

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 06-48-00040  
Name of Facility: Apollo Middle School  
Address: 6800 Arthur Street  
City, Zip: Hollywood 33024

Type: School (more than 9 months)  
Owner: Broward County School Board - Food & Nutrition Services  
Person In Charge: Diana Galindo Phone: (754) 321-0215  
PIC Email: Diana.Galindo@browardschools.com

**Inspection Information**

Purpose: Routine  
Inspection Date: 5/16/2024  
Correct By: Next Inspection  
**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: 09:40 AM  
End Time: 10:10 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
- NA** 14. Shellstock tags & parasite destruction

**PROTECTION FROM CONTAMINATION**

- IN** 15. Food separated & protected; Single-use gloves

- OUT** 16. Food-contact surfaces; cleaned & sanitized (**COS**)

- NO** 17. Proper disposal of unsafe food

**TIME/TEMPERATURE CONTROL FOR SAFETY**

- IN** 18. Cooking time & temperatures
- IN** 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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**Good Retail Practices**

<b>SAFE FOOD AND WATER</b>	
<b>NO</b> 30. Pasteurized eggs used where required	<b>NA</b> 46. Slash resistant/cloth gloves used properly
<b>IN</b> 31. Water & ice from approved source	<b>UTENSILS, EQUIPMENT AND VENDING</b>
<b>NA</b> 32. Variance obtained for special processing	<b>OUT</b> 47. Food & non-food contact surfaces
<b>FOOD TEMPERATURE CONTROL</b>	<b>IN</b> 48. Ware washing: installed, maintained, & used; test strips
<b>NO</b> 33. Proper cooling methods; adequate equipment	<b>IN</b> 49. Non-food contact surfaces clean
<b>IN</b> 34. Plant food properly cooked for hot holding	<b>PHYSICAL FACILITIES</b>
<b>NO</b> 35. Approved thawing methods	<b>IN</b> 50. Hot & cold water available; adequate pressure
<b>IN</b> 36. Thermometers provided & accurate	<b>IN</b> 51. Plumbing installed; proper backflow devices
<b>FOOD IDENTIFICATION</b>	<b>IN</b> 52. Sewage & waste water properly disposed
<b>IN</b> 37. Food properly labeled; original container	<b>IN</b> 53. Toilet facilities: supplied, & cleaned
<b>PREVENTION OF FOOD CONTAMINATION</b>	<b>IN</b> 54. Garbage & refuse disposal
<b>IN</b> 38. Insects, rodents, & animals not present	<b>IN</b> 55. Facilities installed, maintained, & clean
<b>IN</b> 39. No Contamination (preparation, storage, display)	<b>OUT</b> 56. Ventilation & lighting
<b>IN</b> 40. Personal cleanliness	<b>IN</b> 57. Permit; Fees; Application; Plans
<b>IN</b> 41. Wiping cloths: properly used & stored	
<b>IN</b> 42. Washing fruits & vegetables	
<b>PROPER USE OF UTENSILS</b>	
<b>IN</b> 43. In-use utensils: properly stored	
<b>IN</b> 44. Equipment & linens: stored, dried, & handled	
<b>IN</b> 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**

<p>Violation #16. Food-contact surfaces; cleaned &amp; sanitized Improper drying, wet nesting of equipment after sanitization. Clean, sanitize and air-dry equipment/utensils. Corrective action taken. Equipment re-sanitized by staff.</p> <p>CODE REFERENCE: 64E-11.003(2). Food shall only contact surfaces that are clean and sanitized.</p>
<p>Violation #47. Food &amp; non-food contact surfaces Extensive ice buildup in reach-in freezer, located in dry storage. Extensive ice buildup in freezer. Repair freezer to stop ice buildup.</p> <p>CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.</p>
<p>Violation #56. Ventilation &amp; lighting Ventilation exhaust air ducts are dirty/ dusty on fan, above ice machine. Clean ventilation exhaust air ducts.</p> <p>CODE REFERENCE: 64E-11.003(6)(a). Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. 50 foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.</p>

**General Comments**

<p>Result: Satisfactory</p> <p>Sanitizer: QAC: (3 comp sink):400 ppm QAC:(bucket)x 4 :200-400ppm</p> <p>Sink Temperatures: Handsink:103F Prepsink x 2: 110-124F Restroom: 105F</p>
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**Inspector Signature:**

**Client Signature:**

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Cold holding  
Reach-in fridge x 3: 34-41F  
Dressing(reach-in fridge 1): 40F  
Milk(reach-in fridge 2): 39F  
Reach-in fridge 3: 40F  
Yogurt (reach-in fridge 2): 40F  
Reach-in fridge 4: 39F  
Walk-in fridge: 37F  
Cheese(walk-in fridge):38F  
Walk-in freezer:-10F  
Ice cream freezer x 2: -10- -7F  
Milk (serving line) x 2: 29-35F  
Reach-in freezer x 3: -10- 3F

Hot holding  
Beans (hot holding/ serving line):x 2 145-160F  
Chicken (hot holding unit) x 2: 135-156F  
Chicken (oven):200F

Employee Food Safety Training completed on 3/21/24

1 Thermometer calibrated at: 32F

Pest Control service provided by Beach Environmental, 4/23/24.  
No dogs or non-service animals allowed inside establishment.

Email Address(es): Diana.Galindo@browardschools.com

Inspector Signature:

Handwritten signature of the inspector, appearing to be "CJP".

Client Signature:

Handwritten signature of the client, appearing to be "Diana Galindo".

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: 5/16/2024

Inspector Signature:

Handwritten signature of Christian Sapovits.

Client Signature:

Handwritten signature of the client.

Form Number: DH 4023 03/18

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