food in good condition, safe, & unadulterated
 - NA 14. Shellstock tags & parasite destruction
 - IN 15. Food separated & protected; Single-use gloves
- PREVENTING CONTAMINATION BY HANDS**
- GOOD HYGIENIC PRACTICES**
- EMPLOYEE HEALTH**
- TIME/TEMPERATURE CONTROL FOR SAFETY**
- IN 16. Food-contact surfaces; cleaned & sanitized
 - IN 17. Proper disposal of unsafe food
 - IN 18. Cooking time & temperatures
 - IN 19. Reheating procedures for hot holding
 - IN 20. Cooling time and temperature
 - IN 21. Hot holding temperatures
 - IN 22. Cold holding temperatures
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 - NA 24. Time as PHC; procedures & records
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- IN 26. Pasteurized foods used; No prohibited foods
 - IN 27. Food additives: approved & properly used
 - IN 28. Toxic substances identified, stored, & used
 - NA 29. Variance/specialized process/HACCP
- APPROVED PROCEDURES**

Inspector Signature:

Client Signature:

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