

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



1 of 3

Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00489
Name of Facility: McFatter Technical College
Address: 6500 Nova Drive
City, Zip: Davie 33317

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

Type: School (9 months or less)
Owner: Broward County School Board - Food & Nutrition Services
Person In Charge: V. Paul Citrullo Phone: 754-321-5843

Inspection Information

Purpose: Routine
Inspection Date: 5/16/2017

Begin Time: 11:40 AM
End Time: 12:35 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.	X 18. Cleanliness	35. Toilet facilities
FOOD PROTECTION	19. Tobacco use	36. Handwashing facilities
X 2. Stored temperature	20. Handwashing	37. Garbage disposal
3. No further cooking/Rapid cooling	21. Handling of dishware	X 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
X 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	

Inspector Signature:

Zach Batten

Client Signature:

Paul Citrullo

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General Comments

CERTIFIED PROFESSIONAL FOOD MANAGER V. PAUL CITRULLO 6/27/2014 SERV SAFE

HOT WATER KITCHEN HAND SINKS 100 F

HOT WATER 3 COMPARTMENT SINK 100 F

HIGH TEMP DISH MACHINE 160 + F

QUAT SANITIZER 3 COMPARTMENT SINK 400 PPM

FAST FOOD AREA:

COOKED HAMBURGERS, COOKED CHICKEN, COOKED FRENCH FRIES : ALL 140 F OR ABOVE
COOKED ONIONS 85 F

MAIN SERVICE LINE:

COOKED MIXED VEGETABLES 151 F
COOKED RICE 180 F

REACH IN COOLERS #1 - #4 AMBIENT RANGE 34 - 41 F
ALL POTENTIALLY HAZARDOUS FOODS 41 F OR BELOW

WALK IN COOLERS #1 - #2 AMBIENT RANGE 35 - 41 F
COOKED BEEF 38 F
SLICED DELI MEAT 40 F

WALK IN FREEZER AMBIENT - 20 F
ALL POTENTIALLY HAZARODUS FOODS FROZEN SOLID

Email Address(es): v.citrullo@browardschools.com

Inspector Signature:

Jack O'Brien

Client Signature:

Paul Citrullo

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Violations Comments

<p>Violation #2. Stored temperature OBSERVED COOKED ONIONS AT THE FAST FOOD SERVICE AREA STORED AT ROOM TEMPERATURE - CORRECTIVE ACTION TAKEN - ONIONS WERE PLACED ON AN ICE BATH CODE REFERENCE: Storage Temperature. 64E-11.004(1)(2). Food is stored at proper temperatures (less than or equal to 41°F or greater than or equal to 140°F).</p>
<p>Violation #11. Buffet requirements OBSERVED SCOOP HANDLES STORED DIRECTLY IN FLOUR IN DRY STORAGE AREA - CORRECTED ON SITE DURING INSPECTION CODE REFERENCE: Buffets, Serving/Ice Dispensing Utensils. 64E-11.004(16),(19). Buffet foods shall be displayed and served to minimize contamination. Clean plates shall be made available to customers. Dispensing utensils shall be used to avoid unnecessary manual contact and stored properly.</p>
<p>Violation #18. Cleanliness OBSERVED A FOOD SERVICE WORKER AT THE FAST FOOD AREA USING AN INEFFECTIVE HAIR RESTRAINT, BANGS HANGING DOWN ON CHEEKS - CORRECTED ON SITE DURING INSPECTION CODE REFERENCE: Clothing. 64E-11.005(2). Employees must wear a hair restraint and clean outer clothing. Gloves must be worn when nails are polished, artificial, or no trimmed.</p>
<p>Violation #38. Vermin control OBSERVED ONE DEAD ROACH IN THE CAN WASH ROOM - NO FOOD OR FOOD CONTACT SURFACE EQUIPMENT IS STORED IN THE CAN WASH ROOM - CORRECTIVE ACTION TAKEN - DEAD ROACH WAS DISCARDED IMMEDIATELY CODE REFERENCE: Vermin. 64E-11.007(7). Effective measures shall be taken to protect against rodents, flies, roaches and other vermin. All openings to the outside are protected against vector entrance.</p>
<p>Violation #39. Other facilities and operations OBSERVED THE FLOOR TO BE SOILED IN THE CAN WASH ROOM 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.</p>

Inspection Conducted By: Zachary Orthen (54900)
Inspector Contact Number: Work: (954) 467-4700 ex. 4218
Print Client Name: V. Paul Citrullo
Date: 5/16/2017

Inspector Signature:

Zach Orthen

Client Signature:

Paul Citrullo