

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00480
Name of Facility: Margate Middle School
Address: 500 NW 65 Avenue
City, Zip: Margate 33063

**Correct By: Next Inspection
Re-Inspection Date: None**

Type: School (9 months or less)
Owner: Broward County School Board - Food & Nutrition Services
Person In Charge: Broward County School Board - Food & Nutrition Services Phone: (754) 321-0215
PIC Email:

Inspection Information

Purpose: Routine
Inspection Date: 9/17/2018

Begin Time: 12:13 PM
End Time: 12:55 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

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	X 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	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	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	X 32. Ice	
PERSONNEL	33. Sewage	

Inspector Signature:

Client Signature:

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General Comments

MILK COOLER: 40°F, 40°F
REACH IN COOLER: 30°F 40°F, 25°F
REACH IN FREEZER: 0°F, 0°F
WALK IN COOLER: 40°F
WALK IN FREEZER: 0°F

REACH IN COOLERS: CESAR SALAD DRESSING 40°F, FRUIT CUP 41°F, RANCH DRESSING 41°F,
WALK IN COOLER: YOGURT 41°F, POPCORN CHICKEN 41°F
WARMER: POPCORN CHICKEN 149°F-150°F
SERVING LINE: BEANS 160°F

SANITIZER: 3 COMPARTMENT SINK 200QAC

HOT WATER TEMPS:
HAND WASHING SINK 102°F
3 COMP SINK 106°F
MOP SINK: 104°F
BATHROOM SINK: 100°F

Email Address(es): felicia.steele@browardschools.com

Violations Comments

Violation #32. Ice
Observed mold inside ice machine/inside ice machine unclean.
CODE REFERENCE: Ice. 64E-11.004(19). Ice brought into the facility will be from an approved source.

Violation #34. Plumbing
Observed bathroom sink pipes leaking.
CODE REFERENCE: Plumbing. 64E-11.007(3). Plumbing will comply with the plumbing authority having jurisdiction. Backflow prevention will be provided where needed.

Violation #37. Garbage disposal
Observed dumpster drain plug missing.
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 oven hood rusty
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: Laura Ramirez (6935)
Inspector Contact Number: Work: (954) 467-4700 ex. 4206
Print Client Name:
Date: 9/17/2018

Inspector Signature:

Client Signature: