

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00223
Name of Facility: Dillard Elementary School
Address: 2330 NW 12 Court
City, Zip: Fort Lauderdale 33311

Correct By: Next Inspection
Re-Inspection Date: None

Type: School (more than 9 months)
Owner: Broward County School Board***
Person In Charge: TIFFANY PARRISH Phone: 754-322-6210

Inspection Information

Purpose: Routine
Inspection Date: 11/3/2016

Begin Time: 12:55 PM
End Time: 01:25 PM

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

<p>FOOD SUPPLIES X 1. Sources, etc.</p> <p>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</p> <p>PERSONNEL</p>	<p>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 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</p>	<p>34. Plumbing 35. Toilet facilities 36. Handwashing facilities X 37. Garbage disposal 38. Vermin control OTHER FACILITIES AND OPERATIONS 39. Other facilities and operations 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</p>
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Inspector Signature:

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Client Signature:

[Signature]

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General Comments

GREEN BEANS: 145°F
CORN: 140°F
GROUND BEEF: 155°F
TURKEY WRAPS: 49°F 20 MIN. ON FOOD LINE FROM PREP AREA.
MILKS: 36°F EXP: 11/14/2016

MILK COOLER: 34°F
REACH IN COOLERS: 30°F 30°F
REACH IN FREEZER: -1°F
CHEST FREEZERS: 0°F, 0°F
WALK IN COOLER: 30°F
WALK IN FREEZER: -0°F

SANITIZER: QUAT TABLETS 4 COMPARTMENT SINK 300 PPM
ALL SINKS USED BY EMPLOYEES HAVE HOT WATER AT THE TIME OF INSPECTION 131°F
ALL THERMOMETERS ARE IN WORKING ORDER AT THE TIME OF INSPECTION

Email Address(es): TIFFANY.PARRISH@BROWARDSCHOOLS.COM

Violations Comments

Violation #1. Sources, etc.
OBSERVED: 1 DENTED CAN - CORRECTIVE ACTION TAKEN

CODE REFERENCE: Food Supplies 64E-11.003. All food is from approved sources. Food is not adulterated misbranded or spoiled. No foods from private homes. Ice must be from an approved source.

Violation #37. Garbage disposal
OBSERVED: NON BAGGED GARBAGE IN SOMAT DUMPSTER
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.

Inspection Conducted By: Clifford Saieh (6158)
Inspector Contact Number: Work: (954) 467-4700 ex. 4210
Print Client Name: TIFFANY PARRISH
Date: 11/3/2016

Inspector Signature:

Client Signature: