

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



1 of 2

Facility Information

RESULT: Satisfactory

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

**Correct By: Next Inspection
Re-Inspection Date: None**

Type: School (more than 9 months)
Owner: Broward County School Board***
Person In Charge: Angelica Jones Phone: (754) 323-3100

Inspection Information

Purpose: Routine
Inspection Date: 4/25/2016

Begin Time: 10:40 AM
End Time: 12:00 PM

Additional Information

No Additional Information Available

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.

Violation Markings

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

Inspector Signature:

Zach Otter

Client Signature:

[Signature]

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2 of 2

General Comments

HOT WATER KITCHEN HAND SINK 100°F
EMPLOYEE RESTROOM HAND WASH SINK 100°F
3 COMPARTMENT SINK 125°F
2 COMPARTMENT SINK 110°F

QUAT SANITIZER 3 COMPARTMENT SINK 0PPM, NOT SET UP DURING INSPECTION.

WALKIN COOLERS #1 - #2 AMBIENT RANGE 36 TO 39°F
TUNA SPREAD AMBIENT COOLING 44°F
MILK 37°F EXP DATE: 5/7/16

REACHIN COOLERS #1 - #2 AMBIENT TEMP 40°F
CHICKEN PATTIES THAWING 25°F
PREPPED SALAD AMBIENT COOLING 56°F

MILK COOLERS #1 - #3
TEMP RANGE 37 - 38°F
EXP: 5/7/2016

SERVING LINE: WHITE RICE, CORN, BROCCOLI, BEEF PATTY, PIZZA, FISH NUGGETS.
ALL FOOD ITEMS FOUND BETWEEN 144 - 175°F

WARMER OVENS: PIZZA 165°F, FISH NUGGETS 152°F

Email Address(es): angelica.jones@browardschools.com

Violations Comments

Violation #20. Handwashing
OBSERVED EMPLOYEE WASHING HANDS FOR LESS THAN 20 SECONDS AFTER USING RESTROOMS. CORRECTIVE ACTION TAKEN: SPOKE TO KITCHEN MANAGER ABOUT PROPER HAND WASHING PROCEDURES.
CODE REFERENCE: Washing Hands. 64E-11.005(5). Employees will wash their hands after: using the toilet, handling soiled equipment, coughing or using tobacco, eating, etc.

Violation #29. Cleanliness of equipment
OBSERVED RUST PITTING AND DUST ACCUMMULATION ON FAN GUARD IN BOTH WALK-IN COOLERS.
OBSERVED BLACK ENCRUSTED MATERIAL IN REACHIN OVEN
CODE REFERENCE: Cleaned. 64E-11.006(4). All equipment will be maintained in a clean and sanitized manner.

Violation #39. Other facilities and operations
BLACK MOLD LIKE SUBSTANCE OBSERVED ON EXTERIOR SOMAT DRAIN.
CODE REFERENCE: Other Facilities. 64E-11.008. Floors, walls, and ceilings shall be smooth and washable. 20 foot candles of light shall be provided. Adequate ventilation shall be provided. A mop sink or garbage can wash down will be provided. No living quarter shall open to the facility. No live animals. Exterior area shall be kept clean.

Inspection Conducted By: Zachary Orthen (54900)
Work: (954) 467-4700 ex. 4218
Date: 4/25/2016

Inspector Signature:

Client Signature: