

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) 321-0235  
PIC Email: melissa.franklin@browardschools.com

**Inspection Information**

Purpose: Routine  
Inspection Date: 1/30/2026  
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: 09:54 AM  
End Time: 10:28 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
- IN** 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
- IN** 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

- IN** 16. Food-contact surfaces; cleaned & sanitized

- NO** 17. Proper disposal of unsafe food

**TIME/TEMPERATURE CONTROL FOR SAFETY**

- IN** 18. Cooking time & temperatures
- IN** 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**

- 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**

**SAFE FOOD AND WATER**

- IN** 30. Pasteurized eggs used where required
- IN** 31. Water & ice from approved source
- NA** 32. Variance obtained for special processing

**FOOD TEMPERATURE CONTROL**

- IN** 33. Proper cooling methods; adequate equipment
- IN** 34. Plant food properly cooked for hot holding
- IN** 35. Approved thawing methods
- IN** 36. Thermometers provided & accurate

**FOOD IDENTIFICATION**

- IN** 37. Food properly labeled; original container

**PREVENTION OF FOOD CONTAMINATION**

- IN** 38. Insects, rodents, & animals not present
- OUT** 39. No Contamination (preparation, storage, display) **(COS)**
- IN** 40. Personal cleanliness
- NO** 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
- OUT** 45. Single-use/single-service articles: stored & used **(COS)**

- NO** 46. Slash resistant/cloth gloves used properly

**UTENSILS, EQUIPMENT AND VENDING**

- IN** 47. Food & non-food contact surfaces
- IN** 48. Ware washing: installed, maintained, & used; test strips
- IN** 49. Non-food contact surfaces clean

**PHYSICAL FACILITIES**

- IN** 50. Hot & cold water available; adequate pressure
- IN** 51. Plumbing installed; proper backflow devices
- IN** 52. Sewage & waste water properly disposed
- IN** 53. Toilet facilities: supplied, & cleaned
- IN** 54. Garbage & refuse disposal
- IN** 55. Facilities installed, maintained, & clean
- IN** 56. Ventilation & lighting
- IN** 57. Permit; Fees; Application; Plans

*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**

Violation #39. No Contamination (preparation, storage, display)  
RTE food (sliced oranges) in reach-in refrigerator not protected from contamination. Protect food from contamination. Paper placed over sliced oranges.

CODE REFERENCE: 64E-11.003(2). Food shall be protected from sources of contamination and stored in a clean, dry location at least 6 inches above the floor.

Violation #45. Single-use/single-service articles: stored & used  
Single-service items (meal trays and cups on serving line) not protected from contamination. Store single-use items away from area/sources of contamination. Corrected on-site, meal trays inverted and cups placed under sneez guard.

Single-service items (utensils in paper goods storage room) not properly stored. Store single-use items away from area/sources of contamination. Utensils covered properly.

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.

Inspector Signature:

Client Signature:

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**General Comments**

Inspection Result: Satisfactory

Employee Food Safety Training/Employee Health policy training completed on 8/6/2025

Food Temps

Cold Foods:

Milk: 41 F

Hard Boiled Egg: 40 F

Hot Foods:

Fish Filet: 158 F

Pepperoni Pizza: 144 F

Corn: 142 F

Mac and Cheese: 139 F

Refrigerator Temps

Reach-in refrigerator: 21 F - 31 F

Milk chest: 15 F

Reach-in freezer: 3 F

Walk-in refrigerator: 41 F

Walk-in freezer: 2 F

Hot Water Temps

Kitchen handsink: 138 F

3 comp. sink: 119 F

Employee bathroom handsink: 132 F

Mopsink: 110 F

Probe Food Thermometer

Thermometer calibrated at 32F.

Sanitizer Used

3 comp. sink chemical sanitizer: ECOLAB

Sanitizer Test kit provided.

Note: 3 compartment sink not set up at time of inspection.

Pest Control service provided by Tower Pest Control (1/27/2026).

No dogs or non-service animals allowed inside establishment.

Email Address(es): melissa.franklin@browardschools.com

Inspection Conducted By: Samantha Restrepo-Stier (03221)

Inspector Contact Number: Work: (954) 412-7325 ex.

Print Client Name:

Date: 1/30/2026

Inspector Signature:

Handwritten signature of Samantha Restrepo-Stier.

Client Signature:

Handwritten signature of the client.