

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00839
Name of Facility: West Hollywood Elem School
Address: 6300 Hollywood Boulevard
City, Zip: Hollywood 33024

Type: School (9 months or less)
Owner: Broward County School Board - Food & Nutrition Services
Person In Charge: Chanroutie Newton Phone: 754-323-7860
PIC Email: Chanroutie.Newton@browardschools.com

Inspection Information

Purpose: Routine
Inspection Date: 7/27/2021
Correct By: None
Re-Inspection Date: None

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

Begin Time: 11:25 AM
End Time: 12:10 PM

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

- NO** 6. Proper eating, tasting, drinking, or tobacco use
- IN** 7. No discharge from eyes, nose, and mouth

PREVENTING CONTAMINATION BY HANDS

- NO** 8. Hands clean & properly washed
- NO** 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
- NO** 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
- NO** 19. Reheating procedures for hot holding
- IN** 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

- 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:

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Good Retail Practices

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

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

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| <p>Violation #36. Thermometers provided & accurate Observed chest freezer missing thermometer. Corrected on site. Replaced.</p> <p>CODE REFERENCE: 64E-11.003(4). Thermometers must be calibrated to ensure accuracy in accordance with Rule requirements. Food thermometers scaled in Celsius (C) shall be accurate to plus or minus 1°C or in Fahrenheit (F), accurate to plus or minus 2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.</p> |
| <p>Violation #47. Food & non-food contact surfaces Observed inside of ice machine soiled. Corrected on site. Cleaned.</p> <p>CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.</p> |
| <p>Violation #54. Garbage & refuse disposal Observed dumpster area with garbage (furniture).</p> <p>Observed dumpster lid open when not in use. Corrected on site. Closed.</p> <p>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.</p> |

Inspector Signature:

Client Signature:

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General Comments

hand wash sink: 111f
bathroom sink: 105f
mop sink: 137f

reach in refrigerator: 30f/41f
reach in freezer: 2f
walkin freezer: -10f

No food being served at time of inspection

Employee Food and Safety Training observed.

milk 38f; exp 8/5/2021

Email Address(es): Chanroutie.Newton@browardschools.com

Inspection Conducted By: Christina Edghill (30689)
Inspector Contact Number: Work: (954) 412-7308 ex.
Print Client Name:
Date: 7/27/2021

Inspector Signature:

Handwritten signature of Christina Edghill.

Client Signature:

Handwritten signature of the client.