

## **Facility Information**

#### **RESULT: Satisfactory**

Permit Number: 06-48-00370 Name of Facility: Hollywood Park Elem School Address: 901 N 69 Way City, Zip: Hollywood 33024

Type: School (9 months or less) Owner: Broward County School Board - Food & Nutrition Services Person In Charge: Maria Canela Phone: (754) 321-0235 PIC Email: Alisha.Demps@browardschools.com

#### **Inspection Information**

Purpose: Routine Inspection Date: 2/12/2025 Correct By: Next Inspection **Re-Inspection Date: None**  Number of Risk Factors (Items 1-29): 0 Number of Repeat Violations (1-57 R): 0 FacilityGrade: N/A StopSale: No Begin Time: 10:47 AM End Time: 11:21 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
- A 2. Certified Manager/Person in charge present EMPLOYEE HEALTH
- IN 3. Knowledge, responsibilities and reporting
- IN 4. Proper use of restriction and exclusion
- N 5. Responding to vomiting & diarrheal events GOOD HYGIENIC PRACTICES
- 6. Proper eating, tasting, drinking, or tobacco use
  7. No discharge from eyes, nose, and mouth
  **PREVENTING CONTAMINATION BY HANDS**
- PREVENTING CONTAMINATION BY HANI IN 8. Hands clean & properly washed
- IN 9. No bare hand contact with RTE food
- 10. Handwashing sinks, accessible & supplies
  APPROVED SOURCE
- IN 11. Food obtained from approved source
- NO 12. Food received at proper temperature
- IN 13. Food in good condition, safe, & unadulterated
- NA 14. Shellstock tags & parasite destruction

### PROTECTION FROM CONTAMINATION

IN 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
- **IN** 18. Cooking time & temperatures
- IN 19. Reheating procedures for hot holding
- NO 20. Cooling time and temperature
- **IN** 21. Hot holding temperatures
- N 22. Cold holding temperatures
- IN 23. Date marking and disposition
- NA 24. Time as PHČ; procedures & records CONSUMER ADVISORY
- NA 25. Advisory for raw/undercooked food HIGHLY SUSCEPTIBLE POPULATIONS
- IN 26. Pasteurized foods used; No prohibited foods ADDITIVES AND TOXIC SUBSTANCES
- NA 27. Food additives: approved & properly used
- N 28. Toxic substances identified, stored, & used APPROVED PROCEDURES
- NA 29. Variance/specialized process/HACCP

| Inspector | Signature: |  |
|-----------|------------|--|
| Z         |            |  |

**Client Signature:** 

MariaGreli

Form Number: DH 4023 03/18



# **Good Retail Practices**

#### 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
- FOOD TEMPERATURE CONTROL
- IN 33. Proper cooling methods; adequate equipment
- IN 34. Plant food properly cooked for hot holding
- IN 35. Approved thawing methods
- N 36. Thermometers provided & accurate FOOD IDENTIFICATION
- IN 37. Food properly labeled; original container 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
- IN 42. Washing fruits & vegetables
  - PROPER USE OF UTENSILS
- 43. In-use utensils: properly stored
- IN 44. Equipment & linens: stored, dried, & handled
- OUT 45. Single-use/single-service articles: stored & used (COS)

- NA 46. Slash resistant/cloth gloves used properly UTENSILS, EQUIPMENT AND VENDING
- OUT 47. Food & non-food contact surfaces
- IN 48. Ware washing: installed, maintained, & used; test strips
  - IN 49. Non-food contact surfaces clean
  - 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
- OUT 54. Garbage & refuse disposal
  - IN 55. Facilities installed, maintained, & clean
  - IN 56. Ventilation & lighting
  - IN 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**

Violation #45. Single-use/single-service articles: stored & used

Single-service items, meal trays, not properly stored/ protected from contamination. Store single-use items away from area/sources of contamination. Corrective action taken. Trays stored properly by staff.

CODE REFERENCE: 64E-11.003(4). Single-service/Single-use articles must be properly stored and protected to prevent possible contamination. Discard items after use.

Violation #47. Food & non-food contact surfaces

Extensive ice buildup located in walk-in freezer. Repair freezer to stop ice buildup.

CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.

Violation #54. Garbage & refuse disposal

Garbage dumpster not kept covered with tight fitted lids. Maintain garbage dumpster closed, provide tight fitted lids. CODE REFERENCE: 64E-11.003(5). Garbage shall be disposed of to prevent vector harborage. Trash cans will be durable, cleanable, leak proof, insect and rodent resistant, and non-absorbent. Outside storage area shall be of a smooth, non-absorbent material and sloped to a drain.

## **General Comments**

Result: Satisfactory

Sanitizer: QAC(3 comp sink): 400ppm QAC(bucket) x 2:200ppm

Sink temperatures: Handsink: 110F

**Inspector Signature:** 

**Client Signature:** 

MariaGreli

Form Number: DH 4023 03/18



Prepsink: 105F 3 comp sink:110F Restroom:110F Mopsink:115F

Cold Holding Reach-in fridge: 40F Yogurt(reach-in fridge): 39F Eggs (walk-in fridge): 39F Walk-in freezer:-10F Milk(walk-in fridge): 40F Sour cream (walk-in fridge): 40F Ice cream freezer: 5F Milk (serving line): 38F Reach-in freezer: 0F

Hot holding Burger (oven):200F Burger(hot holding unit):176F Burger (serving line):140F Beans (serving line):135F

Employee Food Safety Training Observed completed, 8/8/24.

1 Thermometer calibrated at: 32F

Pest Control service provided by Tower Pest Control, 1/17/25.

Restrictions:

No dogs or non-service animals allowed inside establishment.

**Inspector Signature:** 

A

**Client Signature:** 

Mariaareli

Form Number: DH 4023 03/18



Email Address(es): Alisha.Demps@browardschools.com

Inspection Conducted By: Christian Sapovits (30689) Inspector Contact Number: Work: (954) 412-7328 ex. Print Client Name: Date: 2/12/2025

**Inspector Signature:** 

Ri

**Client Signature:** 

Mariaareli

Form Number: DH 4023 03/18