

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00477
Name of Facility: Maplewood Elementary School
Address: 9850 Ramblewood Drive
City, Zip: Coral Springs 33071

Type: School (9 months or less)
Owner: Broward County School Board - Food & Nutrition Services
Person In Charge: Sondra Appleby Phone: 754-322-6860
PIC Email: sondra.appleby@browardschools.com

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 1	Begin Time: 11:15 AM
Inspection Date: 5/12/2025	Number of Repeat Violations (1-57 R): 0	End Time: 12:45 PM
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
- 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

- IN 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- NO 18. Cooking time & temperatures
- NO 19. Reheating procedures for hot holding
- NO 20. Cooling time and temperature
- IN 21. Hot holding temperatures
- OUT 22. Cold holding temperatures (COS)
- 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

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

FOOD TEMPERATURE CONTROL

- OUT 33. Proper cooling methods; adequate equipment
- IN 34. Plant food properly cooked for hot holding

- NO 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
- IN 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

- 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

- OUT 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 #22. Cold holding temperatures

Cold TCS food (fully cooked pork sausages, egg/sausage and cheese tornados and popcorn chicken) tested 51 to 52F, not held at 41F or less. Cool food to 41F or below. Cold food must be held at 41F or below. Stop use/sale issued.

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 #33. Proper cooling methods; adequate equipment

Stored frozen food (pork sausage patties; egg, sausage and cheese tornados, popcorn chicken, cinnamon waffles, and french toast, and biscuits) not maintained frozen in freezer. Keep frozen foods frozen.

Refrigerated equipment (reach-in freezer by back door) not working properly, ambient air temperature is 59 to 60 F. Ambient air temperature of 41F or less required. Repair/Replace refrigerated equipment. maintain ambient air temperature of 41F or less.

Note: Kitchen manager placed work order on 5/8 (WO #107896 with district maintenance). On 5/9 a technician was at facility inspecting equipment, as per conversation with PIC, technician stated freezer needed freon and left. Food was left stored inside freezer since technician stated equipment temperature was around 40 F. New work order placed by kitchen manager at time of inspection (WO #FNS3624).

Note: Next food delivery is scheduled for 5/16/2025.

CODE REFERENCE: 64E-11.003(2). Proper methods shall be used for cooling in accordance with Rule requirements. There should be enough equipment to meet the demand of the food operation.

Violation #50. Hot & cold water available; adequate pressure

Low water pressure at sink (employee bathroom). Provide adequate water pressure.

CODE REFERENCE: 64E-11.003(5)(a). The water source shall be of sufficient capacity to meet the peak hot and cold water demands of the establishment and provide water under pressure.

Violation #55. Facilities installed, maintained, & clean

Ceiling tile (above prep area) is not flushed/properly placed on railing, active opening observed. Place properly ceiling tile. Corrected on site.

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 3/18/2025.

Food Temps

Milk: 35 F, use-by 5/27
Orange chicken: 149 F (steam table)
Popcorn chicken (wamer): 139 F
Yogurt: 38 F, use-by 7/23
Fully cooked pork sausage patties: 51 F, see violation
Egg, sausage and cheese tornado: 52 F, see violation
Popcorn chicken: 51 F, see violation

Refrigerator Temps

Reach-in refrigerator: 30 F
Reach-in freezer: -0 F (by laundry area); 59 F, (by back door)
Milk cooler: 36 F /
Walk-in refrigerator: 30 F
Walk-in freezer: 0 F

Hot Water Temps

Kitchen handsink: 105 F
3 comp. sink: 116 F
Food prep sink: 110 F
Employee bathroom handsink: 103 F
Mopsink: 106 F

Warewashing Procedure/Sanitizer Used

3 comp. sink chemical sanitizer: 200 ppm Quat
Sanitizer Test kit provided.

Probe Food Thermometer

Thermometer calibrated at 32F.

Pest Control

Pest Control service provided by Tower Pest Control, last service 4/14/2025.

Non-Service Animals

No dogs or non-service animals allowed inside establishment.

Note: Facility must use the other reach-in freezer and chest freezer to store food until the other equipment is repaired.

Email Address(es): sondra.appleby@browardschools.com

Inspection Conducted By: Stella Aquino Figueroa (6599)

Inspector Contact Number: Work: (954) 412-7320 ex.

Print Client Name:

Date: 5/12/2025

Inspector Signature:

Client Signature:

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