

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



1 of 2

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: 5/27/2016

Begin Time: 10:04 AM
End Time: 10:58 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 | 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 | X 22. Refrigeration facilities/Thermometers | 39. Other facilities and operations |
| 6. Pork cooking | 23. Sinks | TEMPORARY FOOD SERVICE EVENTS |
| 7. Poultry cooking | X 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 | X 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:

Zack O'Hara

Client Signature:

Paul Citrullo

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General Comments

KITCHEN HOT WATER HAND SINK 105 F
3 COMPARTMENT SINK HOT WATER 110 F
2 COMPARTMENT PREP SINK HOT WATER 105 F
HIGH TEMP DISH MACHINE 160 F

WALK IN COOLER #1 AMBIENT 38 F
CONTAINS RAW PRODUCE , NO POTENTIALLY HAZARDOUS FOODS.

WALK IN COOLER #2 AMBIENT 36 F
COOKED BEEF 40 F
TOMATO SAUCE 38 F
VARIOUS DELI MEAT CHUNKS 36-41 F

WALK IN FREEZER AMBIENT 20 F
ALL POTENTIALLY HAZARDOUS FOODS FROZEN SOLID

REACH IN COOLERS #1 - #4 AMBIENT RANGE 38 - 41 F
COOKED CHICKEN 40 F
CHILI SAUCE 39 F

REACH IN FREEZER AMBIENT 0 F
ALL POTENTIALLY HAZARDOUS FOODS FROZEN SOLID

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

Violations Comments

Violation #22. Refrigeration facilities/Thermometers
MISSING BASEBOARD TILES LEAVING EXPOSED INSULATION INSIDE PRODUCE WALK-IN COOLER.
CODE REFERENCE: Refrigerators. 64E-11.006(1), (1)(a). There will be sufficient, working, refrigerators. Each refrigerator will have a working thermometer.

Violation #24. Ice storage/Counter-protector
ACCUMULATION OF MOLD-LIKE SUBSTANCE INSIDE ICE MACHINE. REPEAT VIOLATION.
CODE REFERENCE: Storage. 64E-11.006(l)(c)-(e). There shall be sufficient, cabinets, water dispensing devices, storage for single service articles.

Violation #29. Cleanliness of equipment
GASKETS SOILED ON REACH IN COOLER UNITS NEAR WALL MOUNTED TELEVISION.
CODE REFERENCE: Cleaned. 64E-11.006(4). All equipment will be maintained in a clean and sanitized manner.

Inspection Conducted By: Zachary Orthen (54900)
Work: (954) 467-4700 ex. 4218
Date: 5/27/2016

Inspector Signature:

Zachary Orthen

Client Signature:

Paul Strull