

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



1 of 2

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

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

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

Inspection Information

Purpose: Routine
Inspection Date: 5/5/2016

Begin Time: 07:49 AM
End Time: 08:33 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

<p>FOOD SUPPLIES 1. Sources, etc.</p> <p>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</p> <p>PERSONNEL</p>	<p>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 X 29. Cleanliness of equipment 30. Methods of washing SANITARY FACILITIES AND CONTROLS 31. Water supply 32. Ice 33. Sewage</p>	<p>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</p>
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Inspector Signature:

Client Signature:

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General Comments

RICE 175°F
CHICKEN TENDERS 165°F
MILKS: 36°F 39°F EXP: 05/17/2016

WARMER:
MILK COOLERS: #1-#2 35°F 40°F
REACH IN COOLERS: 39°F 40°F
WALK IN COOLER: 30°F
WALK IN FREEZER: -05°F

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

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

Violations Comments

Violation #29. Cleanliness of equipment
OBSERVED: MOLD-LIKE SUBSTANCE IN THE INTERIOR OF THE ICE MACHINE - CORRECTIVE ACTION TAKEN
CODE REFERENCE: Cleaned. 64E-11.006(4). All equipment will be maintained in a clean and sanitized manner.

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 (6031)
Work: (954) 467-4700 ex. 4210
Date: 5/5/2016

Inspector Signature:

Handwritten signature of Clifford Saieh.

Client Signature:

Handwritten signature of the client.