

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00693
Name of Facility: Seminole Middle School
Address: 6200 SW 16 Street
City, Zip: Plantation 33317

Correct By: None
Re-Inspection Date: None

Type: School (9 months or less)
Owner: Broward County School Board***
Person In Charge: Shantell Curry Phone: 754-323-4210

Inspection Information

Purpose: Routine
Inspection Date: 4/26/2017

Begin Time: 11:13 AM
End Time: 12:00 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 | 17. Exclusion of personnel | 34. Plumbing |
| 1. Sources, etc. | 18. Cleanliness | 35. Toilet facilities |
| FOOD PROTECTION | 19. Tobacco use | 36. Handwashing facilities |
| 2. Stored temperature | 20. Handwashing | 37. Garbage disposal |
| 3. No further cooking/Rapid cooling | 21. Handling of dishware | 38. Vermin control |
| 4. Thawing | EQUIPMENT/UTENSILS | OTHER FACILITIES AND OPERATIONS |
| 5. Raw fruits | 22. Refrigeration facilities/Thermometers | 39. Other facilities and operations |
| 6. Pork cooking | 23. Sinks | TEMPORARY FOOD SERVICE EVENTS |
| 7. Poultry cooking | 24. Ice storage/Counter-protector | 40. Temporary food service events |
| 8. Other animal cooking | 25. Ventilation/Storage/Sufficient equipment | VENDING MACHINES |
| 9. Least contact/Reheating | 26. Dishwashing facilities | 41. Vending machines |
| 10. Food container | 27. Design and fabrication | MANAGER CERTIFICATION |
| 11. Buffet requirements | 28. Installation and location | 42. Manager certification |
| 12. Self-service condiments | 29. Cleanliness of equipment | CERTIFICATES AND FEES |
| 13. Reservice of food | 30. Methods of washing | 43. Certificates and fees |
| 14. Sneeze guards | SANITARY FACILITIES AND CONTROLS | INSPECTION/ENFORCEMENT |
| 15. Transportation of food | 31. Water supply | 44. Inspection/Enforcement |
| 16. Poisonous/Toxic materials | 32. Ice | |
| PERSONNEL | 33. Sewage | |

Inspector Signature:

Zach Orth

Client Signature:

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2 of 2

General Comments

HOT WATER KITCHEN HAND SINK 100 F
3 COMPARTMENT SINK HOT WATER 100 F
EMPLOYEE RESTROOM HOT WATER HAND SINK 100 F
2 COMPARTMENT PREP SINK HOT WATER 100 F
SERVING LINE:
COOKED SPINACH 178 F
COOKED JAMAICAN BEEF PATTIES 144 F
COOKED MACARONI AND CHEESE 180 F
WALK IN COOLER AMBIENT 40 F
TATER TOTS 33 F
JAMAICAN BEEF PATTIES 25 F THAWING
WALK IN FREEZER AMBIENT - 10 F
ALL POTENTIALLY HAZARDOUS FOODS FROZEN SOLID
MILK COOLER:
MILK 36 - 40 F EXP. 05/09/2017
Email Address(es): bennie.haywoodiii@browardschools.com

Violations Comments

No Violation Comments Available

Inspection Conducted By: Zachary Orthen (54900)
Inspector Contact Number: Work: (954) 467-4700 ex. 4218
Print Client Name: Shantell Curry
Date: 4/26/2017

Inspector Signature:

Zach Orthen

Client Signature:

B L Curry