

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: Tiffany Bowling Phone: 754-321-5139
PIC Email: tiffany.bowling@browardschools.com

Inspection Information

Purpose: Routine
Inspection Date: 5/22/2025
Correct By: Next Inspection
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 3
Number of Repeat Violations (1-57 R): 1
Facility Grade: N/A
Stop Sale: No

Begin Time: 09:45 AM
End Time: 11:35 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
- 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

- IN** 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
- OUT** 12. Food received at proper temperature
- IN** 13. Food in good condition, safe, & unadulterated
- NA** 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

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

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

- NO** 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 (**COS**)

- IN** 22. Cold holding temperatures

- IN** 23. Date marking and disposition

- 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

- IN** 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

- IN 33. Proper cooling methods; adequate equipment
- NO 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

- NO 43. In-use utensils: properly stored
- IN 44. Equipment & linens: stored, dried, & handled
- OUT 45. Single-use/single-service articles: stored & used (**COS**)

- NO 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- OUT 47. Food & non-food contact surfaces
- 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
- OUT 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

<p>Violation #12. Food received at proper temperature Receiving temperature log for catered food (Papa John's) not maintained at facility. Provide receiving temperature log for catered food.</p> <p>CODE REFERENCE: 64E-11.003(1)(a). All PHF/TCS foods shall be at a safe temperature when received and accepted by the establishment.</p>
<p>Violation #16. Food-contact surfaces; cleaned & sanitized Hot water sanitizing temp is less than 160 F in mechanical operation (single/multi-tank conveyer dishwashing machine). Minimum final rinse temperature required is 180F. Provide hot water for sanitizing at minimum 180F.</p> <p>Note: Facility must only use 3-compartment sink until dishwasher is repaired.</p> <p>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 (pizza - pepperoni) tested 118 F, not held at 135F or above. Reheat foods at 165F/Reheat commercial product at 135F or above. Place to reheat.</p> <p>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 #41. Wiping cloths: properly used & stored Wiping cloth sanitizing solution tested 100 PPM for QAC. Required sanitizing solution level is 200 to 400 PPM. Provide required sanitizing solution level for QAC.</p> <p>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 #45. Single-use/single-service articles: stored & used Mouth contact surface of single-use item (spoons) exposed to contamination when handled. Protect mouth contact surface of single-use item, align all handles to same direction. Corrected on site.</p> <p>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.</p>
<p>Violation #47. Food & non-food contact surfaces Refrigerator door rubber gasket not working properly, left door opens when the right door is closed. Refrigerator located in (back room, close to walk in cooler and freezer) Repair/repair gasket. Maintain equipment in good repair.</p> <p>CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.</p>
<p>Violation #55. Facilities installed, maintained, & clean Observed floor under fryer is unclean with oil. Maintain clean floors.</p> <p>CODE REFERENCE: 64E-11.003(5). Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. Exterior areas shall be kept cleaned.</p>

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General Comments

Employee Food Safety Training/Employee Health policy training completed on 4/2025.

Food Temps:

Rice: 37 F, cooked 5/21
Chicken: 38 F, cooked 5/21
Lettuce: 41 F
Sliced ham: 41 F
Pepperoni pizza: 118 F, see violation
Sausage pizza: 135 F

Refrigerator Temps

Reach-in refrigerator: 28 F / 34 F / 41 F
Reach-in freezer: 12 F
Walk-in refrigerator: 32 F / 40 F
Walk-in freezer: -16 / -10 F / 10 F

Hot Water Temps

Kitchen handsink: 104 to 110 F
3 comp. sink: 117 F / 114 F / 111 F (cold kitchen)
Employee bathroom handsink: 107 to 119F
Mopsink: 106 F

Warewashing Procedure/Sanitizer Used

3 comp. sink chemical sanitizer: 200 ppm
Wet wiping bucket: 200 ppm Quat
Dishwashing machine hot water sanitizing temp.: less than 160 F, see violation
Sanitizer Test kit provided.

Pest Control

Pest Control service provided by Tower Pest Control

Non-Service Animals

No dogs or non-service animals allowed inside establishment.

Email Address(es): tiffany.bowling@browardschools.com;
janet.oswald@browardschools.com

Inspection Conducted By: Stella Aquino Figueroa (6599)
Inspector Contact Number: Work: (954) 412-7320 ex.
Print Client Name:
Date: 5/22/2025

Inspector Signature:

Client Signature: