

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00284
Name of Facility: Fort Lauderdale High School
Address: 1600 NE 4 Avenue
City, Zip: Fort Lauderdale 33305

Type: School (9 months or less)
Owner: Broward County School Board - Food & Nutrition Services
Person In Charge: Janay Jones Phone: (754) 321-0215
PIC Email: janay.jones@browardschools.com

Inspection Information

Purpose: Routine
Inspection Date: 9/18/2026
Correct By: Next Inspection
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 1
Number of Repeat Violations (1-57 R): 0
Facility Grade: N/A
Stop Sale: No

Begin Time: 11:17 AM
End Time: 12:29 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
- 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
- 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
- NO** 20. Cooling time and temperature
- IN** 21. Hot holding temperatures
- 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:

Form Number: DH 4023 03/18

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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
IN 34. Plant food properly cooked for hot holding
IN 35. Approved thawing methods
IN 36. Thermometers provided & accurate

FOOD IDENTIFICATION

- OUT 37. Food properly labeled; original container (COS)

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. In-use utensils: properly stored
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
OUT 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 #28. Toxic substances identified, stored, & used

Cleaning/sanitizing product container missing label identifying content. Label cleaning/sanitizing product container. Corrective action taken- container was properly labeled with content by PIC.

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

Violation #37. Food properly labeled; original container

Multi-use squeeze bottle in reach-in refrigerator missing label, food not easily identified. Label food container. Corrective action taken- container was properly labeled with contents and date of preparation by PIC.

CODE REFERENCE: 64E-11.003(2). Food or food ingredients removed from their original packages shall be identified with their common name unless unmistakably recognized.

Violation #56. Ventilation & lighting

Lightbulbs not working in light fixture above 3-compartment sink. Replace lightbulbs.

CODE REFERENCE: 64E-11.003(6)(a). Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. 50 foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.

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General Comments

Inspection Result Satisfactory
Employee Food Safety Training/Employee Health policy training completed on 08-06-2026.

Food Temps

Cold Foods

Milk: 35F-41F

Sliced Cucumber: 40F

Hot Foods

Mac N Cheese: 167F

Beef Gravy: 157F

Mashed Potatoes: 177F

Mixed Vegetables: 164F

Cooking Temps

Chicken Fingers: 187F

Refrigerator Temps

Reach-in refrigerator #1: 39F

Reach-in refrigerator #2: 33F

Reach-in refrigerator #3: 34F

Reach-in refrigerator #4: 38F

Reach-in refrigerator #5: 36F

Reach-in refrigerator #6: out of order/not in use

Reach-in freezer: 0F

Milk Chest #1: 38F

Milk Chest #2: 36F

Walk-in refrigerator: 37F

Walk-in freezer: -10F

Hot Water Temps

Concession Serving Line handsink: 104F

Kitchen handsink #1: 109F

Kitchen handsink #2: 108F

Kitchen handsink #3: 106F

Kitchen handsink #4: 111F

Kitchen handsink #5: 104F

Kitchen handsink #6: 105F

Kitchen handsink #7: 106F

Kitchen handsink #8: 110F

3 comp. sink #1: out of order/not in use

3 comp. sink #2: 130F

Employee bathroom handsink: 103F, 104F

Mopsink: 105F

Sanitizer Used: Ecolab Sink and Surface Cleaner Sanitizer

3 comp. sink chemical sanitizer: DDBSA-272 PPM, Lactic Acid-704 PPM

Note: Mechanical dishwashing machine out of order, not in use at time of inspection.

Ecolab Sink and Surface Cleaner Sanitizer Test kit provided.

Note: This facility receives regularly scheduled pest control treatment from Tower Pest Control.

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

Email Address(es): janay.jones@browardschools.com

Inspector Signature:

Client Signature:

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Inspection Conducted By: Colin Dickinson (27050)
Inspector Contact Number: Work: (954) 412-7302 ex.
Print Client Name:
Date: 9/18/2026

Inspector Signature:

Handwritten signature of Colin Dickinson.

Client Signature:

Handwritten signature of the client.

Form Number: DH 4023 03/18

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