

# 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  
 Unsatisfactory  
 OUT OF BUSINESS

Correct Violations by  
 Next Inspection  
 8:00 AM on

**NAME** Sheridan Technical Center

**ADDRESS** 5400 W Sheridan Street      **CITY** Hollywood

**PHONE** (754) 321-5400      **ZIP** 33021

**PERSON IN CHARGE** Art Goodman

**EMAIL** art.goodman@browardschools.com

BEGIN TIME	END TIME	DATE ASSESSED	POSITION #	EXISTING FACILITIES - PERMIT NUMBER
13:25	14:20	02/09/2010	2101	06-48-00704

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><b>FOOD SUPPLIES</b></p> <p><input type="checkbox"/> 1. Sources etc.</p> <p><b>FOOD PROTECTION</b></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><b>PERSONNEL</b></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><b>EQUIPMENT/UTENSILS</b></p> <p><input 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 checked="" type="checkbox"/> 30. Methods of washing</p> <p><b>SANITARY FACILITIES AND CONTROLS</b></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 type="checkbox"/> 36. Handwashing facilities</p> <p><input type="checkbox"/> 37. Garbage disposal</p> <p><input type="checkbox"/> 38. Vermin control</p>	<p><b>OTHER FACILITIES AND OPERATIONS</b></p> <p><input checked="" type="checkbox"/> 39. Other facilities and operations</p> <p><b>TEMPORARY FOOD SERVICE EVENTS</b></p> <p><input type="checkbox"/> 40. Temporary food service events</p> <p><b>VENDING MACHINES</b></p> <p><input type="checkbox"/> 41. Vending machines</p> <p><b>MANAGER CERTIFICATION</b></p> <p><input type="checkbox"/> 42. Manager certification</p> <p><b>CERTIFICATES AND FEES</b></p> <p><input type="checkbox"/> 43. Certificates and fees</p> <p><b>INSPECTION/ENFORCEMENT</b></p> <p><input type="checkbox"/> 44. Inspection/Enforcement</p>
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**COMMENTS AND INSTRUCTIONS**

**Food service over at time of inspection.**  
**Fridges: Walk-in 34°F; 40°F; 41°F; 40°F**  
**Freezers: walk-in -10°F; 0°F; 5°F; 0°F**  
**sink: all >100°F**  
**high-temp dishwasher 160°F**

**Violation** Observed: Floor in dry storage area under shelves needs cleaning. **Code Reference [FAC]:** 39. Other Facilities. **64E-11.08.** Floors, walls, and ceilings shall be smooth and washable. 20 foot candles of light shall be provided. Adequate ventilation shall be provided. A mop sink or garbage can wash down will be provided. No living quarters shall open to the facility. No live animals. Exterior area shall be kept clean.

**Violation** Observed: Thermal labels for high temp dishwasher missing. **Code Reference [FAC]:** 30. Methods of Washing. **64E-11.006(5).** There will be approved methods of washing, rinsing and sanitizing all required equipment.

INSPECTION CONDUCTED BY: Ana Caputo

INSPECTION COND SIGNATURE: AC

COPY OF REPORT RECEIVED BY: Art Goodman

PHONE: 954-831-0404

PHONE: \_\_\_\_\_

DATE: 02/09/2010

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



Name: Sheridan Technical Center

Date: 02/09/2010

Identification No: 06-48-00704

Comments and Instructions (Continued from Page 1):

Copy of Report  
Received By:

Inspector Ana Caputo

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