



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



**Facility Information Section**

**Satisfactory**

Permit Number: 06-48-00232  
 Type: School (more than 9 months)  
 Owner: Broward County School Board\*\*\*  
 Person In Charge: Angelica Jones Phone: 754-323-3100  
 Name of Facility: Driftwood Middle School  
 Address: 2751 NW 70 Terrace  
 City, Zip: Hollywood 33024

**Inspection Results Information Section**

Purpose: Routine Inspection Date: 11/16/2015	Begin Time: 11:08 AM End Time: 11:41 AM	Correct By: None Re-Inspection Date: None
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**Additional Information Section**

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 Section**

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

**General Comments Section**

Inspector Signature:

*Zach Otkin*

Client Signature:

*[Signature]*



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NO VIOLATIONS OBSERVED.

KITCHEN HOT WATER HAND SINK 105 F

KITCHEN HOT WATER 3 COMPARTMENT SINK 120 F  
EMPLOYEE RESTROOM HOT WATER HAND SINK 121 F

QUAT SANITIZER 3 COMPARTMENT SINK 0 PPM, NOT SET UP DURING INSPECTION

SERVING LINE:

COOKED BROCCOLI 158 F  
COOKED CHICKEN PATTIES 155 F  
COOKED WHITE RICE 150 F  
MILK 36-41 F EXP. 11/24/2015

REACH IN COOLER #1 AMBIENT 40 F  
MILK 41 F EXP 11/29/2015  
PREPPED BREAKFAST HAM SANDWICHES 50 F AMBIENT COOLING LESS THAN 2 HOURS INTO PROCESS

WALK IN COOLER #1 AMBIENT 38 F  
BUTTER BLOCK 38 F  
SHREDDED LETTUCE 41 F

WALK IN COOLER #2 AMBIENT 40 F  
MILK 40 F, EXP. 11/24/2015

WALK IN FREEZER AMBIENT -15 F  
ALL POTENTIALLY HAZARDOUS FOODS FROZEN SOLID

### Violations Comments Section

No Violation Comments Available

Inspection Conducted By: Zachary Orthen (30688)  
Phone: (954) 467-4700 ex. 4218  
Received By: Signed  
Date: 11/16/2015

Inspector Signature:

*Zach Orthen*

Client Signature:

*[Signature]*