

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

my an - please post on website
 User: Harris SE
 Approval: website

PURPOSE:
 ROUTINE
 CONSTRUCT
 COMPLAINT
 QA SURVEY
 OTHER

REINSPECTION
 CHANGE OF OWNER
 CONSULTATION
 EPIDEMIOLOGY

TYPE:
 HOSPITAL
 NURSING
 DETENTION
 LOUNGE
 CIVIC
 SCHOOL
 RESIDENTIAL
 CHILD
 LIMITED
 OTHER



RESULTS:
 Satisfactory
 Incomplete
 Unsatisfactory
 OUT OF BUSINESS

Correct Violations by
 Next Inspection
 8:00 AM on

NAME: Deerfield Beach Middle School
ADDRESS: 701 SE 6 Avenue **CITY:** Deerfield Beach
PHONE: (555) 555-5555 **ZIP:** 33441
PERSON IN CHARGE: Tamala Thompson
EMAIL: tamala.thompson@browardschools.com

BEGIN TIME	END TIME	DATE ASSESSED	POSITION #	EXISTING FACILITIES - PERMIT NUMBER
08 25	08 54	04/09/2010	27075	06-48-00217

RE-INSPECTION DATE _____

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.

FOOD SUPPLIES <input type="checkbox"/> 1 Sources etc	<input type="checkbox"/> 14 Sneeze guards	<input type="checkbox"/> 27 Design and fabrication	OTHER FACILITIES AND OPERATIONS
FOOD PROTECTION <input type="checkbox"/> 2 Stored temperature	<input type="checkbox"/> 15 Transportation of food	<input type="checkbox"/> 28 Installation and location	<input type="checkbox"/> 39 Other facilities and operations
<input type="checkbox"/> 3 No further cooking/rapid cooling	<input type="checkbox"/> 16 Poisonous/toxic materials	<input type="checkbox"/> 29 Cleanliness of equipment	TEMPORARY FOOD SERVICE EVENTS
<input type="checkbox"/> 4 Thawing	PERSONNEL <input type="checkbox"/> 17 Exclusion of personnel	<input type="checkbox"/> 30 Methods of washing	<input type="checkbox"/> 40 Temporary food service events
<input type="checkbox"/> 5 Raw fruits	<input type="checkbox"/> 18 Cleanliness	SANITARY FACILITIES AND CONTROLS	VENDING MACHINES
<input type="checkbox"/> 6 Pork cooking	<input type="checkbox"/> 19 Tobacco use	<input type="checkbox"/> 31 Water supply	<input type="checkbox"/> 41 Vending machines
<input type="checkbox"/> 7 Poultry cooking	<input type="checkbox"/> 20 Handwashing	<input type="checkbox"/> 32 Ice	MANAGER CERTIFICATION
<input type="checkbox"/> 8 Other animal cooking	<input type="checkbox"/> 21 Handling of dishware	<input type="checkbox"/> 33 Sewage	<input type="checkbox"/> 42 Manager certification
<input type="checkbox"/> 9 Least contact/reheating	EQUIPMENT/UTENSILS <input type="checkbox"/> 22 Refrigeration facilities/Therm	<input type="checkbox"/> 34 Plumbing	CERTIFICATES AND FEES
<input type="checkbox"/> 10 Food container	<input type="checkbox"/> 23 Sinks	<input type="checkbox"/> 35 Toilet facilities	<input type="checkbox"/> 43 Certificates and fees
<input type="checkbox"/> 11 Buffer requirements	<input type="checkbox"/> 24 Ice storage/counter-protector	<input type="checkbox"/> 36 Handwashing facilities	INSPECTION/ENFORCEMENT
<input type="checkbox"/> 12 Self-service condiments	<input type="checkbox"/> 25 Ventilation/Storage/Sufficient equip	<input type="checkbox"/> 37 Garbage disposal	<input type="checkbox"/> 44 Inspection/Enforcement
<input type="checkbox"/> 13 Reheating of food	<input type="checkbox"/> 26 Dishwashing facilities	<input type="checkbox"/> 38 Vermin control	

COMMENTS AND INSTRUCTIONS

walk-in cooler = 40 F. cheese = 40 F. walk-in freezer = 20 F. reach-in freezer = 5 F. reach-in cooler (1) = 36 F. milk = 39 F.
 reach-in cooler (2) = 40 F. reach-in cooler = 32 F.

INSPECTION CONDUCTED BY: Sydney Harris **PHONE:** 954 786-4813
 INSPECTION COND SIGNATURE: *Sydney Harris* **PHONE:** _____
 COPY OF REPORT RECEIVED BY: Tamala Thompson **DATE:** 04/09/2010