

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



1 of 3

Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00849
Name of Facility: Whiddon-Rogers Education Ctr
Address: 700 SW 26 Street
City, Zip: Fort Lauderdale 33315

Correct By: Next Inspection
Re-Inspection Date: None

Type: School (9 months or less)
Owner: Broward County School Board***
Person In Charge: Thomas/Principal, Linda Phone: (754) 321-7550

Inspection Information

Purpose: Routine
Inspection Date: 1/30/2017

Begin Time: 07:45 AM
End Time: 08:23 AM

Additional Information

No Additional Information Available

Items marked below violate the requirements of Chapter 64E-11 of the Florida Administrative Code and must be corrected. Continued operation of this facility without making these corrections is a violation of Chapter 64E-11, Florida Administrative Code and Chapters 381 and 386, Florida Statutes. Violations must be corrected by the date and time indicated in the Results section above or an administrative fine or other legal action will be initiated.

Violation Markings

FOOD SUPPLIES	17. Exclusion of personnel	X 34. Plumbing
1. Sources, etc.	18. Cleanliness	35. Toilet facilities
FOOD PROTECTION	19. Tobacco use	36. Handwashing facilities
2. Stored temperature	20. Handwashing	37. Garbage disposal
3. No further cooking/Rapid cooling	21. Handling of dishware	X 38. Vermin control
4. Thawing	EQUIPMENT/UTENSILS	OTHER FACILITIES AND OPERATIONS
5. Raw fruits	X 22. Refrigeration facilities/Thermometers	X 39. Other facilities and operations
6. Pork cooking	23. Sinks	TEMPORARY FOOD SERVICE EVENTS
7. Poultry cooking	24. Ice storage/Counter-protector	40. Temporary food service events
8. Other animal cooking	25. Ventilation/Storage/Sufficient equipment	VENDING MACHINES
9. Least contact/Reheating	26. Dishwashing facilities	41. Vending machines
10. Food container	X 27. Design and fabrication	MANAGER CERTIFICATION
11. Buffet requirements	28. Installation and location	42. Manager certification
12. Self-service condiments	29. Cleanliness of equipment	CERTIFICATES AND FEES
13. Reservice of food	30. Methods of washing	43. Certificates and fees
14. Sneeze guards	SANITARY FACILITIES AND CONTROLS	INSPECTION/ENFORCEMENT
15. Transportation of food	31. Water supply	44. Inspection/Enforcement
16. Poisonous/Toxic materials	32. Ice	
PERSONNEL	33. Sewage	

Inspector Signature:

Thomas Brown

Client Signature:

Thomas Brown

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General Comments

SERVICE STATION: STEAMTABLE: NOT SET UP AT THE TIME OF INSPECTION
WARMER: CHICKEN: 180F

REACH IN COOLER: COULD NOT BE DETERMINED, 35F
CHEST FREEZER: COULD NOT BE DETERMINED
WALK IN COOLER: 41F
WALK IN FREEZER: 0F
REACH IN FREEZER: 12F

SANITIZER: QUAT TABLETS 3 COMPARTMENT SINK 200 PPM
ALL SINKS USED BY EMPLOYEES HAVE HOT WATER AT THE TIME OF INSPECTION
ALL THERMOMETERS ARE IN WORKING ORDER AT THE TIME OF INSPECTION

Email Address(es): arden.keyes@browardschools.com

Violations Comments

Violation #22. Refrigeration facilities/Thermometers

OBSERVED: NO INTERNAL THERMOMETER IN CHEST FREEZER

OBSERVED: THERMOMETER FOR REACH IN COOLER IN DISREPAIR - READING BELOW 0 - CORRECTED ON SITE

CODE REFERENCE: Refrigerators. 64E-11.006(1), (1)(a). There will be sufficient, working, refrigerators. Each refrigerator will have a working thermometer.

Violation #27. Design and fabrication

OBSERVED: SOMAT IN DISREPAIR - LEAKING PIPE - IN THE EXTRACTION ROOM

OBSERVED: ICE BUILD-UP IN CHEST FREEZER

CODE REFERENCE: Designed. 64E-11.006(2). All equipment will be the proper design and fabrication.

Violation #34. Plumbing

OBSERVED: LEAKING PIPE AT 3 COMPARTMENT SINK

OBSERVED: HANDWASHING SINK DRAINING SLOWLY

CODE REFERENCE: Plumbing. 64E-11.007(3). Plumbing will comply with the plumbing authority having jurisdiction. Backflow prevention will be provided where needed.

Violation #38. Vermin control

OBSERVED: DOOR SCREEN IN DISREPAIR

CODE REFERENCE: Vermin. 64E-11.007(7). Effective measures shall be taken to protect against rodents, flies, roaches and other vermin. All openings to the outside are protected against vector entrance.

Violation #39. Other facilities and operations

OBSERVED: CRACKED/DAMAGED FLOOR TILES - NEAR 2 COMPARTMENT PREP SINK

OBSERVED: WALL IS IN DISREPAIR - AT BACK DRY STORAGE ROOM

OBSERVED: COVE/BASEBOARD IN DISREPAIR IN THE DRY STORAGE ROOM WITH THE WALK IN COOLER

CODE REFERENCE: Other Facilities. 64E-11.008. Floors, walls, and ceilings shall be smooth and washable. 20 foot candles of light shall be provided. Adequate ventilation shall be provided. A mop sink or garbage can wash down will be provided. No living quarter shall open to the facility. No live animals. Exterior area shall be kept clean.

Inspector Signature:

Client Signature:

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Inspection Conducted By: Sharon Bures (45706)
Inspector Contact Number: Work: (954) 467-4700 ex. 4235
Print Client Name:
Date: 1/30/2017

Inspector Signature:

Sharon Bures

Client Signature:

Sharon Bures