

**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: PAUL CITRULLO Phone: 754-321-5843

Inspection Information

Purpose: Routine
Inspection Date: 11/14/2017

Begin Time: 10:00 AM
End Time: 10:40 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	X 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	22. Refrigeration facilities/Thermometers	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
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	X 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:

Sarah

Client Signature:

Paul Citrullo

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



2 of 2

General Comments

DOH PERMIT AND MANAGERS FOOD CERTIFICATE OBSERVED

FRIED RICE: 140°F
FRIED CHICKEN: 146°F
VEGGIES: 140°F
POTATO SALAD: 47°F (PREP TIME 20 MINS COLD HOLDING)
MANDARINE / SALAD: 41°F

REACH IN COOLERS: 36°F, 39, 40°F
REACH IN FREEZER: -05°F, 0°F
WALK IN COOLERS: 40°F, 35°F
WALK IN FREEZER: -08°F

HIGH TEMP DISH WASHING MACHINE: WASH 140°F RINSE 160°F
STAFF INSTRUCTED TO USE 3 COMPARTMENT SINKS UNTI DISHWASHER HAS BEEN SERVICED
SANITIZER: 3X - 3 COMPARTMENT SINKS AT 200PPM QAC OBSERVED
ALL SINKS USED BY EMPLOYEES HAVE HOT WATER AT THE TIME OF INSPECTION 100°F
ALL THERMOMETERS ARE IN WORKING ORDER AT THE TIME OF INSPECTION
MOP SINK WITH HOT AND COLD RUNNING WATER OBSERVED IN MAINTENANCE CLOSET

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

Violations Comments

Violation #30. Methods of washing

Observed wash temp for single/multi-tank conveyer dishwashing machine is 140°F. Minimum wash temperature required is 160°F. see comment box for details.

Observed final rinse temp for single/multi-tank conveyer dishwashing machine is 158°F. Minimum final rinse temperature required is 180F. see comment box for details

CODE REFERENCE: Methods of Washing. 64E-11.006(5). There will be approved methods of washing, rinsing, and sanitizing all required equipment.

Violation #35. Toilet facilities

Observed hand washing sign not posted in mens employee bathroom.

CODE REFERENCE: Toilets. 64E-11.007(4). Toilet rooms will comply with the plumbing authority having jurisdiction. Toilet rooms will be vented, provided with toilet paper, well lighted, and have self-closing doors.

Inspection Conducted By: Clifford Saieh (6158)
Inspector Contact Number: Work: (954) 467-4700 ex. 4210
Print Client Name: PAUL CITRULLO
Date: 11/14/2017

Inspector Signature:

Client Signature: