

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-2623781
Name of Facility: McFatter Technical College-FNS Kiosk
Address: 6500 Nova Drive, Building 6
City, Zip: Davie 33317

Type: School (9 months or less)
Owner: Broward County School Board - Food & Nutrition Services
Person In Charge: Rawn Wooden Phone: (754) 321-0235
PIC Email: Steven.Mosley@browardschools.com

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 0	Begin Time: 12:06 PM
Inspection Date: 8/7/2023	Number of Repeat Violations (1-57 R): 0	End Time: 12:20 PM
Correct By: None	Facility Grade: N/A	
Re-Inspection Date: None	Stop Sale: No	

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
NA 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 & diarrheal events

GOOD HYGIENIC PRACTICES

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

PREVENTING CONTAMINATION BY HANDS

- NO 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
IN 13. Food in good condition, safe, & unadulterated
NA 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

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

- IN 16. Food-contact surfaces; cleaned & sanitized

- NO 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- NA 18. Cooking time & temperatures
NA 19. Reheating procedures for hot holding
NA 20. Cooling time and temperature
NO 21. Hot holding temperatures
NO 22. Cold holding temperatures
NO 23. Date marking and disposition
NA 24. Time as PHC; procedures & records

CONSUMER ADVISORY

- NA 25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS

- IN 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

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Good Retail Practices

SAFE FOOD AND WATER

- ☐ 30. Pasteurized eggs used where required
☒ 31. Water & ice from approved source
☒ 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

- ☒ 33. Proper cooling methods; adequate equipment
☒ 34. Plant food properly cooked for hot holding
☒ 35. Approved thawing methods
☒ 36. Thermometers provided & accurate

FOOD IDENTIFICATION

- ☐ 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

- ☒ 38. Insects, rodents, & animals not present
☒ 39. No Contamination (preparation, storage, display)
☒ 40. Personal cleanliness

- ☐ 41. Wiping cloths: properly used & stored

- ☐ 42. Washing fruits & vegetables

PROPER USE OF UTENSILS

- ☐ 43. In-use utensils: properly stored
☐ 44. Equipment & linens: stored, dried, & handled
☒ 45. Single-use/single-service articles: stored & used

- ☒ 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- ☒ 47. Food & non-food contact surfaces
☒ 48. Ware washing: installed, maintained, & used; test strips
☒ 49. Non-food contact surfaces clean

PHYSICAL FACILITIES

- ☒ 50. Hot & cold water available; adequate pressure
☒ 51. Plumbing installed; proper backflow devices
☒ 52. Sewage & waste water properly disposed
☒ 53. Toilet facilities: supplied, & cleaned
☒ 54. Garbage & refuse disposal
☒ 55. Facilities installed, maintained, & clean
☒ 56. Ventilation & lighting
☒ 57. Permit; Fees; Application; Plans

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

No Violation Comments Available

Inspector Signature:

Client Signature:

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General Comments

Result: Satisfactory

Temperatures:

Restroom

Handsink: 112F

M: 112F

F: 110F

Employee safety training completed June, 2023.

1 Thermometer calibrated at: 32F

Note: Pre-packaged cold food received from Indian Middle School daily to be served by students in room 613 when program is in operation.

Note: No Food on site at time of inspection.

Note: Facility not in operation at time of inspection.

Email Address(es): Steven.Mosley@browardschools.com

Inspection Conducted By: Christian Sapovits (30689)

Inspector Contact Number: Work: (954) 412-7328 ex.

Print Client Name:

Date: 8/7/2023

Inspector Signature:

A handwritten signature in black ink, appearing to be "CP".

Client Signature:

A handwritten signature in black ink, appearing to be "P. W.".