

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

UserId: GrayMA

Approval:

26.304891 /-80.266848

PURPOSE:

- ROUTINE REINSPECTION
 CONSTRUCT. CHANGE OF OWNER
 COMPLAINT CONSULTATION
 QA SURVEY EPIDEMIOLOGY
 OTHER

TYPE:

- HOSPITAL CMC CHILD
 NURSING MOVIE LIMITED
 DETENTION SCHOOL OTHER
 LOUNGE RESIDENTIAL



RESULTS:

- Satisfactory
 Incomplete
 Unsatisfactory
 OUT OF BUSINESS
Correct Violations by
 Next Inspection
 8:00 AM on

NAME Marjorie Stoneman Douglas High
ADDRESS 5901 Pine Island Road **CITY** Parkland
PHONE 754-322-2150 **ZIP** 33067
PERSON IN CHARGE Susanne Smith
EMAIL susanne.smith@browardschools.com

BEGIN TIME	END TIME	DATE ASSESSED	POSITION #	EXISTING FACILITIES - PERMIT NUMBER
11:07	11:39	06/02/2010	34196	06-48-00481

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.

FOOD SUPPLIES

1. Sources etc

FOOD PROTECTION

2. Stored temperature
 3. No further cooking/rapid cooling
 4. Thawing
 5. Raw fruits
 6. Pork cooking
 7. Poultry cooking
 8. Other animal cooking
 9. Least contact/reheating
 10. Food container
 11. Buffet requirements
 12. Self-service condiments
 13. Reservice of food

14. Sneeze guards
 15. Transportation of food
 16. Poisonous/toxic materials

PERSONNEL

17. Exclusion of personnel
 18. Cleanliness
 19. Tobacco use
 20. Handwashing
 21. Handling of dishware

EQUIPMENT/UTENSILS

22. Refrigeration facilities/Them
 23. Sinks
 24. Ice storage/counter-protector
 25. Ventilation/Storage/Sufficient equip.
 26. Dishwashing facilities

27. Design and fabrication
 28. Installation and location
 29. Cleanliness of equipment
 30. Methods of washing

SANITARY FACILITIES AND CONTROLS

31. Water supply
 32. Ice
 33. Sewage
 34. Plumbing
 35. Toilet facilities
 36. Handwashing facilities
 37. Garbage disposal
 38. Vermin control

OTHER FACILITIES AND OPERATIONS

39. Other facilities and operations
TEMPORARY FOOD SERVICE EVENTS
 40. Temporary food service events
VENDING MACHINES
 41. Vending machines
MANAGER CERTIFICATION
 42. Manager certification
CERTIFICATES AND FEES
 43. Certificates and fees
INSPECTION/ENFORCEMENT
 44. Inspection/Enforcement

COMMENTS AND INSTRUCTIONS

Walkin freezer 5
walkin refrigerator 28
reachin freezer -10, 0
reachin refrigerator 40, 40, 38, 36
hotwater 110
chicken nuggets 145
milk 42
pizza 160

INSPECTION CONDUCTED BY: Melisa Gray
INSPECTION COND SIGNATURE: *Melisa Gray*
COPY OF REPORT RECEIVED BY: *Susanne Smith*

PHONE: 954-786-4812
PHONE: _____
DATE: 06/02/2010