

FOOD SERVICE

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

Approval: _____

26.106324/-80.390843

PURPOSE:

- ROUTINE REINSPECTION
 CONSTRUCT. CHANGE OF OWNER
 COMPLAINT CONSULTATION
 QA SURVEY EPIDEMIOLOGY
 OTHER

TYPE:

- HOSPITAL CIVIC CHILD
 NURSING MOVIE LIMITED
 DETENTION SCHOOL OTHER
 LOUNGE RESIDENTIAL



RESULTS:

- Satisfactory
 Incomplete
 Unsatisfactory
 OUT OF BUSINESS
- Correct Violations by**
 Next Inspection
 8:00 AM on

NAME Tequesta Trace Middle School
ADDRESS 1800 Indian Trace **CITY** Weston
OWNER Broward County School Board **ZIP** 33326
PERSON IN CHARGE Taina McGinty **PHONE** 754 323-4410
EMAIL tainat.mcginity@browardschools.com

BEGIN TIME	END TIME	DATE ASSESSED	POSITION #	EXISTING FACILITIES - PERMIT NUMBER
12:00	12:42	05/31/2011	27079	06-48-00782

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

Chicken nuggets 140F/157F. com 138/145.
 Warner 170/170 chicken 157F. tuna 41F
 Milk box. 35/20 milk 40F.
 Reach in 40/38F/30F. Reach freezer 0F
 Walk-in refrig 40f and freezer 0F.
 Sanitizer 300 ppm
 All sinks have hot and cold water.

INSPECTION CONDUCTED BY: Luisa Oramas
 INSPECTION COND SIGNATURE: *Luisa Oramas*
 COPY OF REPORT RECEIVED BY: *Taina McGinty*

PHONE: 954-831-0407
 PHONE: _____
 DATE: 5/31/2011

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



Name: Tequesta Trace Middle School

Date: 5/31/2011

Identification No: 06-48-00782

Comments and Instructions (Continued from Page 1):

Copy of Report
Received By:

Inspector Luisa Oramas

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