

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: Reinspection  
Inspection Date: 10/20/2023  
Correct By: Next Inspection  
**Re-Inspection Date: None**

Number of Risk Factors (Items 1-29): 0  
Number of Repeat Violations (1-57 R): 1  
Facility Grade: N/A  
Stop Sale: No

Begin Time: 11:59 AM  
End Time: 12:35 PM

*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  
**NA** 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  
**NO** 7. No discharge from eyes, nose, and mouth

**PREVENTING CONTAMINATION BY HANDS**

- NO** 8. Hands clean & properly washed  
**NA** 9. No bare hand contact with RTE food  
**IN** 10. Handwashing sinks, accessible & supplies

**APPROVED SOURCE**

- IN** 11. Food obtained from approved source  
**NA** 12. Food received at proper temperature  
**IN** 13. Food in good condition, safe, & unadulterated  
**NA** 14. Shellstock tags & parasite destruction

**PROTECTION FROM CONTAMINATION**

- NA** 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**

- NA** 18. Cooking time & temperatures  
**NA** 19. Reheating procedures for hot holding  
**NA** 20. Cooling time and temperature  
**NA** 21. Hot holding temperatures  
**NA** 22. Cold holding temperatures  
**NA** 23. Date marking and disposition  
**NA** 24. Time as PHC; procedures & records

**CONSUMER ADVISORY**

- NA** 25. Advisory for raw/undercooked food

**HIGHLY SUSCEPTIBLE POPULATIONS**

- NA** 26. Pasteurized foods used; No prohibited foods

**ADDITIVES AND TOXIC SUBSTANCES**

- NA** 27. Food additives: approved & properly used  
**NA** 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**

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

**FOOD TEMPERATURE CONTROL**

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

**FOOD IDENTIFICATION**

- NA 37. Food properly labeled; original container

**PREVENTION OF FOOD CONTAMINATION**

- IN 38. Insects, rodents, & animals not present
- NA 39. No Contamination (preparation, storage, display)
- NA 40. Personal cleanliness
- NA 41. Wiping cloths: properly used & stored
- NA 42. Washing fruits & vegetables

**PROPER USE OF UTENSILS**

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

- NA 46. Slash resistant/cloth gloves used properly

**UTENSILS, EQUIPMENT AND VENDING**

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

**PHYSICAL FACILITIES**

- NA 50. Hot & cold water available; adequate pressure
- NA 51. Plumbing installed; proper backflow devices
- NA 52. Sewage & waste water properly disposed
- NA 53. Toilet facilities: supplied, & cleaned
- NA 54. Garbage & refuse disposal
- NA 55. Facilities installed, maintained, & clean
- OUT 56. Ventilation & lighting (R)
- NA 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 #56. Ventilation & lighting  
OBSERVED LIGHT BULBS OUT IN DRY STORAGE ROOM. PROVIDE ADEQUATE LIGHTING AS DESIGNED. - REPEATED VIOLATION

CODE REFERENCE: 64E-11.003(6)(a). Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. 50 foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.

Inspector Signature:

Client Signature:

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General Comments

SATISFACTORY INSPECTION.

NOV: 68422 - ABATED

THERE IS A \$50 FEE FOR THE FIRST RE-INSPECTION AND A \$75 FEE FOR EACH RE-INSPECTION THEREAFTER AS REQUIRED.

PREVIOUS VIOLATION #S: 36, 38 & 47 WERE CORRECTED. UNCORRECTED VIOLATION CITED: 56.

REFRIGERATOR TEMPS

MILK COOLER: 30F

PEST CONTROL

FACILITY MUST IMPLEMENT AN INTEGRATED PEST MANAGEMENT PLAN.

PEST CONTROL SERVICE PROVIDED BY BEACH ENVIRONMENTAL.

\*NOTE: PIC (PERSON IN CHARGE) STATED DURING ROUTINE INSPECTION THE KITCHEN HAD A RODENT ISSUE DURING THE SUMMER AND WAS NOT SURE IF PEST CONTROL TREATED THE LAUNDRY ROOM.

\*NOTE: INSPECTOR DID NOT OBSERVE ANY NEW EVIDENCE OF RODENT ACTIVITY IN THE KITCHEN. PIC PROVIDED THE PEST CONTROL RECORD FROM BEACH ENVIRONMENTAL DATED 10/13/2023.

\*NOTE: PEST COMPANY NOTED THAT THEY DID NOT OBSERVE ANY LIVE ACTIVITY AND PLACED TRAPS TO PREVENT ANY SIGHTINGS.

Email Address(es): detra.mobley@browardschools.com

Inspection Conducted By: Amythest Rawls (54900)  
Inspector Contact Number: Work: (954) 412-7319 ex.  
Print Client Name: Marcy Pollina  
Date: 10/20/2023

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

06-48-00585 Palm Cove Elementary