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

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**Violation Markings**

<table>
<thead>
<tr>
<th>FOOD SUPPLIES</th>
<th>FOOD PROTECTION</th>
<th>EQUIPMENT/UTENSILS</th>
<th>PERSONNEL</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Sources, etc.</td>
<td>2. Stored temperature</td>
<td>3. No further cooking/Rapid cooling</td>
<td>17. Exclusion of personnel</td>
</tr>
<tr>
<td>FOOD PROTECTION</td>
<td>3. No further cooking/Rapid cooling</td>
<td>4. Thawing</td>
<td>18. Cleanliness</td>
</tr>
<tr>
<td>33. Sewage</td>
<td>26. Dishwashing facilities</td>
<td>34. Plumbing</td>
<td>35. Toilet facilities</td>
</tr>
<tr>
<td>40. Temporary food service events</td>
<td>41. Vending machines</td>
<td>42. Manager certification</td>
<td>43. Certificates and fees</td>
</tr>
<tr>
<td>44. Inspection/Enforcement</td>
<td>45. Certificates and fees</td>
<td>46. Inspection/Enforcement</td>
<td>47. Other facilities and operations</td>
</tr>
</tbody>
</table>

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**Result:** Satisfactory

**Correct By:** Next Inspection

**Re-Inspection Date:** None

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 Inspector Signature:  

 Client Signature:  

 Form Number: DH 4023  
 01/05  
 06-48-00489  
 McFatter Technical College
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 UNTIL 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 180°F. 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 ext. 4210
Print Client Name: PAUL CITRULLO
Date: 11/14/2017

Inspector Signature: 
Client Signature:

Form Number: DH 4023 01/05 06-48-00489 McFatter Technical College