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

Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00650
Name of Facility: Quiet Waters Elementary
Address: 4150 W Hillsboro Boulevard
City, Zip: Deerfield Beach 33442

Type: School (more than 9 months)
Owner: Broward County School Board - Food & Nutrition Services
Person In Charge: Jennifer Maraj Phone: 754 322 8110
PIC Email: jennifer.maraj@browardschools.com

Inspection Information

Purpose: Routine
Inspection Date: 8/25/2026
Correct By: Next Inspection
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 2
Number of Repeat Violations (1-57 R): 0
FacilityGrade: N/A
StopSale: No

Begin Time: 11:00 AM
End Time: 11:48 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
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
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
NO 18. Cooking time & temperatures
NO 19. Reheating procedures for hot holding
NO 20. Cooling time and temperature
IN 21. Hot holding temperatures
OUT 22. Cold holding temperatures **(COS)**
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
NA 27. Food additives: approved & properly used
OUT 28. Toxic substances identified, stored, & used
APPROVED PROCEDURES
NA 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

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

Good Retail Practices

SAFE FOOD AND WATER
IN 30. Pasteurized eggs used where required
IN 31. Water & ice from approved source
NA 32. Variance obtained for special processing
FOOD TEMPERATURE CONTROL
OUT 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
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. 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
OUT 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

Violation #22. Cold holding temperatures
Cold TCS food (salad by serving line) tested 62 F, not held at 41F or less. Cool food to 41F or below. Cold food must be held at 41F or below. Priority Item. Observed tray with salad is placed on top of another tray with ice.

Cold TCS food (milk) tested 44 F, not held at 41F or less. Cool food to 41F or below. Cold food must be held at 41F or below. Priority Item. Milk held in milk cooler which is kept open during lunch service. Bags of ice placed inside boxes with milk closer to the equipment door/lid.

CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held cold, and not subject to an approved HACCP plan, must be maintained at 41°F.

Violation #28. Toxic substances identified, stored, & used
Cleaning/sanitizing product container (located by laundry area) missing label identifying content. Label cleaning/sanitizing product container.

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

Violation #33. Proper cooling methods; adequate equipment
Refrigerated equipment (milk cooker) ambient air temperature is 54 F. Ambient air temperature of 41F or less required. Maintain ambient air temperature of 41F or less.

Note: Equipment is kept open during lunch service. Temperature of milk located at the back of the equipmet is at the required tempetature.

CODE REFERENCE: 64E-11.003(2). Proper methods shall be used for cooling in accordance with Rule requirements. There should be enough equipment to meet the demand of the food operation.

Violation #51. Plumbing installed; proper backflow devices
3-compartment sink pipes leaking (under sanitizing compartment). Repair pipes to stop leaking.

CODE REFERENCE: 64E-11.003(5)(c). Plumbing will be installed and maintained to comply with plumbing requirements, including backflow prevention devices. A mop sink will be provided.

Inspector Signature:

Client Signature:

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

General Comments

Employee Food Safety Training/Employee Health policy training completed on 3/27/2026

Food Temps
Milk: 40 F, use-by 9/8
Ripe plantain: 140 F
Pizza: 139 F
Ground beef: 171 F
Salad: 62 F, see violation
Sliced cheese: 40 F

Refrigerator Temps
Reach-in freezer: 0 F
Reach-in refrigerator: 38 F
Milk cooler: 54 F, see violation
Chest coolers (back): 38 F / 40 F
Walk-in refrigerator: 38 F
Walk-in freezer: 0 F

Hot Water Temps
Kitchen handsink: 119 F
3 comp. sink: 118 F
Food prep sink: 107 F
Employee bathroom handsink: 101 F
Mopsink: 106 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 8/7/2026.

NON-SERVICE ANIMALS
No dogs or non-service animals allowed inside establishment.

Email Address(es): jennifer.maraj@browardschools.com

Inspection Conducted By: Stella Aquino Figueroa (6599)
Inspector Contact Number: Work: (954) 412-7320 ex.
Print Client Name:
Date: 8/25/2026

Inspector Signature:

Client Signature: