

FOOD SERVICE

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

Approval: _____



PURPOSE:

ROUTINE REINSPECTION HOSPITAL CMC CHILD

CONSTRUCT. CHANGE OF OWNER NURSING MOVIE LIMITED

COMPLAINT CONSULTATION DETENTION SCHOOL OTHER

QA SURVEY EPIDEMIOLOGY LOUNGE RESIDENTIAL

OTHER

RESULTS:

Satisfactory

Incomplete

Unsatisfactory

OUT OF BUSINESS

Correct Violations by

Next Inspection

8:00 AM on

NAME Attucks Middle School

ADDRESS 3500 N 22 Avenue **CITY** Hollywood

OWNER Broward County School Board **ZIP** 33020

PERSON IN CHARGE Shaw-Principal, Mrs **PHONE** (754) 323-3000

EMAIL kayerhardt@browardschools.com

| BEGIN TIME | END TIME | DATE ASSESSED | POSITION # | EXISTING FACILITIES - PERMIT NUMBER |
|------------|----------|---------------|------------|-------------------------------------|
| 13:05 | 13:45 | 04/12/2011 | 27146 | 06-48-00055 |

| RE-INSPECTION DATE |
|--------------------|
| |

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.

| | | | |
|---|---|---|---|
| <p>FOOD SUPPLIES</p> <p><input type="checkbox"/> 1. Sources etc.</p> <p>FOOD PROTECTION</p> <p><input type="checkbox"/> 2. Stored temperature</p> <p><input type="checkbox"/> 3. No further cooking/rapid cooling</p> <p><input type="checkbox"/> 4. Thawing</p> <p><input type="checkbox"/> 5. Raw fruits</p> <p><input type="checkbox"/> 6. Pork cooking</p> <p><input type="checkbox"/> 7. Poultry cooking</p> <p><input type="checkbox"/> 8. Other animal cooking</p> <p><input type="checkbox"/> 9. Least contact/reheating</p> <p><input checked="" type="checkbox"/> 10. Food container</p> <p><input type="checkbox"/> 11. Buffet requirements</p> <p><input type="checkbox"/> 12. Self-service condiments</p> <p><input type="checkbox"/> 13. Re-service of food</p> | <p><input type="checkbox"/> 14. Sneeze guards</p> <p><input type="checkbox"/> 15. Transportation of food</p> <p><input type="checkbox"/> 16. Poisonous/toxic materials</p> <p>PERSONNEL</p> <p><input checked="" type="checkbox"/> 17. Exclusion of personnel</p> <p><input type="checkbox"/> 18. Cleanliness</p> <p><input type="checkbox"/> 19. Tobacco use</p> <p><input type="checkbox"/> 20. Handwashing</p> <p><input type="checkbox"/> 21. Handling of dishware</p> <p>EQUIPMENT/UTENSILS</p> <p><input checked="" type="checkbox"/> 22. Refrigeration facilities/Therm.</p> <p><input type="checkbox"/> 23. Sinks</p> <p><input checked="" type="checkbox"/> 24. Ice storage/counter-protector</p> <p><input type="checkbox"/> 25. Ventilation/Storage/Sufficient equip.</p> <p><input type="checkbox"/> 26. Dishwashing facilities</p> | <p><input type="checkbox"/> 27. Design and fabrication</p> <p><input type="checkbox"/> 28. Installation and location</p> <p><input type="checkbox"/> 29. Cleanliness of equipment</p> <p><input type="checkbox"/> 30. Methods of washing</p> <p>SANITARY FACILITIES AND CONTROLS</p> <p><input type="checkbox"/> 31. Water supply</p> <p><input type="checkbox"/> 32. Ice</p> <p><input type="checkbox"/> 33. Sewage</p> <p><input type="checkbox"/> 34. Plumbing</p> <p><input type="checkbox"/> 35. Toilet facilities</p> <p><input type="checkbox"/> 36. Handwashing facilities</p> <p><input type="checkbox"/> 37. Garbage disposal</p> <p><input type="checkbox"/> 38. Vermin control</p> | <p>OTHER FACILITIES AND OPERATIONS</p> <p><input type="checkbox"/> 39. Other facilities and operations</p> <p>TEMPORARY FOOD SERVICE EVENTS</p> <p><input type="checkbox"/> 40. Temporary food service events</p> <p>VENDING MACHINES</p> <p><input type="checkbox"/> 41. Vending machines</p> <p>MANAGER CERTIFICATION</p> <p><input type="checkbox"/> 42. Manager certification</p> <p>CERTIFICATES AND FEES</p> <p><input type="checkbox"/> 43. Certificates and fees</p> <p>INSPECTION/ENFORCEMENT</p> <p><input type="checkbox"/> 44. Inspection/Enforcement</p> |
|---|---|---|---|

COMMENTS AND INSTRUCTIONS

Violation Observed:10 Food stored on floor in dry storage
Code Reference FAC: Storage Containers. **64E-11.004(13)(14)2**. Food storage containers shall be clean, covered, and marked with their contents. Refrigerated, ready-to-eat, potentially hazardous food prepared in the facility, must be marked with date of preparation, if held > 24 hours. Food must be stored six inches above the floor.

Violation Observed:22 Floor freezer (ice cream) has no visible thermometer
Code Reference FAC: Refrigerators. **64E-11.006(1)(1)(a)**. There will be sufficient, working refrigerators. Each refrigerator will have a working thermometer.

Violation Observed:17 staff other than cafeteria employees in kitchen area at ice machine
Code Reference FAC: Exclusion of Personnel. **64E-11.025(1)**; **64E-11.004(22)**. No person with a communicable disease, that can be transmitted through normal food operations will work in the food prep area. Notify the department in the event of an emergency occurrence that may contaminate food.

Violation Observed:24 Ice machine dirty inside (top). Must clean and sanitize
Code Reference FAC: Storage. **64E-11.006(1)(c)-(e)**. There shall be sufficient cabinets, water dispensing devices, storage for single service

****Continued On Page 2****

INSPECTION CONDUCTED BY: Mychelle Walker PHONE: _____

INSPECTION COND SIGNATURE: *Mychelle Walker* PHONE: _____

COPY OF REPORT RECEIVED BY: *K. E. Shaw* DATE: 4/12/2011

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY PUBLIC HEALTH UNIT
Food Establishment



Name: Attucks Middle School

Date: 4/12/2011

Identification No: 06-48-00055

Comments and Instructions (Continued from Page 1):

articles.

No hot food present @ time of inspection

WIC (walk in cooler) 40 degrees
WIF (walk in freezer) 0 degrees
RIW (reach in warmer) no food present
RIC (reach in cooler) juice, salads, fruit
hot water 120 degrees
Air curtain in place
dumpster: Good

Copy of Report
Received By:

Inspector Mychelle Walker

Page 2