



STATE OF FLORIDA
DEPARTMENT OF HEALTH
Annual Sanitation Certificate

06-48-00232

Food Hygiene - School (more than 9 months)

Issued To: Driftwood Middle School
2751 NW 70 Terrace
Hollywood, FL 33024

Mail To: Broward County School Board - Food & Nutrition
Services
7720 W Oakland Park Boulevard, Suite 204
Sunrise, FL 33351-33351

Owner: Broward County School Board - Food & Nutrition Services

Food Type: Full Service

Seating Capacity (Max): 0 [Restricted by Sewage Disposal Type:]

Operation Type: Main Operation

Food Hygiene Restrictions (if applicable)

06-BID-5364461

County: Broward
Amount Paid: \$260.00
Date Paid: 09/26/2021
Issued Date: 10/01/2021

Permit Expires On: 09/30/2022

Issued By:
Department of Health in Broward County
780 SW 24 Street
Fort Lauderdale, FL 33315-33315

(954) 412-7335

Original Customer: Driftwood Middle School (NON-TRANSFERABLE)

DISPLAY CERTIFICATE IN A CONSPICUOUS PLACE



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STATE OF FLORIDA
DEPARTMENT OF HEALTH
Annual Sanitation Certificate

06-48-1438490

Food Hygiene - School (more than 9 months)

Issued To: Driftwood Middle School - Vending Machine
2751 NW 70 Terrace
Hollywood, FL 33024

Mail To: Broward County School Board - Food & Nutrition
Services
7720 W Oakland Park Boulevard, Suite 204
Sunrise, FL 33351-33351

Owner: Broward County School Board - Food & Nutrition Services

Food Type: Full Service

Seating Capacity (Max): 0 [Restricted by Sewage Disposal Type:]

Operation Type: Vending Machine Dispensing Potentially Hazardous Foods

Food Hygiene Restrictions (if applicable)

06-BID-5364393

County: Broward
Amount Paid: \$85.00
Date Paid: 09/26/2021
Issued Date: 10/01/2021

Permit Expires On: 09/30/2022

Issued By:
Department of Health in Broward County
780 SW 24 Street
Fort Lauderdale, FL 33315-33315

(954) 412-7335

Original Customer: Driftwood Middle School - Vending Machine (NON-TRANSFERABLE)

DISPLAY CERTIFICATE IN A CONSPICUOUS PLACE



STATE OF FLORIDA
DEPARTMENT OF HEALTH
Annual Sanitation Certificate

06-48-1438490

Food Hygiene - School (more than 9 months)

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2751 NW 70 Terrace
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Mail To: Broward County School Board - Food & Nutrition
Services
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Sunrise, FL 33351-33351

Owner: Broward County School Board - Food & Nutrition Services

06-BID-5364393

County: Broward
Amount Paid: \$85.00
Date Paid: 09/26/2021
Issued Date: 10/01/2021

Permit Expires On: 09/30/2022

Issued By:
Department of Health in Broward County
780 SW 24 Street
Fort Lauderdale, FL 33315-33315

(954) 412-7335

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00232
Name of Facility: Driftwood Middle School
Address: 2751 NW 70 Terrace
City, Zip: Hollywood 33024

Type: School (more than 9 months)
Owner: Broward County School Board - Food & Nutrition Services
Person In Charge: Alisha Demps Phone: (754) 323-5460
PIC Email: alisha.demps@browardschools.com

Inspection Information

Purpose: Routine
Inspection Date: 9/23/2021
Correct By: None
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 3
Number of Repeat Violations (1-57 R): 0
Facility Grade: N/A
Stop Sale: No

Begin Time: 08:58 AM
End Time: 10:27 AM

Marking Key: IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility; COS=violation corrected on site; R=repeat violation from previous inspection

FoodBorne Illness Risk Factors And Public Health Interventions

SUPERVISION

- IN 1. Demonstration of Knowledge/Training
- IN 2. Certified Manager/Person in charge present

EMPLOYEE HEALTH

- IN 3. Knowledge, responsibilities and reporting
- IN 4. Proper use of restriction and exclusion
- IN 5. Responding to vomiting & diarrhea events

GOOD HYGIENIC PRACTICES

- NO 6. Proper eating, tasting, drinking, or tobacco use
- IN 7. No discharge from eyes, nose, and mouth

PREVENTING CONTAMINATION BY HANDS

- IN 8. Hands clean & properly washed
- IN 9. No bare hand contact with RTE food
- IN 10. Handwashing sinks, accessible & supplies

APPROVED SOURCE

- IN 11. Food obtained from approved source
- NO 12. Food received at proper temperature
- OUT 13. Food in good condition, safe, & unadulterated (COS)
- NA 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

- IN 15. Food separated & protected; Single-use gloves

- OUT 16. Food-contact surfaces; cleaned & sanitized (COS)

- IN 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- NO 18. Cooking time & temperatures
- NO 19. Reheating procedures for hot holding
- IN 20. Cooling time and temperature
- IN 21. Hot holding temperatures

