

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-01308
Name of Facility: Coconut Palm Elementary
Address: 13601 Monarch Lakes Boulevard
City, Zip: Miramar 33027

Type: School (more than 9 months)
Owner: Broward County School Board - Food & Nutrition Services
Person In Charge: Yolanda Rodriguez Phone: (754) 321-0235
PIC Email: yolanda.i.rodriguez@browardschools.com

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 3	Begin Time: 10:11 AM
Inspection Date: 4/29/2025	Number of Repeat Violations (1-57 R): 1	End Time: 11:06 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

- 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
- OUT 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

- IN 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

- OUT 22. Cold holding temperatures (COS)

- OUT 23. Date marking and disposition (R, COS)

- 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

- 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
- IN 39. No Contamination (preparation, storage, display)
- 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

- NA 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- OUT 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
- OUT 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.

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Violations Comments

Violation #10. Handwashing sinks, accessible & supplies

Hansink not working in employee bathroom, observed no water coming out of faucet. Observed staff has additional employee bathroom with working faucet and hot water. Provide working handsink. Per PIC, WO#1091226 in place for repairs.

CODE REFERENCE: 64E-11.003(5)(d). Handwashing sinks are properly equipped with hand soap, individual disposable towels or hand drying device, and signage; and conveniently located.

Violation #22. Cold holding temperatures

Cold TCS food (tuna salad) tested 49 F, not held at 41F or less. Hold cold foods at 41F or below. PIC placed TCS food in walk-in freezer to cool down prior to serving, food later tested to 41 F.

CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held cold, and not subject to an approved HACCP plan, must be maintained at 41°F.

Violation #23. Date marking and disposition

TCS food (rice and veggies) prepared onsite and held for more than 24 hours, missing 7-day Use-by/Sell by date. Date mark TCS foods that are held more for more than 24 hours. Corrected onsite by PIC. (Repeat Violation)

CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are RTE and held refrigerated for more than 24 hours, shall be properly date marked unless otherwise exempted.

Violation #47. Food & non-food contact surfaces

Reach-in refrigerator and milk chest door rubber gasket dirty/moldy in disrepair. Refrigerators located next to serving line. Replace/repair gasket. Maintain gasket in clean condition. maintain equipment in good repair.

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

Violation #55. Facilities installed, maintained, & clean

Ceiling tiles stained by employee lounge entrance. Replace/replace ceiling tiles.

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 8/8/24

Food Temps

Cold Foods:

Milk: 36 F

Hot Foods:

Veggie mix: 168 F

Ground beef: 169 F

Refrigerator Temps

Reach-in refrigerator: 40 F

Walk-in refrigerator: 35 F

Walk-in freezer: 10 F

Ice Cream chest: -20 F

Milk chest: 35 F

Hot Water Temps

Kitchen handsink: 130 F

4 comp. sink: 121 F

Food prep sink: 117 F

Employee bathroom handsink: 107 F

Mopsink: 103 F

Sanitizer Used

3 comp. sink chemical sanitizer: SMARTPOWER - 700 ppm

Sanitizer Test kit provided.

Note: Facility receives pest control services from Tower Pest Control. Last visit on 4/8/25

Email Address(es): yolanda.i.rodriguez@browardschools.com

Inspection Conducted By: Glorimar Rivera-Zamorano (6435)

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

Print Client Name:

Date: 4/29/2025

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

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