

# FOOD SERVICE

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

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

26.272435/-80.221918



**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** Coral Springs High School

**ADDRESS** 7201 W Sample Road **CITY** Coral Springs

**OWNER** Broward County School Board\* **ZIP** 33065

**PERSON IN CHARGE** Debra Suppa **PHONE** 754-322-0500

**EMAIL** debra.suppa@browardschools.com;

BEGIN TIME	END TIME	DATE ASSESSED	POSITION #	EXISTING FACILITIES - PERMIT NUMBER
09:35	10:02	01/25/2012	929	06-48-00176

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 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 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>
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**COMMENTS AND INSTRUCTIONS**

NOTES: HOT WATER 126.5, MILK 35, YOGURT 36.2, CHICKEN TENDERS 167.3, FRIES 169.5, CHICKEN TENDERS 169.5, FRIES 169.1, 3 COMPARTMENT SINK NOT SET UP AT TIME OF INSPECTION.

NO DEFICIENCIES NOTED

inspection emailed

INSPECTION CONDUCTED BY: Tara Payne

INSPECTION COND SIGNATURE: *Tara Payne*

COPY OF REPORT RECEIVED BY: *Randy*

PHONE: (954) 786-5441

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

DATE: 01/25/2012

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



Name: Coral Springs High School

Date: 01/25/2012

Identification No: 06-48-00176

Comments and Instructions (Continued from Page 1):

Copy of Report  
Received By:

Inspector Tara Payne

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