

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00362  
Name of Facility: Hollywood Central Elem School  
Address: 1700 Monroe Street  
City, Zip: Hollywood 33020  
  
Type: School (9 months or less)  
Owner: Broward County School Board - Food & Nutrition Services  
Person In Charge: Bridget Di Benedetto Phone: (754) 321-0235  
PIC Email: tiney.wright@browardschools.com

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 0	Begin Time: 11:05 AM
Inspection Date: 3/6/2025	Number of Repeat Violations (1-57 R): 0	End Time: 11:45 AM
Correct By: Next Inspection	Facility Grade: N/A	
Re-Inspection Date: None	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  
IN 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  
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

- IN 17. Proper disposal of unsafe food

**TIME/TEMPERATURE CONTROL FOR SAFETY**

- NO 18. Cooking time & temperatures  
NO 19. Reheating procedures for hot holding  
NO 20. Cooling time and temperature

- IN 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**

- IN 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:

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General Comments

INSPECTION SATISFACTORY

Employee Food Safety Training/Employee Health policy training completed on 08/08/2024

Food Temps

Cold Foods:

Milk: 35F

Cheese: 40F

Ranch: 39F

Hot Foods:

Chicken Nuggets: 136F

Mashed Potato: 159F

Baked Beans: 164F

Refrigerator Temps

Reach-in refrigerator: 34F

Milk Chest: 20F

Walk-in refrigerator: 36F

Walk-in freezer: -2F

Ice Cream Chest: -2F

Hot Water Temps

Kitchen handsink: 110F

3 comp. sink: 121F

Employee bathroom handsink: 100F

Mopsink: 101F

Warewashing Procedure/Sanitizer Used

3 comp. sink chemical sanitizer: Lactic Acid 700PPM

Sanitizer Bucket chemical sanitizer: QAC 200PPM x 2

Sanitizer Test kit provided.

No dogs or non-service animals allowed inside establishment

Email Address(es): tiney.wright@browardschools.com

Inspection Conducted By: Dominic Turturro (54361)  
Inspector Contact Number: Work: (954) 412-7312 ex.  
Print Client Name:  
Date: 3/6/2025

Inspector Signature:

Client Signature: