

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 06-48-01213
 Name of Facility: Falcon Cove Middle School
 Address: 4251 Bonaventure Boulevard
 City, Zip: Fort Lauderdale 33322

 Type: School (9 months or less)
 Owner: Broward County School Board***
 Person In Charge: Debra Curran Phone: (754) 323-3210

Correct By: None
Re-Inspection Date: None

Inspection Information

Purpose: Routine
 Inspection Date: 4/19/2017

Begin Time: 12:00 PM
 End Time: 12:39 PM

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 1. Sources, etc. FOOD PROTECTION 2. Stored temperature 3. No further cooking/Rapid cooling 4. Thawing 5. Raw fruits 6. Pork cooking 7. Poultry cooking 8. Other animal cooking 9. Least contact/Reheating 10. Food container 11. Buffet requirements 12. Self-service condiments 13. Reservice of food 14. Sneeze guards 15. Transportation of food 16. Poisonous/Toxic materials PERSONNEL	17. Exclusion of personnel 18. Cleanliness 19. Tobacco use 20. Handwashing 21. Handling of dishware EQUIPMENT/UTENSILS 22. Refrigeration facilities/Thermometers 23. Sinks 24. Ice storage/Counter-protector 25. Ventilation/Storage/Sufficient equipment 26. Dishwashing facilities 27. Design and fabrication 28. Installation and location 29. Cleanliness of equipment 30. Methods of washing SANITARY FACILITIES AND CONTROLS 31. Water supply 32. Ice 33. Sewage	34. Plumbing 35. Toilet facilities 36. Handwashing facilities 37. Garbage disposal 38. Vermin control OTHER FACILITIES AND OPERATIONS 39. Other facilities and operations TEMPORARY FOOD SERVICE EVENTS 40. Temporary food service events VENDING MACHINES 41. Vending machines MANAGER CERTIFICATION 42. Manager certification CERTIFICATES AND FEES 43. Certificates and fees INSPECTION/ENFORCEMENT 44. Inspection/Enforcement
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Inspector Signature:

LG.

Client Signature:

Daniel Luchman

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General Comments

NO VIOLATIONS OBSERVED.
SATISFACTORY INSPECTION.

MILK CHEST 39F
MILK TEMP 42F EXP DATE 05/01/17

STEAM TABLE:
HAMBURGERS 150F

WARMER:
BEAN AND CHEESE BURRITO 140F

REACH-IN COOLER #1 32F
REACH-IN COOLER #2 40F
REACH-IN COOLER #3 32F

REACH-IN FREEZER 0F

CHEST FREEZER -20F

WALK-IN COOLER 38F
WALK-IN FREEZER 0F
EVERYTHING LABELED AND FROZEN THROUGHOUT.

HAND WASH SINK #1 109F
HAND WASH SINK #2 115F

EMPLOYEE HANDSINK 101F

2 COMPARTMENT SINK 100F
3 COMPARTMENT SINK 118F
QUAT SANITIZER 300PPM

ALL THERMOMETERS ARE WORKING CONDITION.

Email Address(es): DEBRA.CURRAN@BROWARDSCHOOLS.COM

Violations Comments

No Violation Comments Available

Inspection Conducted By: Lauren Grange (34130)
Inspector Contact Number: Work: (954) 467-4700 ex. 4240
Print Client Name: FALCON COVE
Date: 4/19/2017

Inspector Signature:

Client Signature: