



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



Facility Information Section

Satisfactory

Permit Number: 06-48-00232
Type: School (more than 9 months)
Owner: Broward County School Board***
Person In Charge: Angelica Jones Phone: 754-323-3100
Name of Facility: Driftwood Middle School
Address: 2751 NW 70 Terrace
City, Zip: Hollywood 33024

Inspection Results Information Section

Purpose: Routine
Inspection Date: 11/16/2015
Begin Time: 11:08 AM
End Time: 11:41 AM
Correct By: None
Re-Inspection Date: None

Additional Information Section

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 Section

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	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	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	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	

General Comments Section

Inspector Signature:

Zach Otkin

Client Signature:

[Signature]



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NO VIOLATIONS OBSERVED.

KITCHEN HOT WATER HAND SINK 105 F

KITCHEN HOT WATER 3 COMPARTMENT SINK 120 F
EMPLOYEE RESTROOM HOT WATER HAND SINK 121 F

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

SERVING LINE:

COOKED BROCCOLI 158 F
COOKED CHICKEN PATTIES 155 F
COOKED WHITE RICE 150 F
MILK 36-41 F EXP. 11/24/2015

REACH IN COOLER #1 AMBIENT 40 F
MILK 41 F EXP 11/29/2015
PREPPED BREAKFAST HAM SANDWICHES 50 F AMBIENT COOLING LESS THAN 2 HOURS INTO PROCESS

WALK IN COOLER #1 AMBIENT 38 F
BUTTER BLOCK 38 F
SHREDDED LETTUCE 41 F

WALK IN COOLER #2 AMBIENT 40 F
MILK 40 F, EXP. 11/24/2015

WALK IN FREEZER AMBIENT -15 F
ALL POTENTIALLY HAZARDOUS FOODS FROZEN SOLID

Violations Comments Section

No Violation Comments Available

Inspection Conducted By: Zachary Orthen (30688)
Phone: (954) 467-4700 ex. 4218
Received By: Signed
Date: 11/16/2015

Inspector Signature:

Zach Orthen

Client Signature:

[Signature]