

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00224
 Name of Facility: Dillard High School
 Address: 2501 NW 11 Street
 City, Zip: Fort Lauderdale 33311

 Type: School (more than 9 months)
 Owner: Broward County School Board***
 Person In Charge: MONA JOSEPH Phone: 754-322-0810

Correct By: Next Inspection
Re-Inspection Date: None

Inspection Information

Purpose: Routine
 Inspection Date: 8/30/2016

Begin Time: 09:01 AM
 End Time: 09:57 AM

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 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. Sneez 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 X 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
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Inspector Signature:

Client Signature:

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2 of 2

General Comments

BAKED ZITI 198°F
TURKEY SLICES 40°F
BURGER PATTIES 143°F PREP. TEMP.
STRAWBERRY PARFAIT 40°F AMBIENT PREP TEMP
TOMATO SLICES 39 AMBIENT PREP TEMP
MILKS: 36°F 39°F EXP: 09/06/2016

MILK COOLERS: #1-#2 35°F 38°F
REACH IN COOLERS: #1 - 6 / TEMPS 30°F - 40°F
WALK IN COOLER: 38°F
WALK IN FREEZER: -05°F
SLIDING GLASS REACH IN #1-2 TEMP 48°F, 59°F - WORK ORDER WAS PLACE AND WAITING FOR PARTS. NO FOOD STORED IN THESE COOLERS

SANITIZER: QUAT TABLETS 3 COMPARTMENT SINK 300 PPM
ALL SINKS USED BY EMPLOYEES HAVE HOT WATER AT THE TIME OF INSPECTION 110°F
ALL THERMOMETERS ARE IN WORKING ORDER AT THE TIME OF INSPECTION

Email Address(es): MON.JOSEPH@BROWARDSCHOOLS.COM

Violations Comments

Violation #37. Garbage disposal
OBSERVED: NO DRAIN PLUG AT ONE OF TWO DUMPSTERS

CODE REFERENCE: Garbage. 64E-11.007(6). Garbage will be disposed of to prevent vector harborage. Garbage containers will be leak proof. Outside storage will be on top of a smooth nonabsorbent material.

Inspection Conducted By: Clifford Saieh (6158)
Inspector Contact Number: Work: (954) 467-4700 ex. 4210
Print Client Name: MONA JOSEPH-CALLAWAY
Date: 8/30/2016

Inspector Signature:

Handwritten signature of Clifford Saieh.

Client Signature:

Handwritten signature of Mona Joseph-Callaway.