



STATE OF FLORIDA
DEPARTMENT OF HEALTH
Annual Sanitation Certificate

06-48-00267

06-BID-8595488

Food Hygiene - School (more than 9 months)

Issued To: Floranada Elementary School
5251 NE 14 Way
Fort Lauderdale, FL 33308

County: **Broward**
Amount Paid: \$260.00
Date Paid: 08/31/2026
Issued Date: 10/01/2026

Permit Expires On: 09/30/2027

Mail To: Broward County School Board - Food & Nutrition
Services
1201 NW 6th Avenue, Room F454
Pompano Beach, FL 33060-33060

Issued By:
Department of Health in Broward County
780 SW 24 Street
Fort Lauderdale, FL 33315-33315

(954) 412-7335

Owner: Broward County School Board - Food & Nutrition Services

Food Type: Full Service

Seating Capacity (Max): 0 [Restricted by Sewage Disposal Type:]

Operation Type: Main Operation

Food Hygiene Restrictions (if applicable)

Original Customer: Floranada Elementary School (NON-TRANSFERABLE)

DISPLAY CERTIFICATE IN A CONSPICUOUS PLACE



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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00267
Name of Facility: Floranada Elementary School
Address: 5251 NE 14 Way
City, Zip: Fort Lauderdale 33308

Type: School (more than 9 months)
Owner: Broward County School Board - Food & Nutrition Services
Person In Charge: Maria Piedrahita Phone: (754) 321-0235
PIC Email: maria.piedrahita@browardschools.com

Inspection Information

Purpose: Routine
Inspection Date: 9/1/2026
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: 10:37 AM
End Time: 11:31 AM

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

- NO 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- NA 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

- OUT 23. Date marking and disposition (COS)

- 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:

Form Number: DH 4023 03/18

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Good Retail Practices

SAFE FOOD AND WATER

- ☒ 30. Pasteurized eggs used where required
☒ 31. Water & ice from approved source
☒ 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

- ☒ 33. Proper cooling methods; adequate equipment
☒ 34. Plant food properly cooked for hot holding
☒ 35. Approved thawing methods
☒ 36. Thermometers provided & accurate

FOOD IDENTIFICATION

- ☒ 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

- ☒ 38. Insects, rodents, & animals not present
☒ 39. No Contamination (preparation, storage, display)
☒ 40. Personal cleanliness
☒ 41. Wiping cloths: properly used & stored
☒ 42. Washing fruits & vegetables

PROPER USE OF UTENSILS

- ☒ 43. In-use utensils: properly stored (COS)
☒ 44. Equipment & linens: stored, dried, & handled
☒ 45. Single-use/single-service articles: stored & used

- ☒ 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- ☒ 47. Food & non-food contact surfaces
☒ 48. Ware washing: installed, maintained, & used; test strips
☒ 49. Non-food contact surfaces clean

PHYSICAL FACILITIES

- ☒ 50. Hot & cold water available; adequate pressure
☒ 51. Plumbing installed; proper backflow devices
☒ 52. Sewage & waste water properly disposed
☒ 53. Toilet facilities: supplied, & cleaned
☒ 54. Garbage & refuse disposal
☒ 55. Facilities installed, maintained, & clean
☒ 56. Ventilation & lighting
☒ 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 #23. Date marking and disposition

Unused refrigerated ready to eat TCS (peeled hard boiled eggs) not discarded 7 days after preparation. Discard unused refrigerated TCS 7 days after preparation. Corrective action taken- items were removed from walk-in refrigerator and discarded by Person in Charge.

CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are RTE and held refrigerated for more than 24 hours, shall be properly date marked unless otherwise exempted.

Violation #43. In-use utensils: properly stored

In-use utensil handle (tongs at serving line) touching food. Store in-use utensil with handles out food. Corrective action taken- utensil was removed from line to be washed and sanitized by food service worker.

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.

Violation #48. Ware washing: installed, maintained, & used; test strips

QAC Sanitizer test strips provided are unserviceable, unable to obtain accurate QAC solution concentration reading. Replace QAC sanitizer test strips.

CODE REFERENCE: 64E-11.003(4). Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment. Test strips are available and used to verify the solution is at a concentration necessary to achieve sanitization.

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

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INSPECTION REPORT



General Comments

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

Food Temps

Cold Foods

Milk: 41F

Hot Foods

Teryaki Chicken: 146F

Stir Fry Noodles: 137F

Refrigerator Temps

Reach-in refrigerator: 30F

Milk Chest: 35F

Reach-in freezer: -20F

Walk-in refrigerator: 38F

Walk-in freezer: 10F

Hot Water Temps

Kitchen handsink: 104F

3 comp. sink: 115F

Employee bathroom handsink: 104F, 103F

Mopsink: 120F

Sanitizer Used: Ecolab Sink and Surface Cleaner Sanitizer and QAC

3 comp. sink chemical sanitizer: QAC (200 PPM)

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): maria.piedrahita@browardschools.com

Inspection Conducted By: Colin Dickinson (27050)
Inspector Contact Number: Work: (954) 412-7302 ex.
Print Client Name:
Date: 9/1/2026

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

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