

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00092
Name of Facility: Boulevard Heights Elementary
Address: 7201 Johnson Street
City, Zip: Hollywood 33024

Type: School (more than 9 months)
Owner: Broward County School Board - Food & Nutrition Services
Person In Charge: Nelly Mendieta Phone: (754) 321-0215
PIC Email: Priscilla.clark@browardschools.com

Inspection Information

Purpose: Routine
Inspection Date: 3/3/2025
Correct By: None
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 2
Number of Repeat Violations (1-57 R): 1
Facility Grade: N/A
Stop Sale: No

Begin Time: 08:26 AM
End Time: 09:00 AM

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

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

PREVENTING CONTAMINATION BY HANDS

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

APPROVED SOURCE

- IN** 11. Food obtained from approved source
- NO** 12. Food received at proper temperature
- OUT** 13. Food in good condition, safe, & unadulterated (**COS**)
- NA** 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

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

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

- IN** 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- NO** 18. Cooking time & temperatures
- IN** 19. Reheating procedures for hot holding
- NO** 20. Cooling time and temperature
- NO** 21. Hot holding temperatures
- IN** 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
- OUT** 28. Toxic substances identified, stored, & used (**COS**)

APPROVED PROCEDURES

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

Inspector Signature:

Client Signature:

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Good Retail Practices

<p>SAFE FOOD AND WATER IN 30. Pasteurized eggs used where required IN 31. Water & ice from approved source NA 32. Variance obtained for special processing</p> <p>FOOD TEMPERATURE CONTROL NO 33. Proper cooling methods; adequate equipment NO 34. Plant food properly cooked for hot holding NO 35. Approved thawing methods IN 36. Thermometers provided & accurate</p> <p>FOOD IDENTIFICATION IN 37. Food properly labeled; original container</p> <p>PREVENTION OF FOOD CONTAMINATION IN 38. Insects, rodents, & animals not present IN 39. No Contamination (preparation, storage, display) IN 40. Personal cleanliness IN 41. Wiping cloths: properly used & stored NO 42. Washing fruits & vegetables</p> <p>PROPER USE OF UTENSILS IN 43. In-use utensils: properly stored IN 44. Equipment & linens: stored, dried, & handled IN 45. Single-use/single-service articles: stored & used</p>	<p>IN 46. Slash resistant/cloth gloves used properly</p> <p>UTENSILS, EQUIPMENT AND VENDING OUT 47. Food & non-food contact surfaces (R, COS) IN 48. Ware washing: installed, maintained, & used; test strips IN 49. Non-food contact surfaces clean</p> <p>PHYSICAL FACILITIES IN 50. Hot & cold water available; adequate pressure IN 51. Plumbing installed; proper backflow devices IN 52. Sewage & waste water properly disposed IN 53. Toilet facilities: supplied, & cleaned IN 54. Garbage & refuse disposal IN 55. Facilities installed, maintained, & clean IN 56. Ventilation & lighting IN 57. Permit; Fees; Application; Plans</p>
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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

<p>Violation #13. Food in good condition, safe, & unadulterated Mold on food tomato. Provide food that is in good condition. Corrective action taken. Tomato discarded by staff. CODE REFERENCE: 64E-11.003(1). The food packaging shall not be compromised nor the true appearance, color, or quality of a food be intentionally altered.</p>
<p>Violation #28. Toxic substances identified, stored, & used Cleaning/sanitizing product container missing label identifying content under 3 comp sink. Label cleaning/sanitizing product container. Corrective action taken. Item labeled by staff. CODE REFERENCE: 64E-11.003(6). Toxic substances properly identified, stored and used</p>
<p>Violation #47. Food & non-food contact surfaces Extensive ice buildup in walk-in freezer under cooling unit. Repair freezer to stop ice buildup. CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.</p>

General Comments

<p>RESULT: SATISFACTORY</p> <p>SANITIZER: QAC(3 COMP SINK): 200PPM QAC (BUCKET) x 2:400PPM</p> <p>SINK TEMPERATURE: HANDSINK x 2:113-115F RESTROOM SINK: 110F PREP SINK:110F MOPSINK:118F</p>
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Inspector Signature:

Client Signature:

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COLD HOLDING
WALK-IN FRIDGE: 35F
YOGURT (WALK-IN FRIDGE): 39F
WALK-IN FREEZER: -10F
MILK COOLER: 40F
MILK (SERVING LINE):35F
MILK(REACH-IN FRIDGE 1) :40F
DRESSING (REACH-IN FRIDGE 2): 40F
MILK (REACH-IN FRIDGE 2): 38F

1 Thermometer calibrated at 32F

EMPLOYEE FOOD SAFETY TRAINING OBSERVED COMPLETED AUGUST,2024

Recent Pest record provided for Tower Pest Control, 2/21/25.

No dogs or non-service animals allowed inside establishment.

Email Address(es): Priscilla.clark@browardschools.com;
Katherine.Familia@browardschools.com

Inspector Signature:

Handwritten signature of the inspector.

Client Signature:

Handwritten signature of the client.

Form Number: DH 4023 03/18

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Inspection Conducted By: Christian Sapovits (30689)
Inspector Contact Number: Work: (954) 412-7328 ex.
Print Client Name:
Date: 3/3/2025

Inspector Signature:

Handwritten signature of Christian Sapovits.

Client Signature:

Handwritten signature of the client.

Form Number: DH 4023 03/18

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