

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00366
Name of Facility: Hollywood Hills High School
Address: 5400 Stirling Road
City, Zip: Hollywood 33021

Type: School (9 months or less)
Owner: Broward County School Board - Food & Nutrition Services
Person In Charge: Virginia Fiorelli Phone: (754) 321-0215
PIC Email: Virginia.Fiorelli@browardschools.com

Inspection Information

Purpose: Routine
Inspection Date: 1/16/2024
Correct By: Next Inspection
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 1
Number of Repeat Violations (1-57 R): 2
FacilityGrade: N/A
StopSale: No

Begin Time: 08:21 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

- IN** 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
- IN** 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES

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

Inspector Signature:

Client Signature:

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



Good Retail Practices

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

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 Canned food, beans, with dents on hermetic seal, food adulterated. Remove dented can/provide intact canned food without dents on hermetic seal. Corrective action taken. Can discarded by staff.</p> <p>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 #38. Insects, rodents, & animals not present Dead insect in trap of dry storage. Remove dead/trapped insects. Corrective action taken. Trap removed. Pest Records provided by staff.</p> <p>CODE REFERENCE: 64E-11.003(5)(f). Effective measures shall be taken to control the presence of pests in the food establishment. Unless otherwise approved, live animals shall not be allowed.</p>
<p>Violation #39. No Contamination (preparation, storage, display) Food container, shredded cheese, not covered in reach-in fridge of serving area 1. Cover food container. Corrective action taken. Cheese discarded by staff.</p> <p>CODE REFERENCE: 64E-11.003(2). Food shall be protected from sources of contamination and stored in a clean, dry location at least 6 inches above the floor.</p>
<p>Violation #45. Single-use/single-service articles: stored & used Single-service items, meal tray, not properly stored/ protected from contamination in serving area 1, both serving lines. Store single-use items away from area/sources of contamination. Corrective action taken. Single service-items stored properly by staff.</p> <p>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.</p>
<p>Violation #56. Ventilation & lighting Ventilation exhaust air ducts are dirty/ dusty in walk-in fridge. Clean ventilation exhaust air ducts.</p> <p>CODE REFERENCE: 64E-11.003(6)(a). Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. 50 foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.</p>

Inspector Signature:

Client Signature:

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



General Comments

Result: Satisfactory

Note: Full service kitchen

Sanitizer:

QAC (3 comp sink): 200ppm

QAC (bucket) : 400ppm

Sink Temperatures:

Handsink: 110F

Prepsink x 2: 110-120F

Restroom: 110F

Mopsink:110F

Cold Holding:

Reach-in fridge x 4: 35-40F

Yogurt(reach-in fridge 1, serving area 1): 41F

Walk-in fridge: 39F

Walk-in freezer:-20F

Ice cream freezer: -10F

Milk (serving line) x4: 35-37F

Ice Cream Freezer x 2: -12-10F

Reach-in fridge 2 (serving area 1): 40F

Reach-in fridge 3 (serving area 2):40F

Reach-in fridge 4 (serving area 2):39F

Hot holding:

Hot holding unit x 2: 140-150F

Chicken(Oven):180F

Employee safety training observed completed.

1 Thermometer is calibrated at 32F

Pest Control service provided by Beach Environmental, 1/10/23

Restrictions:

No dogs or non-service animals allowed inside establishment.

Email Address(es): Virginia.Fiorelli@browardschools.com

Inspector Signature:

Handwritten signature of the inspector.

Client Signature:

Handwritten signature of the client.

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



Inspection Conducted By: Christian Sapovits (30689)
Inspector Contact Number: Work: (954) 412-7328 ex.
Print Client Name:
Date: 1/16/2024

Inspector Signature:

Handwritten signature of Christian Sapovits.

Client Signature:

Handwritten signature of the client.

Form Number: DH 4023 03/18

06-48-00366 Hollywood Hills High School