

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00232
Name of Facility: Driftwood Middle School
Address: 2751 NW 70 Terrace
City, Zip: Hollywood 33024

Correct By: Next Inspection
Re-Inspection Date: None

Type: School (more than 9 months)
Owner: Broward County School Board***
Person In Charge: Latrasha Reid Phone: (754) 323-3100

Inspection Information

Purpose: Routine
Inspection Date: 5/17/2017

Begin Time: 10:20 AM
End Time: 10:45 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	22. Refrigeration facilities/Thermometers	X 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	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:

Zach Oster

Client Signature:

[Signature]

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General Comments

HOT WATER KITCHEN HAND SINK 100 F
3 COMPARTMENT SINK HOT WATER 100 F
2 COMPARTMENT PREP SINK HOT WATER 100 F
WALK IN COOLER #1 - #2 AMBIENT 36-41 F
COOKED GROUND BEEF 41 F
SLICED CHEESE 40 F
WALK IN FREEZER AMBIENT - 10 F
ALL POTENTIALLY HAZARDOUS FOODS FROZEN SOLID
REACH IN COOLERS #1 - #5 AMBIENT RANGE 35 - 41 F
MILK 36 F EXP. 05/30/2017
PREPPED SIDE SALADS 44 F AMBIENT COOLING FROM PREP LESS THAN ONE HOUR
MILK COOLERS #1 - #4 AMBIENT RANGE 30 - 45 F
MILK 33 - 41 F EXP. 5/30/2017
WARMER OVENS #1 - #4
PIZZA CRUNCHERS, CHEESEBURGERS, POTATO WEDGES: ALL ITEMS 140 F OR ABOVE
REACH IN FREEZERS #1 - #4 AMBIENT RANGE - 10 - 0 F
ALL POTENTIALLY HAZARODUS FOODS FROZEN SOLID
SERVICE LINE:
COOKED POTATO WEDGES 145 F
CHEESEBURGERS 141 F
PIZZA CRUNCHERS 150 F
Email Address(es): latrasha.reid@browardschools.com

Violations Comments

Violation #39. Other facilities and operations
OBSERVED PEELING PAINT AND TILE DAMAGE IN THE SOMAT PULPER ROOM IN THE ELEMENTARY SIDE
CODE REFERENCE: Other Facilities. 64E-11.008. Floors, walls, and ceilings shall be smooth and washable. 20 foot candles of light shall be provided. Adequate ventilation shall be provided. A mop sink or garbage can wash down will be provided. No living quarter shall open to the facility. No live animals. Exterior area shall be kept clean.

Inspection Conducted By: Zachary Orthen (54900)
Inspector Contact Number: Work: (954) 467-4700 ex. 4218
Print Client Name: Latrasha Reid
Date: 5/17/2017

Inspector Signature:

Client Signature: