

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



1 of 3

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 06-48-00700  
Name of Facility: Sheridan Hills Elem School  
Address: 5001 Thomas Street  
City, Zip: Hollywood 33021

**Correct By: Next Inspection  
Re-Inspection Date: None**

Type: School (9 months or less)  
Owner: Broward County School Board - Food & Nutrition Services  
Person In Charge: Maria Almazan Phone: (754) 323-7310  
PIC Email: maria.almazan@browardschools.com

**Inspection Information**

Purpose: Routine  
Inspection Date: 9/17/2018

Begin Time: 10:11 AM  
End Time: 11:13 AM

**Additional Information**

No Additional Information Available

*Items marked below violate the requirements of Chapter 64E-11 of the Florida Administrative Code and must be corrected. Continued operation of this facility without making these corrections is a violation of Chapter 64E-11, Florida Administrative Code and Chapters 381 and 386, Florida Statutes. Violations must be corrected by the date and time indicated in the Results section above or an administrative fine or other legal action will be initiated.*

**Violation Markings**

FOOD SUPPLIES	17. Exclusion of personnel	34. Plumbing
1. Sources, etc.	18. Cleanliness	35. Toilet facilities
FOOD PROTECTION	19. Tobacco use	36. Handwashing facilities
X 2. Stored temperature	20. Handwashing	37. Garbage disposal
3. No further cooking/Rapid cooling	21. Handling of dishware	38. Vermin control
4. Thawing	EQUIPMENT/UTENSILS	OTHER FACILITIES AND OPERATIONS
5. Raw fruits	X 22. Refrigeration facilities/Thermometers	X 39. Other facilities and operations
6. Pork cooking	23. Sinks	TEMPORARY FOOD SERVICE EVENTS
7. Poultry cooking	24. Ice storage/Counter-protector	40. Temporary food service events
8. Other animal cooking	25. Ventilation/Storage/Sufficient equipment	VENDING MACHINES
9. Least contact/Reheating	26. Dishwashing facilities	41. Vending machines
X 10. Food container	27. Design and fabrication	MANAGER CERTIFICATION
11. Buffet requirements	28. Installation and location	42. Manager certification
12. Self-service condiments	X 29. Cleanliness of equipment	CERTIFICATES AND FEES
13. Reservice of food	30. Methods of washing	43. Certificates and fees
14. Sneeze guards	SANITARY FACILITIES AND CONTROLS	INSPECTION/ENFORCEMENT
15. Transportation of food	31. Water supply	44. Inspection/Enforcement
16. Poisonous/Toxic materials	32. Ice	
PERSONNEL	33. Sewage	

Inspector Signature:

*N. M. M.*

Client Signature:

*[Handwritten Signature]*

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2 of 3

**General Comments**

HOT WATER KITCHEN HAND SINK 125F  
HOT WATER RESTROOM HAND SINK 120F  
HOT WATER 3 COMPARTMENT SINK 107F  
QUAT SANITIZER 3 COMPARTMENT SINK 400PPM.

HOT WATER MOP SINK 116F

REFRIGERATOR AMBIENT 52F. CORRECTED ON SITE DURING TIME OF INSPECTION, PHF TRANSFER TO OTHER REFRIGERATOR. PLACED WORK ORDER #J8885318

YOGURT 53F. EXP 10/11/18. CORRECTED ON SITE DURING TIME OF INSPECTION. FINAL TEMPERATURE TESTED 35F  
CHEESE 52F. CORRECTED ON SITE DURING TIME OF INSPECTION FINAL TEMPERATURE TESTED 41F

REFRIGERATOR AMBIENT 36F, 38F, 38F  
REACH-IN LACTOSA FREE MILK 40F, EXP. 9/24/18  
REACH-IN CHEESE BURGER 32F

CHEST MILK REFRIGERATOR  
STRAWBERRY MILK 41F EXP. 9/29/18

FREEZER AMBIENT 26F, -8F  
ALL POTENTIALLY HAZARDOUS FOOD FROZEN SOLID

FOOD SERVING STATION / STEAM TABLE:  
BEANS 180F  
CHICKEN NUGGETS 156F  
CHEESEBURGER 164F

FOOD WARMER 175F, 175F  
CHICKEN NUGGETS 119F, 130F CORRECTED ON SITE DURING TIME OF INSPECTION, FINAL TEMPERATURE TESTED 167F

Email Address(es): maria.almazan@browardschools.com

Inspector Signature:

Client Signature:

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3 of 3

**Violations Comments**

<p>Violation #2. Stored temperature OBSERVED PHF (CHEESE) TESTED 52F. COLD FOODS MUST BE HELD AT 41F OR BELOW. CORRECTED ON SITE DURING TIME OF INSPECTION, FINAL TEMPERATURE TESTED 41F</p> <p>OBSERVED PHF (YOGURT) TESTED 53F. COLD FOODS MUST BE HELD AT 41F OR BELOW. CORRECTED ON SITE DURING TIME OF INSPECTION. FINAL TEMPERATURE TESTED 35F</p> <p>OBSERVED PHF (CHICKEN NUGGETS) TESTED 130F, 119F. HOT FOODS MUST BE HELD AT 140F OR ABOVE. CORRECTED ON SITE DURING TIME OF INSPECTION. FINAL TEMPERATURE TESTED 167F</p> <p>CODE REFERENCE: Storage Temperature. 64E-11.004(1)(2). Food is stored at proper temperatures (less than or equal to 41°F or greater than or equal to 140°F).</p>
<p>Violation #10. Food container OBSERVED BULK FOOD CONTAINER (AVOCADO SALAD DRESSING) NOT LABELED WITH ITS CONTENT.</p> <p>OBSERVED COMMERCIALY PREPARED PHF (AVOCADO SALAD DRESSING MISSING USED BY/SELL BY DATE. CODE REFERENCE: Storage Containers. 64E-11.004(13)(14). Food storage containers shall be clean, covered, and marked with their contents. Refrigerated, ready-to-eat, potentially hazardous food prepared in the facility, must be marked with date of preparation, if held greater than 24 hours. Food must be stored six inches above the floor.</p>
<p>Violation #22. Refrigeration facilities/Thermometers OBSERVED ONE REFRIGERATOR NOT WORKING PROPERLY INTERNAL TEMP IS 52F. CORRECTED ON SITE DURING TIME OF INSPECTION. PHF TRANSFER TO OTHER REFRIGERATOR AND FREEZER. PLACED WORK ORDER #J8885318</p> <p>OBSERVED INDICATING CHEST MILK REFRIGERATOR AND ONE FREEZER THERMOMETER MISSING.</p> <p>OBSERVED INDICATING CHEST FREEZER THERMOMETER BROKEN.</p> <p>CODE REFERENCE: Refrigerators. 64E-11.006(1), (1)(a). There will be sufficient, working, refrigerators. Each refrigerator will have a working thermometer.</p>
<p>Violation #29. Cleanliness of equipment OBSERVED SINGLE SERVICE (PLASTIC FOOD BOXES/CONTAINERS ) NOT PROPERLY STORED/ PROTECTED FROM CONTAMINATION</p> <p>OBSERVED INSIDE ICE MACHINE UNCLEAN.</p> <p>CODE REFERENCE: Cleaned. 64E-11.006(4). All equipment will be maintained in a clean and sanitized manner.</p>
<p>Violation #39. Other facilities and operations OBSERVED SOME CELING TILES PITTED/ STAINED IN DRY STORAGE ROOM CODE REFERENCE: Other Facilities. 64E-11.008. Floors, walls, and ceilings shall be smooth and washable. 20 foot candles of light shall be provided. Adequate ventilation shall be provided. A mop sink or garbage can wash down will be provided. No living quarter shall open to the facility. No live animals. Exterior area shall be kept clean.</p>

Inspection Conducted By: Nazira MejiaNino (6435)  
Inspector Contact Number: Work: (954) 467-4700 ex. 4243  
Print Client Name:  
Date: 9/17/2018

Inspector Signature:

Client Signature: