

# FOOD SERVICE

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

Approval: \_\_\_\_\_

26.297264/-80.115889



**PURPOSE:**  ROUTINE  REINSPECTION  CONSTRUCT.  COMPLAINT  QA SURVEY  OTHER

CHANGE OF OWNER  CONSULTATION  EPIDEMIOLOGY

**TYPE:**  HOSPITAL  NURSING  DETENTION  LOUNGE  CIVIC  MOVIE  SCHOOL  RESIDENTIAL  CHILD  LIMITED  OTHER

**RESULTS:**

Satisfactory  
 Incomplete  
 Unsatisfactory  
 OUT OF BUSINESS

Correct Violations by  
 Next Inspection  
 8:00 AM on

**NAME** Deerfield Beach High School

**ADDRESS** 910 SW 15 Street **CITY** Deerfield Beach

**OWNER** Broward County School Board **ZIP** 33441

**PERSON IN CHARGE** Lois Overstreet- Manager **PHONE** ()

**EMAIL** LOIS.OVERSTREET@BROWARDSCHOOLS.COM

| BEGIN TIME | END TIME | DATE ASSESSED | POSITION # | EXISTING FACILITIES - PERMIT NUMBER |
|------------|----------|---------------|------------|-------------------------------------|
| 09:25      | 10:17    | 05/23/2011    | 929        | 06-48-00216                         |

| 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 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><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> |
|---|---|---|--|

**COMMENTS AND INSTRUCTIONS**

**NOTES: HOT WATER 135, MILK 37, CHEESEBURGERS 159, FRIES 170, QAC SANITIZR 200PPM**

**Violation #39** AIR VENTS ABOVE SERVING LINES NEED THE ACCUMULATION OF DUST REMOVED.  
**Code Reference** FAC: 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 #22** WALK IN FREEZER HAS AN ACCUMULATION OF ICE AROUND DOOR FRAME, PREVENTING IT FROM CLOSING PROPERLY.  
**Code Reference** FAC: Refrigerators. **64E-11.006(1),(1)(a).** There will be sufficient, working refrigerators. Each refrigerator will have a working thermometer.

INSPECTION CONDUCTED BY: Tara Payne

INSPECTION COND SIGNATURE: *Tara Payne*

COPY OF REPORT RECEIVED BY: *Karl Robinson*

PHONE: (954) 786-5441

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

DATE: 05/23/2011

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



Name: Deerfield Beach High School

Date: 05/23/2011

Identification No: 06-48-00216

Comments and Instructions (Continued from Page 1):

Copy of Report  
Received By:

Inspector Tara Payne

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