

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00245
Name of Facility: Embassy Creek Elementary
Address: 10905 SE Lake Boulevard
City, Zip: Hollywood 33026

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

Inspection Information

Purpose: Routine
Inspection Date: 5/28/2024
Correct By: None
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 1
Number of Repeat Violations (1-57 R): 0
Facility Grade: N/A
Stop Sale: No

Begin Time: 08:40 AM
End Time: 09:16 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
- IN** 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

- NO** 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

- IN** 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

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
NA 33. Proper cooling methods; adequate equipment	OUT 49. Non-food contact surfaces clean (COS)
NO 34. Plant food properly cooked for hot holding	PHYSICAL FACILITIES
IN 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
IN 38. Insects, rodents, & animals not present	IN 55. Facilities installed, maintained, & clean
IN 39. No Contamination (preparation, storage, display)	IN 56. Ventilation & lighting
OUT 40. Personal cleanliness (COS)	IN 57. Permit; Fees; Application; Plans
IN 41. Wiping cloths: properly used & stored	
IN 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 (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 #28. Toxic substances identified, stored, & used Toxic substance, sanitizer spray bottle, not labeled. Label all toxic items. Corrective action taken. Sanitizer spray bottle labeled by staff. CODE REFERENCE: 64E-11.003(6). Toxic substances properly identified, stored and used</p>
<p>Violation #40. Personal cleanliness Food employee not wearing effective hair restraint. Provide effective hair restraint. Corrective action taken. Hair net given to staff. CODE REFERENCE: 64E-11.003(3). Employees shall wear effective hair restraints; clean outer clothing; gloves when nails are artificial, polished, or not trimmed; and not wear prohibited jewelry.</p>
<p>Violation #45. Single-use/single-service articles: stored & used Single-service items not properly stored, salad containers under prep table, not protected from contamination. Store single-use items away from area/sources of contamination. Corrective action taken. Salad-containers 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.</p>
<p>Violation #49. Non-food contact surfaces clean Non-food contact surfaces of equipment, pan under prep table, with accumulation of dust, dirt, food residue, and other debris. Maintain non-food contact surfaces of equipment clean. Corrective action taken. Pan under table cleaned by staff. CODE REFERENCE: 64E-11.003(4). Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.</p>

General Comments

<p>Result: Satisfactory Full Service Kitchen</p> <p>Sanitizer: QAC(3 comp sink):400PPM QAC(bucket): 400PPM</p>
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Inspector Signature:

Client Signature:

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Sink Temperatures:
Handsink:110F
Prepsink x 2: 100-110F
Restroom: 121F
Mopsink:110F

Cold Holding
Reach-in fridge x 3: 38-41F
Reach- in fridge 2: 39F
Dressing (reach-in fridge 2):38F
Milk(reach-in fridge 3):40F
Walk-in fridge: 37F
Walk-in freezer: 0F
Cheese(walk-in fridge): 38F
Ice cream freezer: 0F
Milk (serving line): 41F

Employee Food Safety Training completed 3/16/24

1 Thermometer calibrated at: 32F

Pest Control service provided by Beach Environmental, April, 2024.

Restrictions
No dogs or non-service animals allowed inside establishment.

Email Address(es): Melissa.Franklin@browardschools.com

Inspector Signature:

Client Signature:

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: 5/28/2024

Inspector Signature:

Handwritten signature of Christian Sapovits.

Client Signature:

Handwritten signature of the client.

Form Number: DH 4023 03/18

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