

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 06-48-2047645  
Name of Facility: Sheridan Technical High School (Culinary Arts Kitchen)  
Address: 3775 SW 16 Street  
City, Zip: Fort Lauderdale 33312

Type: School (9 months or less)  
Owner: Sheridan Technical High (Culinary Arts Kitchen)  
Person In Charge: Elisa Cruz De Marchiani Phone: (754) 321-5400  
PIC Email: elisa.cruzdemarchiani@browardschools.com

**Inspection Information**

Purpose: Reinspection	Number of Risk Factors (Items 1-29): 0	Begin Time: 09:54 AM
Inspection Date: 4/8/2026	Number of Repeat Violations (1-57 R): 0	End Time: 10:16 AM
Correct By: None	Facility Grade: N/A	
<b>Re-Inspection Date: None</b>	Stop Sale: No	

*Marking Key: IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility; COS=violation corrected on site; R=repeat violation from previous inspection*

**FoodBorne Illness Risk Factors And Public Health Interventions**

**SUPERVISION**

- IN** 1. Demonstration of Knowledge/Training
- NA** 2. Certified Manager/Person in charge present

**EMPLOYEE HEALTH**

- IN** 3. Knowledge, responsibilities and reporting
- IN** 4. Proper use of restriction and exclusion
- IN** 5. Responding to vomiting & diarrheal events

**GOOD HYGIENIC PRACTICES**

- NO** 6. Proper eating, tasting, drinking, or tobacco use
- NO** 7. No discharge from eyes, nose, and mouth

**PREVENTING CONTAMINATION BY HANDS**

- NO** 8. Hands clean & properly washed
- NA** 9. No bare hand contact with RTE food
- IN** 10. Handwashing sinks, accessible & supplies

**APPROVED SOURCE**

- IN** 11. Food obtained from approved source
- NA** 12. Food received at proper temperature
- IN** 13. Food in good condition, safe, & unadulterated
- NA** 14. Shellstock tags & parasite destruction

**PROTECTION FROM CONTAMINATION**

- NA** 15. Food separated & protected; Single-use gloves

- IN** 16. Food-contact surfaces; cleaned & sanitized

- NO** 17. Proper disposal of unsafe food

**TIME/TEMPERATURE CONTROL FOR SAFETY**

- NA** 18. Cooking time & temperatures
- NA** 19. Reheating procedures for hot holding
- NA** 20. Cooling time and temperature
- NA** 21. Hot holding temperatures
- NA** 22. Cold holding temperatures
- IN** 23. Date marking and disposition
- NA** 24. Time as PHC; procedures & records

**CONSUMER ADVISORY**

- NA** 25. Advisory for raw/undercooked food

**HIGHLY SUSCEPTIBLE POPULATIONS**

- NA** 26. Pasteurized foods used; No prohibited foods

**ADDITIVES AND TOXIC SUBSTANCES**

- NA** 27. Food additives: approved & properly used
- NA** 28. Toxic substances identified, stored, & used

**APPROVED PROCEDURES**

- NA** 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

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**Good Retail Practices**

**SAFE FOOD AND WATER**

- NA** 30. Pasteurized eggs used where required
- NA** 31. Water & ice from approved source
- NA** 32. Variance obtained for special processing

**FOOD TEMPERATURE CONTROL**

- IN** 33. Proper cooling methods; adequate equipment
- NA** 34. Plant food properly cooked for hot holding
- NA** 35. Approved thawing methods
- NA** 36. Thermometers provided & accurate

**FOOD IDENTIFICATION**

- NA** 37. Food properly labeled; original container

**PREVENTION OF FOOD CONTAMINATION**

- NA** 38. Insects, rodents, & animals not present
- IN** 39. No Contamination (preparation, storage, display)
- NA** 40. Personal cleanliness
- NA** 41. Wiping cloths: properly used & stored
- NA** 42. Washing fruits & vegetables

**PROPER USE OF UTENSILS**

- NA** 43. In-use utensils: properly stored
- NA** 44. Equipment & linens: stored, dried, & handled
- IN** 45. Single-use/single-service articles: stored & used

- NA** 46. Slash resistant/cloth gloves used properly

**UTENSILS, EQUIPMENT AND VENDING**

- IN** 47. Food & non-food contact surfaces
- NA** 48. Ware washing: installed, maintained, & used; test strips
- IN** 49. Non-food contact surfaces clean

**PHYSICAL FACILITIES**

- NA** 50. Hot & cold water available; adequate pressure
- NA** 51. Plumbing installed; proper backflow devices
- NA** 52. Sewage & waste water properly disposed
- NA** 53. Toilet facilities: supplied, & cleaned
- IN** 54. Garbage & refuse disposal
- NA** 55. Facilities installed, maintained, & clean
- IN** 56. Ventilation & lighting
- NA** 57. Permit; Fees; Application; Plans

*This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida Administrative Code or Chapter 381.0072, Florida Statutes. Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.*

**Violations Comments**

No Violation Comments Available

Inspector Signature:

Client Signature:

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**General Comments**

RESULT: UNSATISFACTORY

LATE NOTE: UNABLE TO CONDUCT REINSECTION ON 4/7/26 DUE TO WORKING IN A DIFFERENT ZONE.

13,23,33, 39, 47, 49, 54, 56 abated

ENOV ABATED

There is a \$50 fee for the first re-inspection and a \$75 fee for each re-inspection thereafter as required.

COLD HOLDING

REACH-IN FRIDGE 1, SIDE 2:NOT IN USE

1 THERMOMETER CALIBRATED AT 32F

Email Address(es): elisa.cruzdemarchiani@browardschools.com

Inspection Conducted By: Christian Sapovits (30689)  
Inspector Contact Number: Work: (954) 412-7328 ex.  
Print Client Name:  
Date: 4/8/2026

Inspector Signature:

Handwritten signature of the inspector, Christian Sapovits.

Client Signature:

Handwritten signature of the client.