

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



1 of 2

Facility Information Section

Satisfactory

Permit Number: 06-48-00055 Type: School (9 months or less)

Owner: Broward County School Board***

Person In Charge: Errol Evans Phone: 754 567 9870

Name of Facility: Attucks Middle School

Address: 3500 N 22 Avenue City, Zip: Hollywood 33020

Inspection Results Information Section

Purpose: Routine Begin Time: 11:04 AM Correct By: None

Inspection Date: 10/29/2015 End Time: 11:32 AM 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

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/Thermometers
- 23. Sinks
- 24. Ice storage/Counter-protector
- 25. Ventilation/Storage/Sufficient equipment
- 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
- VENDINĠ MACHINES
- 41. Vending machines
- MANAGER CERTIFICATION
- 42. Manager certification CERTIFICATES AND FEES
- 43. Certificates and fees
- INSPECTION/ENFORCEMENT
- 44. Inspection/Enforcement

General Comments Section

Inspector Signature:

2. Dentu

Client Signature:

Kang Esharcet

Form Number: DH 4023 01/05



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



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MILK 36F HOT WATER 112F GROUND BEEF IN SAUCE

NO VIOLATIONS OBSERVED AT TIME OF INSPECTION

Violations Comments Section

No Violation Comments Available

Inspection Conducted By: Shirrell Donovan (30668)

Phone: (954) 467-4700 ex. 3451 Received By: Signed

Date: 10/29/2015

Inspector Signature:

3. Denovo

Form Number: DH 4023 01/05

Client Signature:

Kay E Esharcot