

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00704
Name of Facility: Sheridan Technical College
Address: 5400 W Sheridan Street
City, Zip: Hollywood 33021

**Correct By: Next Inspection
Re-Inspection Date: None**

Type: School (more than 9 months)
Owner: Sheridan Technical College
Person In Charge: BRIAN RUTHERFORD Phone: 754-321-5462

Inspection Information

Purpose: Routine
Inspection Date: 9/22/2016

Begin Time: 09:32 AM
End Time: 10:21 AM

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	X 35. Toilet facilities
FOOD PROTECTION	19. Tobacco use	36. Handwashing facilities
2. Stored temperature	20. Handwashing	X 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. Sneez 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:

Saeth

Client Signature:

B. Rutherford

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General Comments

RANCH DRESSING: 41°F
HAM/POTATO SALAD: 39°F
PIZZA: 169°F
FETTUCCHINE W/ SHRIMP: 173°F

REACH IN COOLERS: #1-11 TEMP: 33°F TO 44°F
REACH IN FREEZER: #1-3 TEMP: -5°F TO 05°F
WALK IN COOLER: 34°F
WALK IN FREEZER: -13°F

DISH MACHINE: WASH TEMP 169°F RINSE 186°F
SANITIZER: (4X) QUAT 3 COMPARTMENT SINK 300 PPM
ALL SINKS USED BY EMPLOYEES HAVE HOT WATER AT THE TIME OF INSPECTION 119°F
ALL THERMOMETERS ARE IN WORKING ORDER AT THE TIME OF INSPECTION

Email Address(es): BRIAN.RUTHERFORD@BROWARDSCHOOLS.COM

Violations Comments

Violation #35. Toilet facilities
OBSERVED: NO LID ON WASTEBASKET IN RESTROOM USED BY WOMEN FOOD SERVICE EMPLOYEES
CODE REFERENCE: Toilets. 64E-11.007(4). Toilet rooms will comply with the plumbing authority having jurisdiction. Toilet rooms will be vented, provided with toilet paper, well lighted, and have self-closing doors.

Violation #37. Garbage disposal
OBSERVED: NO DRAIN PLUG AT DUMPSTERS
CODE REFERENCE: Garbage. 64E-11.007(6). Garbage will be disposed of to prevent vector harborage. Garbage containers will be leak proof. Outside storage will be on top of a smooth nonabsorbent material.

Inspection Conducted By: Clifford Saieh (6158)
Inspector Contact Number: Work: (954) 467-4700 ex. 4210
Print Client Name: BRIAN RUTHERFORD
Date: 9/22/2016

Inspector Signature:

Client Signature: