

FOOD SERVICE

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

Geocoded 26.067243/-80.393782

PURPOSE:

- ROUTINE REINSPECTION
 CONSTRUCT. CHANGE OF OWNER
 COMPLAINT CONSULTATION
 QASURVEY EPIDEMIOLOGY (see other)
 OTHER

TYPE: School (less than 9 months)



NAME Falcon Cove Middle School

ADDRESS 4251 Bonaventure Boulevard **CITY** Fort Lauderdale

OWNER Broward County School Board* **ZIP** 33322

PERSON IN CHARGE Debbie Curran **PHONE** (954) 385-7405

EMAIL debra.curran@browardschools.com

RESULTS:

- Satisfactory
 Incomplete
 Unsatisfactory
 OUT OF BUSINESS

Correct Violations by

- Next Inspection
 8:00 AM on

BEGIN TIME	END TIME	DATE ASSESSED	POSITION #	EXISTING FACILITIES - PERMIT NUMBER
13:00	13:40	09/05/2012	27127	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.

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/Therm.
 23. Sinks
 24. Ice storage/counter-protector
 25. Ventilation/Storage/Sufficient equip.
 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

COMMENTS AND INSTRUCTIONS

Milk 42, 41 Yogurt exp 10/25/12
 Hot Dogs 173, 168
 Wrap 143
 Reach In 38, 35, 40, 36
 Warmer 180, 168
 Walk In 38, Freezer 2
 Sanitizer 400ppm

Email report

INSPECTION CONDUCTED BY: Yadaira CastilloPHONE: (954) 467-4700 ex. 4218INSPECTION COND SIGNATURE: Yadaira CastilloCOPY OF REPORT RECEIVED BY: WDATE: 9/5/2012

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



Name:

Date: 09/06/2012

Identification No:

Comments and Instructions (Continued from Page 1):

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Received By:

Inspector Yadaira Castillo

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