

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00053
Name of Facility: Atlantic Technical Center
Address: 4700 Coconut Creek Parkway
City, Zip: Coconut Creek 33063

Type: School (more than 9 months)
Owner: Atlantic Vo-Tech Ctr
Person In Charge: Rona Moulou Phone: 754-321-5166
PIC Email: rona.moulou@browardschools.com

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 2	Begin Time: 12:48 PM
Inspection Date: 5/30/2019	Number of Repeat Violations (1-57 R): 1	End Time: 02:10 PM
Correct By: Next Inspection	Facility Grade: N/A	
Re-Inspection Date: None	Stop Sale: No	

Marking Key: IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility; COS=violation corrected on site; R=repeat violation from previous inspection

FoodBorne Illness Risk Factors And Public Health Interventions

SUPERVISION

- IN 1. Demonstration of Knowledge/Training
- NA 2. Certified Manager/Person in charge present

EMPLOYEE HEALTH

- IN 3. Knowledge, responsibilities and reporting
- IN 4. Proper use of restriction and exclusion
- IN 5. Responding to vomiting & diarrheal events

GOOD HYGIENIC PRACTICES

- NO 6. Proper eating, tasting, drinking, or tobacco use
- NO 7. No discharge from eyes, nose, and mouth

PREVENTING CONTAMINATION BY HANDS

- IN 8. Hands clean & properly washed
- IN 9. No bare hand contact with RTE food
- IN 10. Handwashing sinks, accessible & supplies

APPROVED SOURCE

- IN 11. Food obtained from approved source
- IN 12. Food received at proper temperature
- IN 13. Food in good condition, safe, & unadulterated

- NA 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

- OUT 15. Food separated & protected; Single-use gloves (COS)

- IN 16. Food-contact surfaces; cleaned & sanitized

- IN 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- IN 18. Cooking time & temperatures
- IN 19. Reheating procedures for hot holding
- IN 20. Cooling time and temperature
- IN 21. Hot holding temperatures
- IN 22. Cold holding temperatures

- OUT 23. Date marking and disposition (COS)

- NA 24. Time as PHC; procedures & records

CONSUMER ADVISORY

- NA 25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS

- IN 26. Pasteurized foods used; No prohibited foods

ADDITIVES AND TOXIC SUBSTANCES

- NA 27. Food additives: approved & properly used
- IN 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES

- NA 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

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Good Retail Practices

SAFE FOOD AND WATER

- IN 30. Pasteurized eggs used where required
- IN 31. Water & ice from approved source
- NA 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

- NO 33. Proper cooling methods; adequate equipment
- IN 34. Plant food properly cooked for hot holding
- IN 35. Approved thawing methods
- IN 36. Thermometers provided & accurate

FOOD IDENTIFICATION

- OUT 37. Food properly labeled; original container (COS)

PREVENTION OF FOOD CONTAMINATION

- IN 38. Insects, rodents, & animals not present
- OUT 39. No Contamination (preparation, storage, display) (COS)
- IN 40. Personal cleanliness
- IN 41. Wiping cloths: properly used & stored
- IN 42. Washing fruits & vegetables

PROPER USE OF UTENSILS

- IN 43. In-use utensils: properly stored
- IN 44. Equipment & linens: stored, dried, & handled
- OUT 45. Single-use/single-service articles: stored & used (R)

- IN 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- OUT 47. Food & non-food contact surfaces (COS)
- IN 48. Ware washing: installed, maintained, & used; test strips
- IN 49. Non-food contact surfaces clean

PHYSICAL FACILITIES

- IN 50. Hot & cold water available; adequate pressure
- IN 51. Plumbing installed; proper backflow devices
- IN 52. Sewage & waste water properly disposed
- IN 53. Toilet facilities: supplied, & cleaned
- IN 54. Garbage & refuse disposal
- IN 55. Facilities installed, maintained, & clean
- IN 56. Ventilation & lighting
- IN 57. Permit; Fees; Application; Plans

This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida Administrative Code or Chapter 381.0072, Florida Statutes. Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.

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Violations Comments

Violation #15. Food separated & protected; Single-use gloves
RAW MEAT (PORK FAT) NOT SEPARATED FROM READY TO EAT FOOD (BREAD) DURING STORAGE IN WALK IN FREEZER. CORRECTED ON SITE.

CODE REFERENCE: 64E-11.003(2). Foods shall be stored and handled to prevent cross-contamination. Raw animal foods shall be separated from RTE food and from other raw animal food during storage, preparation, holding, and display. Single-use gloves shall be used for only one task and purpose and discarded when damage occurs or the task is interrupted.

Violation #23. Date marking and disposition
OBSERVED CHICKEN IN MINI REFRIGERATOR MISSING THAW DATE. CORRECTED ON SITE.
CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are RTE and held refrigerated for more than 24 hours, shall be properly date marked unless otherwise exempted.

Violation #37. Food properly labeled; original container
FOOD CONTAINER (SMOKING CHIPS MISSING LABEL, FOOD NOT EASILY IDENTIFIED. CORRECTED ON SITE.
CODE REFERENCE: 64E-11.003(2). Food or food ingredients removed from their original packages shall be identified with their common name unless unmistakably recognized.

Violation #39. No Contamination (preparation, storage, display)
STORED FOOD (CHICKEN PATTIES, HAMBURGERS AD HOTDOGS) IN MINI REFRIGERATOR NOT COVERED/EXPOSED TO SPLASH/DUST. CORRECTED ON SITE.
STORED FOOD (MUFFINS) IN FOOD STORAGE ROOM NOT COVERED/EXPOSED TO SPLASH/DUST. CORRECTED ON SITE.
CODE REFERENCE: 64E-11.003(2). Food shall be protected from sources of contamination and stored in a clean, dry location at least 6 inches above the floor.

Violation #45. Single-use/single-service articles: stored & used
SINGLE-SERVICE ITEMS (PLASTIC CONTAINERS) NOT PROPERLY STORED/ PROTECTED FROM CONTAMINATION.
CODE REFERENCE: 64E-11.003(4). Single-service/Single-use articles must be properly stored and protected to prevent possible contamination. Discard items after use.

Violation #47. Food & non-food contact surfaces
OBSERVED WALK IN FREEZER DOOR IN DISREPAIR. CORRECTIVE ACTION TAKEN. WORK ORDER PLACED.
CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

06-48-00053 Atlantic Technical Center

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General Comments

OBSERVED FOOD EMPLOYEE FOOD SAFETY TRAINING/ EMPLOYEE HEALTH POLICY TRAINING.

HANDWASHING SINK: 112F, 101F, 105F
FOOD PREP SINK: 105F, 103F, 105F
BATHROOM: MEN 100F AND WOMEN 102F
MOP SINK: 126F

REACH IN REFRIGERATOR: 40F, 38F, 32F
CAPRICOLA 41F
PINEAPPLE SLICES 39F
REACH IN FREEZER: 0
MINI REFRIGERATOR: 38F, 40F, 40F, 40F
HAMBURGERS 32F
WALK IN REFRIGERATOR: 38F, 34F
GUAC 41F, DICED TOMATOES 40F
WALK IN FREEZER: 0F, 20F, 10F

HOT HOLDING:
SOUP 183F

3 COMPARTMENT SINKS NOT IN USE DURING THE TIME OF INSPECTION: QUAT AMMONIUM USED
DISH MACHINE: HIGH TEMPERATURE AND CHLORINE USED

Email Address(es): rona.moulu@browardschools.com;
john.felser@browardschools.com

Inspection Conducted By: Marquena Boyd (6608)
Inspector Contact Number: Work: (954) 412-7302 ex.
Print Client Name:
Date: 5/30/2019

Inspector Signature:

Client Signature: