

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: Janet Oswald Phone: (754) 321-5271
PIC Email: janet.oswald@browardschools.com

Inspection Information

Purpose: Routine
Inspection Date: 7/2/2021
Correct By: Next Inspection
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 5
Number of Repeat Violations (1-57 R): 0
Facility Grade: N/A
Stop Sale: No

Begin Time: 09:45 AM
End Time: 11:22 AM

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
- IN** 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
- IN** 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
- NO** 12. Food received at proper temperature
- OUT** 13. Food in good condition, safe, & unadulterated (**COS**)
- NA** 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

- IN** 15. Food separated & protected; Single-use gloves

- OUT** 16. Food-contact surfaces; cleaned & sanitized (**COS**)

- IN** 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- NO** 18. Cooking time & temperatures
- IN** 19. Reheating procedures for hot holding
- NO** 20. Cooling time and temperature
- OUT** 21. Hot holding temperatures
- OUT** 22. Cold holding temperatures (**COS**)
- 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

- NA** 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

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

FOOD TEMPERATURE CONTROL

- IN** 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

- IN** 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

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

PROPER USE OF UTENSILS

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

- NA** 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.

Inspector Signature:

Handwritten signature of the inspector.

Client Signature:

Handwritten signature of the client.

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Violations Comments

<p>Violation #13. Food in good condition, safe, & unadulterated Food package (ground nutmeg) in disrepair in storage room.- Corrected on site. CODE REFERENCE: 64E-11.003(1). The food packaging shall not be compromised nor the true appearance, color, or quality of a food be intentionally altered.</p>
<p>Violation #16. Food-contact surfaces; cleaned & sanitized Can opener lightly soiled.- Corrected on site. Mold-like substance inside deflector on two ice machines.- Corrected on site. CODE REFERENCE: 64E-11.003(2). Food shall only contact surfaces that are clean and sanitized.</p>
<p>Violation #21. Hot holding temperatures Hot TCS food (Grilled Chicken) tested 131F, not held at 135F or above. Food reheated to 170F.- Corrected on site. Hot TCS food (Beef Patties) tested 128F, not held at 135F or above. Food reheated to 170F.- Corrected on site. CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held hot and not subject to an approved HACCP plan, must be maintained at 135°F.</p>
<p>Violation #22. Cold holding temperatures Cold TCS food (deli ham) tested 52F, not held at 41F or less in serving line. Food discarded.- Corrected on site. Cold TCS food (Tomato) tested 59F, not held at 41F or less in serving line. Food discarded.- Corrected on site. CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held cold, and not subject to an approved HACCP plan, must be maintained at 41°F.</p>
<p>Violation #23. Date marking and disposition RTE TCS food (Salsa) prepared on-site (exp. 10/01/2020) not discarded after 7 or more days in walk-in refrigerator. Food discarded.- 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.</p>
<p>Violation #41. Wiping cloths: properly used & stored Wiping cloth sanitizing solution tested 0 PPM for QAC. Required sanitizing solution level is 200-400PPM.- Corrected on site. CODE REFERENCE: 64E-11.003(2). In-use wiping cloths shall be stored in an effective and approved sanitizing solution between uses.</p>
<p>Violation #44. Equipment & linens: stored, dried, & handled Improper storage of clean utensils on storage racks throughout kitchen area. CODE REFERENCE: 64E-11.003(4). Utensils and equipment must be cleaned, sanitized and air dried prior to storage. Utensils, equipment, and linens must be properly cleaned and stored.</p>
<p>Violation #47. Food & non-food contact surfaces Observed (1) cutting board with deep score marks.- Corrected on site. CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.</p>

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General Comments

Equipment:

Reach in refrigerator: 41F/ 45F (in-use at time of inspection)
Reach in freezer: -2F/ 20F
Reach in cooler: 26F
Walk in refrigerator: 41F/ 34F
Walk in freezer: -2F/ -5F/ -10F

Hot Water:

Handwashing sink: 101F/ 102F/ 104F
Prep sink: 115F/ 126F/ 102F
3 Compartment sink: 120F/ 111F/ 107F
Mop sink: 103F
Bathrooms: (M) 127F/ (W) 125F

Sanitizer:

3-Compartment sink (QAC): 200ppm
Sanitizer bucket (QAC): 200ppm

Food:

Carrots (diced): 41F
Grilled Chicken: 131F (re-tested at 170F)
Beef Patties: 128F (re-tested at 170F)
Beef stew: 149F
Fried Chicken: 149F
Tomato: 59F
Deli Ham: 52F
Salsa: 44F
Split Pea Soup: 36F

Note: Observed Employee Food Safety training conducted on 03/05/2021.

Email Address(es): janet.oswald@browardschools.com;
tonya.hefley@browardschools.com

Inspection Conducted By: Wendy Coral (929)
Inspector Contact Number: Work: (954) 412-7217 ex.
Print Client Name:
Date: 7/2/2021

Inspector Signature:

Client Signature: