

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 06-48-00620  
Name of Facility: Pines Lakes Elem School  
Address: 10300 Johnson Street  
City, Zip: Pembroke Pines 33026  
  
Type: School (more than 9 months)  
Owner: Broward County School Board - Food & Nutrition Services  
Person In Charge: Kelly Hepler Phone: (754) 321-0235  
PIC Email: kelly.hepler@browardschools.com

**Inspection Information**

Purpose: Routine	Number of Risk Factors (Items 1-29): 2	Begin Time: 10:53 AM
Inspection Date: 4/14/2025	Number of Repeat Violations (1-57 R): 2	End Time: 11:45 AM
Correct By: Next Inspection	Facility Grade: N/A	
Re-Inspection Date: None	Stop Sale: No	

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**

**OUT** 1. Demonstration of Knowledge/Training (COS)

**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

**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

**IN** 17. Proper disposal of unsafe food

**TIME/TEMPERATURE CONTROL FOR SAFETY**

**NO** 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**

**IN** 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:

Form Number: DH 4023 03/18

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**Good Retail Practices**

**SAFE FOOD AND WATER**

- NO 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  
IN 39. No Contamination (preparation, storage, display)  
IN 40. Personal cleanliness  
OUT 41. Wiping cloths: properly used & stored (**COS**)  
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

- NO 46. Slash resistant/cloth gloves used properly

**UTENSILS, EQUIPMENT AND VENDING**

- OUT 47. Food & non-food contact surfaces (**R**)  
IN 48. Ware washing: installed, maintained, & used; test strips  
OUT 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  
OUT 55. Facilities installed, maintained, & clean (**R**)  
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.

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**Violations Comments**

Violation #1. Demonstration of Knowledge/Training

Observed unauthorized person (teacher) in food preparation/utensil washing areas

CODE REFERENCE: 64E-11.003(3). All individuals working in the food establishment have documentation of being trained on Chapter 64E-11, FAC, which relate to their duties and responsibilities.

Violation #16. Food-contact surfaces; cleaned & sanitized

Food contact surface of equipment (sheet pan) unclear. Observed sheetpan with oil deposit stored with clean other clean sheet pans. Clean and sanitize food contact surface of equipment. Corrected onsite by PIC, sheet pans were cleaned, sanitized, and set to air dry before storage.

CODE REFERENCE: 64E-11.003(2). Food shall only contact surfaces that are clean and sanitized.

Violation #41. Wiping cloths: properly used & stored

Wet wiping cloths not stored in a chemical sanitizer solution. Store wiping cloths in sanitizing solution in between uses. Corrected onsite by PIC

CODE REFERENCE: 64E-11.003(2). In-use wiping cloths shall be stored in an effective and approved sanitizing solution between uses.

Violation #47. Food & non-food contact surfaces

Observed warmer rubber gasket in disrepair. Repair/repair gasket. Maintain gasket in clean condition. maintain equipment in good repair. (Repeat Violation)

CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.

Violation #49. Non-food contact surfaces clean

Non-food contact surfaces of equipment( bottom of two reach in freezers near office and laundry area) with accumulation of dust, dirt, food residue, and other debris. Maintain non-food contact surfaces of equipment clean.

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.

Violation #55. Facilities installed, maintained, & clean

Observed damage to wall corner in paper goods room. Repair wall. (Repeat Violation)

CODE REFERENCE: 64E-11.003(5). Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. Exterior areas shall be kept cleaned.

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General Comments

Employee Food Safety Training/Employee Health policy training completed on 8/9/24

Food Temps

Cold Foods:

Milk: 41 F

Yogurt: 39 F

Mozzarella stick: 41 F

Hot Foods:

Rice: 146 F

Mash potatoes: 143 F

Black beans: 160 F

Chicken teriyaki: 147 F

Refrigerator Temps

Reach-in refrigerator: 40, 40F

Reach-in freezer: 10, 15, -5 F

Walk-in refrigerator: 36 F

Walk-in freezer: -10 F

Hot Water Temps

Kitchen handsink: 123 F

3 comp. sink: 118 F

Food prep sink: 122 F

Employee bathroom handsink: 105 F

Mopsink: 105 F

Sanitizer Used

3 comp. sink chemical sanitizer: QAC - 200 ppm

Wiping cloth chemical sanitizer: QAC - 400 ppm

Sanitizer Test kit provided.

Note: Facility receives pest control services from Tower Pest Control. Last visit on 3/11/25

Email Address(es): kelly.hepler@browardschools.com

Inspection Conducted By: Glorimar Rivera-Zamorano (6435)

Inspector Contact Number: Work: (954) 412-7224 ex.

Print Client Name:

Date: 4/14/2025

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

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