

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: Deerfield Beach High School Phone: 754 322 0660
 PIC Email: sharie.dees@browardschools.com

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 1	Begin Time: 10:20 AM
Inspection Date: 5/14/2026	Number of Repeat Violations (1-57 R): 1	End Time: 11:40 AM
Correct By: Next Inspection	Facility Grade: N/A	
Re-Inspection Date: None	Stop Sale: No	

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

- NO** 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
- OUT** 21. Hot holding temperatures (**R, COS**)
- 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

- NA** 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:

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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

- OUT** 33. Proper cooling methods; adequate equipment
- NO** 34. Plant food properly cooked for hot holding
- NO** 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
- 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

- 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

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 #21. Hot holding temperatures

Hot TCS food (chicken wings) tested 120 to 131 F, not held at 135F or above. Reheat foods at 165F/Reheat commercial product at 135F or above. Corrected on site, items reheated to 145 F.

CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held hot and not subject to an approved HACCP plan, must be maintained at 135°F.

Violation #33. Proper cooling methods; adequate equipment

Refrigerated equipment (reach-in refrigerator, located by left serving area) not working properly, ambient air temperature is 45 to 48 F. Ambient air temperature of 41F or less required. Repair/Replace refrigerated equipment. Maintain ambient air temperature of 41F or less.

Note: Equipment in use at time of inspection due to lunch service. TCS food (parfait) removed from equipment.

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.

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Client Signature:

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General Comments

Employee Food Safety Training/Employee Health policy training completed on 3/24/2026.

Food Temps

Chicken empanada: 151 F
Chicken wings: 120 to 131 F
Cheeseburger: 144 F
Beef with veggies: 154 F
Milk: 33 F, use-by 5/28
Milk: 34 F, use-by 5/28
Chicken nuggets: 140 F
Pepperoni pizza: 149 F

Refrigerator Temps

Reach-in refrigerator: 36 F /
Reach-in freezer: 8 F
Walk-in refrigerator: 36 F
Walk-in freezer: 16 F
Milk coolers: 22 to 36 F (4 inspected)

Hot Water Temps

Kitchen handsink: 111 F / 112 F
3 comp. sink: 111 F
Food prep sink: 128 F
Employee bathroom handsink: 102 F
Mopsink: 105 F

Warewashing Procedure/Sanitizer Used

3 comp. sink chemical sanitizer: 700 ppm DDBSA / 1875 ppm lactic acid
Wet wiping sanitizing bucket: 200 ppm QAC
Sanitizer Test kit provided.

PEST CONTROL

Pest Control service provided by Tower Pest Control, last service 5/6/2026.

NON-SERVICE ANIMALS

No dogs or non-service animals allowed inside establishment.

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

Inspection Conducted By: Stella Aquino Figueroa (6599)
Inspector Contact Number: Work: (954) 412-7320 ex.
Print Client Name: Candace Leroy
Date: 5/14/2026

Inspector Signature:

Handwritten signature of the inspector.

Client Signature:

Handwritten signature of the client.