



STATE OF FLORIDA  
DEPARTMENT OF HEALTH  
Annual Sanitation Certificate

**06-48-00232**

**Food Hygiene - School (more than 9 months)**

Issued To: Driftwood Middle School  
2751 NW 70 Terrace  
Hollywood, FL 33024

Mail To: Broward County School Board - Food & Nutrition  
Services  
7720 W Oakland Park Boulevard, Suite 204  
Sunrise, FL 33351-33351

Owner: Broward County School Board - Food & Nutrition Services

Food Type: Full Service

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

Operation Type: Warm Operation

**06-BID-7321039**

County: Broward  
Amount Paid: \$260.00  
Date Paid: 09/09/2024  
Issued Date: 10/01/2024

**Permit Expires On: 09/30/2025**

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

(954) 412-7335



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COUNTY HEALTH DEPARTMENT  
FOOD SERVICE  
INSPECTION REPORT



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00232  
Name of Facility: Driftwood Middle School  
Address: 2751 NW 70 Terrace  
City, Zip: Hollywood 33024  
  
Type: School (more than 9 months)  
Owner: Broward County School Board - Food & Nutrition Services  
Person In Charge: Jocelyne Villeneuve Phone: (754) 321-0215  
PIC Email: Jocelyne.villeneuve@browardschools.com

Inspection Information

Purpose: Routine  
Inspection Date: 3/17/2025  
Correct By: Next Inspection  
Re-Inspection Date: None

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

Begin Time: 08:30 AM  
End Time: 09:15 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

- NO 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**

- IN 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:

Form Number: DH 4023 03/18

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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**

- NO 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  
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

- 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  
OUT 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 #55. Facilities installed, maintained, & clean

Ceiling ventilation outside office and on pipes dirty, in disrepair, black residue growing on surfaces. Clean ceiling.

Pipes in serving area dirty, in disrepair, above serving area. Repair/clean pipes.

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.

General Comments

Result: Satisfactory  
Full Service Kitchen

Sanitizer:  
QAC (3 comp. sink): 400ppm  
QAC(bucket) x 2: 200ppm

Temperatures:  
Handsink: 110F  
Prepsink x 2: 109-114F  
Restroom x 2: 108-121F  
Mopsink: 118F

Cold Holding  
Reach-in fridge x 2: 38-39F  
Yogurt (reach-in fridge 1): 37F  
Milk(reach-in fridge 2): 36F

Inspector Signature:

Client Signature:



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Yogurt (walk-in fridge): 40F  
Walk-in freezer:-10F  
Cheese(walk-in fridge): 37F  
Ice cream freezer: -14F  
Milk (serving line) x 2: 36-38F  
Milk(serving line 2): 38F  
Walk-in fridge 2:40F  
Cheese (walk-in fridge 2):40F

Hot Holding  
Rice(serving line): 151F  
Pizza(oven):220F

Employee Food Safety Training observed completed, 3/12/25.

Pest control conducted by Tower Pest Control, 2/27/25.

1 Thermometer calibrated at: 32F

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

Email Address(es): Jocelyne.villeneuve@browardschools.com

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

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Inspection Conducted By: Christian Sapovits (30689)  
Inspector Contact Number: Work: (954) 412-7328 ex.  
Print Client Name:  
Date: 3/17/2025

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

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