

FOOD SERVICE

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

Approval: _____



PURPOSE:

ROUTINE REINSPECTION HOSPITAL CIVIC CHILD

CONSTRUCT. CHANGE OF OWNER NURSING MOVIE LIMITED

COMPLAINT CONSULTATION DETENTION SCHOOL OTHER

QA SURVEY EPIDEMIOLOGY LOUNGE RESIDENTIAL

OTHER

RESULTS:

Satisfactory

Incomplete

Citation Issued

Stop Use Order

Unsatisfactory

OUT OF BUSINESS

Correct Violations by

Next Inspection

8:00 AM on

NAME Falcon Cove Middle School

ADDRESS 4251 Bonaventure Blvd **CITY** Weston

PHONE 385-7405 **ZIP** 33322

PERSON IN CHARGE Debra Curran

EMAIL DebraA.Curran@browardSchools.Com

BEGIN TIME	END TIME	DATE ASSESSED	POSITION #	EXISTING FACILITIES - PERMIT NUMBER
10:31	11:24	09/02/2009	27116	06-48-01213

RE-INSPECTION DATE

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.

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

Kitchen.
 Ribs 153 F, Tomato soup 161F, Grill Cheese sand 143 F
 Warmer food 153 F.
 Milk: 40 F exp 9/14.
 Milk Boxes 38 F, Refrig 38/35 F, Freezer 0F Walk-in refrig 35 F and Walk-in freezer -10 F.

Concession.
 Hamburger 138 F, Warmer potatoes 147 F, Hamburger 147 F.
 Milk: 35 F.
 Hot and cold water at the hand sink at the concession.

Violation Observed: Hot water missing at the employees bathroom. **[FAC]:** 36. Handwash Sinks. **64E-11.027(6)**. Handwash facilities will be located in employee restrooms, food prep areas, and in mechanical dishwash areas.

Violation Observed: Loose and missing tiles in the walk-in refrig **[FAC]:** 22. Refrigerators. **64E-11.026(1)(a)**. There will be sufficient, working

Continued On Page 2

INSPECTION CONDUCTED BY: Luisa Oramas

INSPECTION COND SIGNATURE: Luisa Oramas

COPY OF REPORT RECEIVED BY: Debra Curran

PHONE: 954-831-0407

PHONE: _____

DATE: 09/02/2009

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY PUBLIC HEALTH UNIT
Food Establishment



Name: Falcon Cove Middle School

Date: 09/02/2009

Identification No: 06-48-01213

Comments and Instructions (Continued from Page 1):

refrigerators. Each refrigerator will have a working thermometer.

Copy of Report
Received By: *Diane M. Pung, MD*

Inspector Luisa Oramas