

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00384
Name of Facility: Indian Ridge Middle
Address: 1355 Nob Hill Road
City, Zip: Davie 33324

Correct By: Next Inspection
Re-Inspection Date: None

Type: School (9 months or less)
Owner: Broward County School Board***
Person In Charge: Rosaly Flores Phone: (754) 323-3310

Inspection Information

Purpose: Routine
Inspection Date: 5/10/2017

Begin Time: 10:26 AM
End Time: 11:10 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	X 34. Plumbing
1. Sources, etc.	18. Cleanliness	35. Toilet facilities
FOOD PROTECTION	19. Tobacco use	36. Handwashing facilities
2. Stored temperature	20. Handwashing	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	X 29. Cleanliness of equipment	CERTIFICATES AND FEES
13. Reservice of food	30. Methods of washing	43. Certificates and fees
14. Sneeze 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:

Zach Orthon

Client Signature:

Rosaly Flores

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General Comments

KITCHEN HAND SINK 100 F

3 COMPARTMENT SINK HOT WATER 100 F

2 COMPARTMENT SINK HOT WATER 100 F

WALK IN COOLER AMBIENT 38 F

SLICED CHEESE, SLICED TURKEY 35 - 41 F

WALK IN FREEZER AMBIENT 0 F

ALL POTENTIALLY HAZARDOUS FOODS FROZEN SOLID

SERVING LINE:

COOKED HOT DOGS, COOKED PULLED PORK, COOKED POTATO SMILEYS : 140 - 155 F

REACH IN COOLERS:

MILK 37 F EXP. 05/13/2017

MOZZARELLA CHEESE STICK 41 F

Email Address(es): rosaly.flores@browardschools.com

Violations Comments

Violation #29. Cleanliness of equipment

OBSERVED AN ACCUMULATION OF A MOLD-LIKE SUBSTANCE INSIDE THE ICE MACHINE

CODE REFERENCE: Cleaned. 64E-11.006(4). All equipment will be maintained in a clean and sanitized manner.

Violation #34. Plumbing

OBSERVED A LOW WATER PRESSURE AT ONE OF THE KITCHEN HAND SINKS - KITCHEN MANAGER HAS ALREADY PLACED A WORK ORDER FOR THIS ISSUE AND PROVIDED DOCUMENTATION

CODE REFERENCE: Plumbing. 64E-11.007(3). Plumbing will comply with the plumbing authority having jurisdiction. Backflow prevention will be provided where needed.

Inspection Conducted By: Zachary Orthen (54900)

Inspector Contact Number: Work: (954) 467-4700 ex. 4218

Print Client Name: Rosaly Flores

Date: 5/10/2017

Inspector Signature:

Zach Orthen

Client Signature:

Rosaly Flores