

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



**Facility Information**

RESULT: Satisfactory

Permit Number: 06-48-00585  
Name of Facility: Palm Cove Elementary  
Address: 11601 Washington Street  
City, Zip: Pembroke Pines 33025  
  
Type: School (9 months or less)  
Owner: Broward County School Board - Food & Nutrition Services  
Person In Charge: DETRA MOBLEY Phone: 754-323-6810  
PIC Email: DETRA.MOBLEY@BROWARDSCHOOLS.COM

**Inspection Information**

|                             |   |                      |
|-----------------------------|---|----------------------|
| Purpose: Routine            | Number of Risk Factors (Items 1-29): 0  | Begin Time: 10:05 AM |
| Inspection Date: 4/19/2023  | Number of Repeat Violations (1-57 R): 1 | End Time: 10:56 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; NC=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**

- NO 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

- 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**

- 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**

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

**FOOD TEMPERATURE CONTROL**

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

**FOOD IDENTIFICATION**

- ☒ 37. Food properly labeled; original container

**PREVENTION OF FOOD CONTAMINATION**

- ☒ 38. Insects, rodents, & animals not present  
☒ 39. No Contamination (preparation, storage, display)  
☒ 40. Personal cleanliness

- ☒ 41. Wiping cloths: properly used & stored

- ☒ 42. Washing fruits & vegetables

**PROPER USE OF UTENSILS**

- ☒ 43. In-use utensils: properly stored  
☒ 44. Equipment & linens: stored, dried, & handled  
☒ 45. Single-use/single-service articles: stored & used

- ☒ 46. Slash resistant/cloth gloves used properly

**UTENSILS, EQUIPMENT AND VENDING**

- ☒ 47. Food & non-food contact surfaces (R)

- ☒ 48. Ware washing: installed, maintained, & used; test strips

- ☒ 49. Non-food contact surfaces clean

**PHYSICAL FACILITIES**

- ☒ 50. Hot & cold water available; adequate pressure

- ☒ 51. Plumbing installed; proper backflow devices

- ☒ 52. Sewage & waste water properly disposed

- ☒ 53. Toilet facilities: supplied, & cleaned

- ☒ 54. Garbage & refuse disposal

- ☒ 55. Facilities installed, maintained, & clean

- ☒ 56. Ventilation & lighting

- ☒ 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 #41. Wiping cloths: properly used & stored

Wet wiping cloths not stored in a chemical sanitizer solution. Store on the side of the bucket. COS. PIC stored the wiping cloth inside of the sanitizer solution

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

Warmer handle in serving line is in disrepair. The door handle is being held by a rubber band. The temperature of the food inside was adequate at the time of inspection. (Repeated violation)

Refrigerator door rubber gasket dirty. (Behind the prep table)

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

Violation #54. Garbage & refuse disposal

Garbage dumpster not kept covered with tight fitted lids.

CODE REFERENCE: 64E-11.003(5). Garbage shall be disposed of to prevent vector harborage. Trash cans will be durable, cleanable, leak proof, insect and rodent resistant, and non-absorbent. Outside storage area shall be of a smooth, non-absorbent material and sloped to a drain.

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/10

06-48-00585 Palm Cove Elementary



STATE OF FLORIDA  
DEPARTMENT OF HEALTH  
Annual Sanitation Certificate

06-48-00585

06-BID-5979567

Food Hygiene - School (9 months or less)

Issued To: Palm Cove Elementary  
11601 Washington Street  
Pembroke Pines, FL 33025

County: Broward  
Amount Paid: \$260.00  
Date Paid: 10/07/2022  
Issued Date: 10/07/2022

Permit Expires On: 09/30/2023

Mail To: Broward County School Board - Food & Nutrition  
Services  
7720 W Oakland Park Boulevard, Suite 204  
Sunrise, FL 33351-33351

Issued By:  
Department of Health in Broward County  
780 SW 24 Street  
Fort Lauderdale, FL 33315-33315

(954) 412-7335

Owner: Broward County School Board - Food & Nutrition Services

Food Type: Full Service Seating Capacity (Max): 0 [Restricted by Sewage Disposal Type:]

Operation Type: Main Operation

Food Hygiene Restrictions (if applicable)

Original Customer: Palm Cove Elementary (NON-TRANSFERABLE)

DISPLAY CERTIFICATE IN A CONSPICUOUS PLACE



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