- OUT 22. Cold holding temperatures (COS)

- IN 23. Date marking and disposition

- NA 24. Time as PHC; procedures & records

CONSUMER ADVISORY

- NA 25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS

- NA 26. Pasteurized foods used; No prohibited foods

ADDITIVES AND TOXIC SUBSTANCES

- NA 27. Food additives: approved & properly used
- IN 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES

- NA 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

06-48-00232 Driftwood Middle School

STATE OF FLORIDA
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COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Good Retail Practices

<p>SAFE FOOD AND WATER</p> <p>NA 30. Pasteurized eggs used where required</p> <p>IN 31. Water & ice from approved source</p> <p>NA 32. Variance obtained for special processing</p> <p>FOOD TEMPERATURE CONTROL</p> <p>IN 33. Proper cooling methods; adequate equipment</p> <p>IN 34. Plant food properly cooked for hot holding</p> <p>NO 35. Approved thawing methods</p> <p>IN 36. Thermometers provided & accurate</p> <p>FOOD IDENTIFICATION</p> <p>IN 37. Food properly labeled; original container</p> <p>PREVENTION OF FOOD CONTAMINATION</p> <p>IN 38. Insects, rodents, & animals not present</p> <p>IN 39. No Contamination (preparation, storage, display)</p> <p>IN 40. Personal cleanliness</p> <p>IN 41. Wiping cloths: properly used & stored</p> <p>NO 42. Washing fruits & vegetables</p> <p>PROPER USE OF UTENSILS</p> <p>IN 43. In-use utensils: properly stored</p> <p>OUT 44. Equipment & linens: stored, dried, & handled (COS)</p> <p>IN 45. Single-use/single-service articles: stored & used</p>	<p>NA 46. Slash resistant/cloth gloves used properly</p> <p>UTENSILS, EQUIPMENT AND VENDING</p> <p>IN 47. Food & non-food contact surfaces</p> <p>IN 48. Ware washing: installed, maintained, & used; test strips</p> <p>IN 49. Non-food contact surfaces clean</p> <p>PHYSICAL FACILITIES</p> <p>IN 50. Hot & cold water available; adequate pressure</p> <p>IN 51. Plumbing installed; proper backflow devices</p> <p>IN 52. Sewage & waste water properly disposed</p> <p>IN 53. Toilet facilities: supplied, & cleaned</p> <p>IN 54. Garbage & refuse disposal</p> <p>IN 55. Facilities installed, maintained, & clean</p> <p>IN 56. Ventilation & lighting</p> <p>IN 57. Permit; Fees; Application; Plans</p>
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This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida Administrative Code or Chapter 381.0072, Florida Statutes. Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.

Violations Comments

<p>Violation #13. Food in good condition, safe, & unadulterated Canned food (Green Beans) with dents on hermetic seal, food adulterated. Food discarded.- Corrected on site.</p> <p>CODE REFERENCE: 64E-11.003(1). The food packaging shall not be compromised nor the true appearance, color, or quality of a food be intentionally altered.</p>	
<p>Violation #16. Food-contact surfaces; cleaned & sanitized Can opener/slicer visibly soiled.- Corrected on site.</p> <p>CODE REFERENCE: 64E-11.003(2). Food shall only contact surfaces that are clean and sanitized.</p>	
<p>Violation #22. Cold holding temperatures Cold TCS food (Cut tomato) tested 68F, not held at 41F or less. Held less than 4 hours, placed back in the walk-in freezer to bring down temperature.- Corrected on site.</p> <p>CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held cold, and not subject to an approved HACCP plan, must be maintained at 41°F.</p>	
<p>Violation #44. Equipment & linens: stored, dried, & handled Wet nesting of clean, sanitized (sheet trays and pans), not air dried prior to storage.- Corrected on site.</p> <p>CODE REFERENCE: 64E-11.003(4). Utensils and equipment must be cleaned, sanitized and air dried prior to storage. Utensils, equipment, and linens must be properly cleaned and stored.</p>	

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

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FOOD SERVICE
INSPECTION REPORT



General Comments

Equipment:

Reach in refrigerator: 41F/ 38F/ 41F
Reach in freezer: 9F/ 2F
Milk chest cooler: 38F/ 40F/ 40F
Walk in refrigerator: 38F/ 41F
Walk in freezer: 12F

Hot Water:

Handwashing sink: 116F
Prep sink: 124F
3 Compartment sink: 107F
Mop sink: 102F
Bathrooms: 106F

Sanitizer:

Sanitizer bucket (QUAT): 200ppm
3-Compartment sink (QUAT): 200ppm

Food:

Milk: 40F
Fries: 135F
Chicken sandwich: 135F
Cut tomato: 68F
Chicken nuggets: 135F
Bean Burrito: 155F

Note: Observed Employee Food Safety Training conducted on 03/29/2021.

Email Address(es): alisha.demps@browardschools.com

Inspection Conducted By: Wendy Coral (929)
Inspector Contact Number: Work: (954) 412-7217 ex.
Print Client Name:
Date: 9/23/2021

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

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