

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 06-48-00216  
Name of Facility: Deerfield Beach High School  
Address: 910 SW 15 Street  
City, Zip: Deerfield Beach 33441

Type: School (more than 9 months)  
Owner: Broward County School Board - Food & Nutrition Services  
Person In Charge: Sharie Dees Phone: (754) 321-0235  
PIC Email: sharie.dees@browardschools.com

**Inspection Information**

Purpose: Routine  
Inspection Date: 5/6/2025  
Correct By: Next Inspection  
**Re-Inspection Date: None**

Number of Risk Factors (Items 1-29): 0  
Number of Repeat Violations (1-57 R): 2  
Facility Grade: N/A  
Stop Sale: No

Begin Time: 11:40 AM  
End Time: 12:47 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
- 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**

- 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
- 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
- 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**

- 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  
NO 34. Plant food properly cooked for hot holding  
IN 35. Approved thawing methods  
OUT 36. Thermometers provided & accurate (COS)

**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  
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

- NA 46. Slash resistant/cloth gloves used properly

**UTENSILS, EQUIPMENT AND VENDING**

- OUT 47. Food & non-food contact surfaces (R)  
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  
OUT 55. Facilities installed, maintained, & clean (R)  
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.

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**Violations Comments**

Violation #36. Thermometers provided & accurate  
Refrigerator thermometer not provided. Provide proper working thermometer. Corrected onsite.

CODE REFERENCE: 64E-11.003(4). Thermometers must be calibrated to ensure accuracy in accordance with Rule requirements. Food thermometers scaled in Celsius (C) shall be accurate to plus or minus 1°C or in Fahrenheit (F), accurate to plus or minus 2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.

Violation #47. Food & non-food contact surfaces  
Observed ice buildup in milk coolers. Repair milk cooler to stop ice buildup.

CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.

Violation #55. Facilities installed, maintained, & clean  
Observed mold on wall in dry storage room. Clean wall.

Observed dust on vents above serving area. Clean vents

Observed material on ceiling loose above laundry area. Repair ceiling.

CODE REFERENCE: 64E-11.003(5). Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. Exterior areas shall be kept cleaned.

Violation #56. Ventilation & lighting  
Observed one light out in walk-in refrigerator. Repair/replace light.

Employee clothing (jacket) in food prep area. Store employee clothing/personal items in designated area. Corrected onsite.

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

Employee Food Safety Training/Employee Health policy training completed on 08/08/24.

Food Temps

Cold Foods:

Milk: 32F-39F

Fruit Juice:41F

Hot Foods:

Pizza: 140F

Chicken wings: 140F

Mixed Vegetables: 146F

Chicken Nuggets: 142F

Sweet potato fries:143F

Cheese Burgers:135F

Refrigerator Temps

Reach-in refrigerator: 39F

Walk-in refrigerator:38F

Walk-in freezer:1F

Milk chest: 28-35F, all coolers.

Hot Water Temps

Kitchen handsink: 122F

3 comp. sink: 126F

Food prep sink:109F-115F

Employee bathroom handsink:140F

Mopsink: 130F

3 comp. sink chemical sanitizer:QAC-200PPM

Wiping Bucket: 200ppm

Sanitizer Test kit provided.

Facility must implement an Integrated Pest Management plan.

Pest Control service provided by Tower Pest Control.

NON-SERVICE ANIMALS

No dogs or non-service animals allowed inside establishment.

Email Address(es): sharie.dees@browardschools.com

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Inspection Conducted By: Rhonda Anderson (6608)  
Inspector Contact Number: Work: (954) 412-7034 ex.  
Print Client Name:  
Date: 5/6/2025

Inspector Signature:

A handwritten signature in black ink, appearing to be "Rhonda Anderson", written over a horizontal line.

Client Signature:

A handwritten signature in black ink, appearing to be "Deerfield Beach High School", written over a horizontal line.