

**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**

<p><b>FOOD SUPPLIES</b> 1. Sources, etc.</p> <p><b>FOOD PROTECTION</b> 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><b>PERSONNEL</b></p>	<p>17. Exclusion of personnel 18. Cleanliness 19. Tobacco use 20. Handwashing 21. Handling of dishware <b>EQUIPMENT/UTENSILS</b> 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 X 30. Methods of washing <b>SANITARY FACILITIES AND CONTROLS</b> 31. Water supply 32. Ice 33. Sewage</p>	<p>34. Plumbing X 35. Toilet facilities 36. Handwashing facilities 37. Garbage disposal 38. Vermin control <b>OTHER FACILITIES AND OPERATIONS</b> 39. Other facilities and operations <b>TEMPORARY FOOD SERVICE EVENTS</b> 40. Temporary food service events <b>VENDING MACHINES</b> 41. Vending machines <b>MANAGER CERTIFICATION</b> 42. Manager certification <b>CERTIFICATES AND FEES</b> 43. Certificates and fees <b>INSPECTION/ENFORCEMENT</b> 44. Inspection/Enforcement</p>
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Inspector Signature:

Client Signature:

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### 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: