

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: None
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: 5/16/2017

Begin Time: 10:48 AM
End Time: 11:15 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 | 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 | 38. Vermin control |
| 4. Thawing | EQUIPMENT/UTENSILS | OTHER FACILITIES AND OPERATIONS |
| 5. Raw fruits | 22. Refrigeration facilities/Thermometers | 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 | 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:

Client Signature:

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General Comments

SERVING LINE
RIB SANDWISH: 170°F
RICE: 199°F
BLACK BEANS: 187°F
RIBS: 168°F

OVEN
CHICKEN NUGGETS: 169°F

MILK: 37°F EXP: 528/2017
MILK COOLER: 30°F
REACH IN COOLER: 38°F
REACH IN FREEZER: 0°F
CHEST FREEZERS: 0°F, 0°F
WALK IN COOLER: 47°F IN USE DOOR - OPEN DURING TIME OF INSPECTION
WALK IN FREEZER: 05°F

SANITIZER: QUAT TABLETS 3 COMPARTMENT SINK 200 PPM
ALL SINKS USED BY EMPLOYEES HAVE HOT WATER AT THE TIME OF INSPECTION 100°F
ALL THERMOMETERS ARE IN WORKING ORDER AT THE TIME OF INSPECTION

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

Violations Comments

No Violation Comments Available

Inspection Conducted By: Clifford Saieh (6158)
Inspector Contact Number: Work: (954) 467-4700 ex. 4210
Print Client Name: CARLA RUCKER
Date: 5/16/2017

Inspector Signature:

Handwritten signature of Clifford Saieh.

Client Signature:

Handwritten signature of Carla Rucker.