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



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#### **Facility Information**

Permit Number: 06-48-00849

Name of Facility: Whiddon-Rogers Education Ctr

Address: 700 SW 26 Street City, Zip: Fort Lauderdale 33315

Type: School (9 months or less)

Owner: Broward County School Board - Food & Nutrition Services Person In Charge: WYLIE HOWARD Phone: (754) 321-7550

Inspection Information

Purpose: Routine Begin Time: 08:45 AM Inspection Date: 5/9/2018 End Time: 09:17 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** 

1. Sources, etc. FOOD PROTECTION

2. Stored temperature

3. No further cooking/Rapid cooling

4. Thawing

5. Raw fruits

6. Pork cooking

7. Poultry cooking

8. Other animal cooking

9. Least contact/Reheating

10. Food container

11. Buffet requirements

12. Self-service condiments

13. Reservice of food

14. Sneeze guards

15. Transportation of food

16. Poisonous/Toxic materials

**PERSONNEL** 

17. Exclusion of personnel

18. Cleanliness

19. Tobacco use

20. Handwashing

21. Handling of dishware

EQUIPMENT/UTENSILS

22. Refrigeration facilities/Thermometers

23. Sinks

24. Ice storage/Counter-protector

25. Ventilation/Storage/Sufficient equipment

26. Dishwashing facilities

X 27. Design and fabrication

28. Installation and location

29. Cleanliness of equipment

30. Methods of washing

SANITARY FACILITIES AND CONTROLS

31. Water supply

32. Ice

33. Sewage

34. Plumbing

35. Toilet facilities

36. Handwashing facilities

X 37. Garbage disposal

38. Vermin control

OTHER FACILITIES AND OPERATIONS

X 39. Other facilities and operations

**RESULT: Satisfactory** 

Correct By: Next Inspection

Re-Inspection Date: None

TEMPORARY FOOD SERVICE EVENTS

40. Temporary food service events

VENDING MACHINES

41. Vending machines

MANAGER CERTIFICATION

42. Manager certification

CERTIFICATES AND FEES

43. Certificates and fees

INSPECTION/ENFORCEMENT

44. Inspection/Enforcement

**Inspector Signature:** 

Form Number: DH 4023 01/05

N. Jaken

Client Signature:

06-48-00849 Whiddon-Rogers Education Ctr

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## **General Comments**

FOOD WAS NOT BEING SERVED AT THE TIME OF INSPECTION

HANDSINK: 104 F MOPSINK: 106 F

EMPLOYEE BATHROOM SINK: 115 F

REACH IN COOLERS: 38-41 F REACH IN FREEZERS: 0 F WALK IN COOLER: 39 F WALK IN FREEZER: 0 F

PREP SINK: 114 F 3 COMP SINK: 127 F

SANITIZER: QUATERNARY AMMONIUM 200 PPM

FOODS TESTED: GROUND BEEF: 192 F CHICKEN BREAST: 156 F

SALAD (ROMAINE AND TOMATO SLICES): 40 F

Email Address(es): ARDEN.KEYES@BROWARDSCHOOLS.COM

#### **Violations Comments**

Violation #27. Design and fabrication

OBSERVED BOTH HANDLES IN THE REACH IN FREEZER LOCATED IN THE DRY STORAGE AREA WERE IN DISREPAIR

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

Violation #37. Garbage disposal

OBSERVED ONE LID ON THE DUMPSTER OPEN AT THE TIME OF INSPECTION

CODE REFERENCE: Garbage. 64E-11.007(6). Garbage will be disposed of to prevent vector harborage. Garbage containers will be leak proof. Outside storage will be on top of a smooth nonabsorbent material.

Violation #39. Other facilities and operations

OBSERVED LIGHT COVER IN DIŚREPAIR IN FRONT OF THE EMPLOYEE RESTROOM AREA

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.

Inspection Conducted By: Natalie Zaher (34196)

Inspector Contact Number: Work: (954) 467-4700 ex. 4213 Print Client Name: WHIDDON ROGERS EDUCATION CTR

Date: 5/9/2018

**Inspector Signature:** 

N. Jakes

**Client Signature:** 

Form Number: DH 4023 01/05 06-48-00849 Whiddon-Rogers Education Ctr