

**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: Cardina/Rhonda      Phone: (754) 321-5400

**Inspection Information**

Purpose: Routine  
Inspection Date: 4/4/2018

Begin Time: 02:45 PM  
End Time: 03:20 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**

<p><b>FOOD SUPPLIES</b> 1. Sources, etc.</p> <p><b>FOOD PROTECTION</b> 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</p> <p><b>PERSONNEL</b></p>	<p>17. Exclusion of personnel 18. Cleanliness 19. Tobacco use 20. Handwashing 21. Handling of dishware <b>EQUIPMENT/UTENSILS</b> 22. Refrigeration facilities/Thermometers 23. Sinks 24. Ice storage/Counter-protector 25. Ventilation/Storage/Sufficient equipment 26. Dishwashing facilities 27. Design and fabrication 28. Installation and location 29. Cleanliness of equipment X 30. Methods of washing <b>SANITARY FACILITIES AND CONTROLS</b> 31. Water supply X 32. Ice 33. Sewage</p>	<p>34. Plumbing 35. Toilet facilities 36. Handwashing facilities 37. Garbage disposal 38. Vermin control <b>OTHER FACILITIES AND OPERATIONS</b> 39. Other facilities and operations <b>TEMPORARY FOOD SERVICE EVENTS</b> 40. Temporary food service events <b>VENDING MACHINES</b> 41. Vending machines <b>MANAGER CERTIFICATION</b> 42. Manager certification <b>CERTIFICATES AND FEES</b> 43. Certificates and fees <b>INSPECTION/ENFORCEMENT</b> 44. Inspection/Enforcement</p>
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Inspector Signature:

*Manoj Nair*

Client Signature:

*Manoj Nair*

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### General Comments

KITCHEN HOT WATER HAND SINKS 100 - 120 F  
WALK IN COOLER AMBIENT 41 F  
ALL POTENTIALLY HAZARDOUS FOODS 41 F OR BELOW  
WALK IN FREEZERS #1 - #2 AMBIENT RANGE - 20 - 0 F  
ALL POTENTIALLY HAZARDOUS FOODS FROZEN SOLID  
SALAD BAR: HARD BOILED EGGS 41 F  
REACH IN COOLERS #1 - #6 AMBIENT RANGE 35 - 41 F  
ALL POTENTIALLY HAZARDOUS FOODS 41 F OR BELOW  
REACH IN FREEZERS #1 - #3 AMBIENT RANGE - 10 - 10 F  
ALL POTENTIALLY HAZARDOUS FOODS FROZEN SOLID  
EMPLOYEE RESTROOMS HOT WATER HAND SINK 100 - 110 F  
PIZZA COOLER: PREPPED PIZZAS 37 F

Email Address(es): michael.mcdonnell@browardschools.com

### Violations Comments

Violation #30. Methods of washing  
Observed equipment/utensils not air dried after sanitization.  
Observed improper drying, wet nesting of equipment/utensils after sanitization.

CODE REFERENCE: Methods of Washing. 64E-11.006(5). There will be approved methods of washing, rinsing, and sanitizing all required equipment.

Violation #32. Ice  
Observed exterior surface of the ice making machine dirty.  
CODE REFERENCE: Ice. 64E-11.004(19). Ice brought into the facility will be from an approved source.

Inspection Conducted By: Masomeh Namin (6599)  
Inspector Contact Number: Work: (954) 467-4700 ex. 4242  
Print Client Name:  
Date: 4/4/2018

Inspector Signature:

*Masomeh Namin*

Client Signature:

*MAR 4/2018*