

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 06-48-00053  
Name of Facility: Atlantic Technical Center  
Address: 4700 Coconut Creek Parkway  
City, Zip: Coconut Creek 33063  
  
Type: School (more than 9 months)  
Owner: Atlantic Vo-Tech Ctr  
Person In Charge: Tiffany Bowling Phone: 754-321-5139  
PIC Email: tiffany.bowling@browardschools.com

**Inspection Information**

Purpose: Routine	Number of Risk Factors (Items 1-29): 3	Begin Time: 09:45 AM
Inspection Date: 5/22/2025	Number of Repeat Violations (1-57 R): 1	End Time: 11:35 AM
Correct By: Next Inspection	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**

- IN** 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
- OUT** 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

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

- NO** 17. Proper disposal of unsafe food

**TIME/TEMPERATURE CONTROL FOR SAFETY**

- NO** 18. Cooking time & temperatures

- IN** 19. Reheating procedures for hot holding

- NO** 20. Cooling time and temperature

- OUT** 21. Hot holding temperatures (**COS**)

- IN** 22. Cold holding temperatures

- 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**

- IN** 26. Pasteurized foods used; No prohibited foods

**ADDITIVES AND TOXIC SUBSTANCES**

- IN** 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

06-48-00053 Atlantic Technical Center

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**Good Retail Practices**

**SAFE FOOD AND WATER**

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

**FOOD TEMPERATURE CONTROL**

- IN 33. Proper cooling methods; adequate equipment
- NO 34. Plant food properly cooked for hot holding
- IN 35. Approved thawing methods
- IN 36. Thermometers provided & accurate

**FOOD IDENTIFICATION**

- IN 37. Food properly labeled; original container

**PREVENTION OF FOOD CONTAMINATION**

- IN 38. Insects, rodents, & animals not present
- IN 39. No Contamination (preparation, storage, display)
- IN 40. Personal cleanliness
- OUT 41. Wiping cloths: properly used & stored **(COS)**
- NO 42. Washing fruits & vegetables
- PROPER USE OF UTENSILS**
- NO 43. In-use utensils: properly stored
- IN 44. Equipment & linens: stored, dried, & handled
- OUT 45. Single-use/single-service articles: stored & used **(COS)**

- NO 46. Slash resistant/cloth gloves used properly

**UTENSILS, EQUIPMENT AND VENDING**

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

**PHYSICAL FACILITIES**

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

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**Violations Comments**

Violation #12. Food received at proper temperature

Receiving temperature log for catered food (Papa John's) not maintained at facility. Provide receiving temperature log for catered food.

CODE REFERENCE: 64E-11.003(1)(a). All PHF/TCS foods shall be at a safe temperature when received and accepted by the establishment.

Violation #16. Food-contact surfaces; cleaned & sanitized

Hot water sanitizing temp is less than 160 F in mechanical operation (single/multi-tank conveyer dishwashing machine). Minimum final rinse temperature required is 180F. Provide hot water for sanitizing at minimum 180F.

Note: Facility must only use 3-compartment sink until dishwasher is repaired.

CODE REFERENCE: 64E-11.003(2). Food shall only contact surfaces that are clean and sanitized.

Violation #21. Hot holding temperatures

Hot TCS food (pizza - pepperoni) tested 118 F, not held at 135F or above. Reheat foods at 165F/Reheat commercial product at 135F or above. Place to reheat.

CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held hot and not subject to an approved HACCP plan, must be maintained at 135°F.

Violation #41. Wiping cloths: properly used & stored

Wiping cloth sanitizing solution tested 100 PPM for QAC. Required sanitizing solution level is 200 to 400 PPM. Provide required sanitizing solution level for QAC.

CODE REFERENCE: 64E-11.003(2). In-use wiping cloths shall be stored in an effective and approved sanitizing solution between uses.

Violation #45. Single-use/single-service articles: stored & used

Mouth contact surface of single-use item (spoons) exposed to contamination when handled. Protect mouth contact surface of single-use item, align all handles to same direction. Corrected on site.

CODE REFERENCE: 64E-11.003(4). Single-service/Single-use articles must be properly stored and protected to prevent possible contamination. Discard items after use.

Violation #47. Food & non-food contact surfaces

Refrigerator door rubber gasket not working properly, left door opens when the right door is closed. Refrigerator located in (back room, close to walk in cooler and freezer) Repair/repair gasket. Maintain equipment in good repair.

CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.

Violation #55. Facilities installed, maintained, & clean

Observed floor under fryer is unclean with oil. Maintain clean floors.

CODE REFERENCE: 64E-11.003(5). Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. Exterior areas shall be kept cleaned.

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**General Comments**

Employee Food Safety Training/Employee Health policy training completed on 4/2025.

**Food Temps:**

Rice: 37 F, cooked 5/21  
Chicken: 38 F, cooked 5/21  
Lettuce: 41 F  
Sliced ham: 41 F  
Pepperoni pizza: 118 F, see violation  
Sausage pizza: 135 F

**Refrigerator Temps**

Reach-in refrigerator: 28 F / 34 F / 41 F  
Reach-in freezer: 12 F  
Walk-in refrigerator: 32 F / 40 F  
Walk-in freezer: -16 / -10 F / 10 F

**Hot Water Temps**

Kitchen handsink: 104 to 110 F  
3 comp. sink: 117 F / 114 F / 111 F (cold kitchen)  
Employee bathroom handsink: 107 to 119F  
Mopsink: 106 F

**Warewashing Procedure/Sanitizer Used**

3 comp. sink chemical sanitizer: 200 ppm  
Wet wiping bucket: 200 ppm Quat  
Dishwashing machine hot water sanitizing temp.: less than 160 F, see violation  
Sanitizer Test kit provided.

**Pest Control**

Pest Control service provided by Tower Pest Control

**Non-Service Animals**

No dogs or non-service animals allowed inside establishment.

Email Address(es): tiffany.bowling@browardschools.com;  
janet.oswald@browardschools.com

Inspection Conducted By: Stella Aquino Figueroa (6599)

Inspector Contact Number: Work: (954) 412-7320 ex.

Print Client Name:

Date: 5/22/2025

**Inspector Signature:**

**Client Signature:**