

# FOOD SERVICE

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

Approval: \_\_\_\_\_



- PURPOSE:**
- ROUTINE
  - CONSTRUCT.
  - COMPLAINT
  - QA SURVEY
  - OTHER
  - REINSPECTION
  - CHANGE OF OWNER
  - CONSULTATION
  - EPIDEMIOLOGY
- TYPE:**
- HOSPITAL
  - NURSING
  - DETENTION
  - LOUNGE
  - CIVIC
  - MOVIE
  - SCHOOL
  - RESIDENTIAL
  - CHILD
  - LIMITED
  - OTHER

**RESULTS:**

- Satisfactory
- Incomplete
- Citation Issued
- Stop Use Order
- Unsatisfactory
- OUT OF BUSINESS
- Correct Violations by
- Next Inspection
- 8:00 AM on

**NAME** Hollywood Central Elem School

**ADDRESS** 1700 Monroe St **CITY** Hollywood

**PHONE** 323-6150 **ZIP** 33020

**PERSON IN CHARGE** Frances Merenstein(principal); Rose Smith (mgr)

**EMAIL** rosemarie.smith1@browardschools.com

BEGIN TIME	END TIME	DATE ASSESSED	POSITION #	EXISTING FACILITIES - PERMIT NUMBER
10:27	11:05	05/20/2009	2101	06-48-00362

RE-INSPECTION DATE

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.

- |   |   |   |   |
|---|---|---|---|
| <p><b>FOOD SUPPLIES</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> 1. Sources etc.</li> </ul> <p><b>FOOD PROTECTION</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> 2. Stored temperature</li> <li><input type="checkbox"/> 3. No further cooking/rapid cooling</li> <li><input type="checkbox"/> 4. Thawing</li> <li><input type="checkbox"/> 5. Raw fruits</li> <li><input type="checkbox"/> 6. Pork cooking</li> <li><input type="checkbox"/> 7. Poultry cooking</li> <li><input type="checkbox"/> 8. Other animal cooking</li> <li><input type="checkbox"/> 9. Least contact/reheating</li> <li><input type="checkbox"/> 10. Food container</li> <li><input type="checkbox"/> 11. Buffet requirements</li> <li><input type="checkbox"/> 12. Self-service condiments</li> <li><input type="checkbox"/> 13. Reservice of food</li> </ul> | <ul style="list-style-type: none"> <li><input type="checkbox"/> 14. Sneeze guards</li> <li><input type="checkbox"/> 15. Transportation of food</li> <li><input type="checkbox"/> 16. Poisonous/toxic materials</li> </ul> <p><b>PERSONNEL</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> 17. Exclusion of personnel</li> <li><input type="checkbox"/> 18. Cleanliness</li> <li><input type="checkbox"/> 19. Tobacco use</li> <li><input type="checkbox"/> 20. Handwashing</li> <li><input type="checkbox"/> 21. Handling of dishware</li> </ul> <p><b>EQUIPMENT/UTENSILS</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> 22. Refrigeration facilities/Therm.</li> <li><input type="checkbox"/> 23. Sinks</li> <li><input type="checkbox"/> 24. Ice storage/counter-protector</li> <li><input type="checkbox"/> 25. Ventilation/Storage/Sufficient equip.</li> <li><input type="checkbox"/> 26. Dishwashing facilities</li> </ul> | <ul style="list-style-type: none"> <li><input type="checkbox"/> 27. Design and fabrication</li> <li><input type="checkbox"/> 28. Installation and location</li> <li><input checked="" type="checkbox"/> 29. Cleanliness of equipment</li> <li><input type="checkbox"/> 30. Methods of washing</li> </ul> <p><b>SANITARY FACILITIES AND CONTROLS</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> 31. Water supply</li> <li><input type="checkbox"/> 32. Ice</li> <li><input type="checkbox"/> 33. Sewage</li> <li><input type="checkbox"/> 34. Plumbing</li> <li><input type="checkbox"/> 35. Toilet facilities</li> <li><input type="checkbox"/> 36. Handwashing facilities</li> <li><input checked="" type="checkbox"/> 37. Garbage disposal</li> <li><input type="checkbox"/> 38. Vermin control</li> </ul> | <p><b>OTHER FACILITIES AND OPERATIONS</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> 39. Other facilities and operations</li> </ul> <p><b>TEMPORARY FOOD SERVICE EVENTS</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> 40. Temporary food service events</li> </ul> <p><b>VENDING MACHINES</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> 41. Vending machines</li> </ul> <p><b>MANAGER CERTIFICATION</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> 42. Manager certification</li> </ul> <p><b>CERTIFICATES AND FEES</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> 43. Certificates and fees</li> </ul> <p><b>INSPECTION/ENFORCEMENT</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> 44. Inspection/Enforcement</li> </ul> |
|---|---|---|---|

**COMMENTS AND INSTRUCTIONS**

fridges: (milk box) 41°F; (milk) 38°F; (salad reach-in) 41°F; (walk-in) 38°F  
 freezers: (walk-in) 0°F; (ice-cream) 0°F  
 sanitizer: QAC 200ppm  
 sinks: hand 125°F; bath 110°F  
 food: (hot dogs)142°F; baked beans 140°F

**Violation** Observed: Bottom of dumpster significantly rusted. Should be replaced. **[FAC]:** 37. Garbage. **64E-11.027(7)**. Garbage will be disposed of to prevent vector harborage. Garbage containers will be leak proof. Outside storage will be on top of a smooth nonabsorbent material.

**Violation** Observed: Inside of ice-machine dirty. Should be cleaned. **[FAC]:** 29. Cleaned. **64E-11.026(4)**. All equipment will be maintained in a clean and sanitized manner.

INSPECTION CONDUCTED BY: Ana Caputo, ES I

INSPECTION COND SIGNATURE: *Ana Caputo*

COPY OF REPORT RECEIVED BY: *Rose Smith*

PHONE: (954)831-0404

PHONE: \_\_\_\_\_

DATE: 05/20/2009

STATE OF FLORIDA  
DEPARTMENT OF HEALTH  
COUNTY PUBLIC HEALTH UNIT  
Food Establishment



Name: Hollywood Central Elem School

Date: 05/20/2009

Identification No: 06-48-00362

Comments and Instructions (Continued from Page 1):

Copy of Report  
Received By:

Inspector Ana Caputo, ES I

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