

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: Reinspection | Number of Risk Factors (Items 1-29): 0 | Begin Time: 01:35 PM |
| Inspection Date: 9/22/2025 | Number of Repeat Violations (1-57 R): 0 | End Time: 01:54 PM |
| Correct By: None | 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
- 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
- NO 7. No discharge from eyes, nose, and mouth

PREVENTING CONTAMINATION BY HANDS

- NO 8. Hands clean & properly washed
- NO 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

- NO 15. Food separated & protected; Single-use gloves

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

- NO 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- NO 18. Cooking time & temperatures
- NO 19. Reheating procedures for hot holding
- NO 20. Cooling time and temperature

- IN 21. Hot holding temperatures

- 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:

Form Number: DH 4023 03/18

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Good Retail Practices

SAFE FOOD AND WATER

- NO** 30. Pasteurized eggs used where required
NO 31. Water & ice from approved source
NA 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

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

FOOD IDENTIFICATION

- NO** 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

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

PROPER USE OF UTENSILS

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

- NO** 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- IN** 47. Food & non-food contact surfaces
NO 48. Ware washing: installed, maintained, & used; test strips
NO 49. Non-food contact surfaces clean

PHYSICAL FACILITIES

- IN** 50. Hot & cold water available; adequate pressure
NO 51. Plumbing installed; proper backflow devices
NO 52. Sewage & waste water properly disposed
NO 53. Toilet facilities: supplied, & cleaned
NO 54. Garbage & refuse disposal
NO 55. Facilities installed, maintained, & clean
NO 56. Ventilation & lighting
NO 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.

Violations Comments

No Violation Comments Available

Inspector Signature:

Client Signature:

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General Comments

Inspection satisfactory. ENOV abated
There is a \$50 fee for the first re-inspection and a \$75 fee for each re-inspection thereafter

Employee Food Safety Training/Employee Health policy training completed on 04/25

Violation #51 corrected.

Hot Water Temps
3 comp. sink:110F

PEST CONTROL
Facility must implement an Integrated Pest Management plan.
Pest Control service provided by Tower Pest.

NON-SERVICE ANIMALS
No dogs or non-service animals allowed inside establishment.

Note: Part of kitchen area not in use due to construction.

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

Inspection Conducted By: Rhonda Anderson (6608)
Inspector Contact Number: Work: (954) 412-7034 ex.
Print Client Name:
Date: 9/22/2025

Inspector Signature:

Client Signature: