

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 06-48-01384  
Name of Facility: Park Lakes Elementary  
Address: 3925 N State Road 7  
City, Zip: Lauderdale Lakes 33319

**Correct By: None**  
**Re-Inspection Date: None**

Type: School (9 months or less)  
Owner: Broward County School Board - Food & Nutrition Services  
Person In Charge: Broward County School Board - Food & Nutrition Services  
-0215  
PIC Email: Phone: (754) 321

**Inspection Information**

Purpose: Routine  
Inspection Date: 9/14/2018

Begin Time: 09:06 AM  
End Time: 09:39 AM

**Additional Information**

No Additional Information Available

*Items marked below violate the requirements of Chapter 64E-11 of the Florida Administrative Code and must be corrected. Continued operation of this facility without making these corrections is a violation of Chapter 64E-11, Florida Administrative Code and Chapters 381 and 386, Florida Statutes. Violations must be corrected by the date and time indicated in the Results section above or an administrative fine or other legal action will be initiated.*

**Violation Markings**

- |                                     |  |                                     |
|-------------------------------------|--|-------------------------------------|
| FOOD SUPPLIES                       | 17. Exclusion of personnel                   | 34. Plumbing                        |
| 1. Sources, etc.                    | 18. Cleanliness                              | 35. Toilet facilities               |
| FOOD PROTECTION                     | 19. Tobacco use                              | 36. Handwashing facilities          |
| 2. Stored temperature               | 20. Handwashing                              | 37. Garbage disposal                |
| 3. No further cooking/Rapid cooling | 21. Handling of dishware                     | 38. Vermin control                  |
| 4. Thawing                          | EQUIPMENT/UTENSILS                           | OTHER FACILITIES AND OPERATIONS     |
| 5. Raw fruits                       | 22. Refrigeration facilities/Thermometers    | 39. Other facilities and operations |
| 6. Pork cooking                     | 23. Sinks                                    | TEMPORARY FOOD SERVICE EVENTS       |
| 7. Poultry cooking                  | 24. Ice storage/Counter-protector            | 40. Temporary food service events   |
| 8. Other animal cooking             | 25. Ventilation/Storage/Sufficient equipment | VENDING MACHINES                    |
| 9. Least contact/Reheating          | 26. Dishwashing facilities                   | 41. Vending machines                |
| 10. Food container                  | 27. Design and fabrication                   | MANAGER CERTIFICATION               |
| 11. Buffet requirements             | 28. Installation and location                | 42. Manager certification           |
| 12. Self-service condiments         | 29. Cleanliness of equipment                 | CERTIFICATES AND FEES               |
| 13. Reservice of food               | 30. Methods of washing                       | 43. Certificates and fees           |
| 14. Sneeze guards                   | SANITARY FACILITIES AND CONTROLS             | INSPECTION/ENFORCEMENT              |
| 15. Transportation of food          | 31. Water supply                             | 44. Inspection/Enforcement          |
| 16. Poisonous/Toxic materials       | 32. Ice                                      |                                     |
| PERSONNEL                           | 33. Sewage                                   |                                     |

Inspector Signature:

Client Signature:

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**General Comments**

MILK COOLER: 30°F  
REACH IN COOLER: 30°F, 30°F  
REACH IN FREEZER: 0°F, 0°F  
WALK IN COOLER: 30°F  
WALK IN FREEZER: 0°F

MILK COOLER: 34°F  
WARMER: POTATOES 140°F  
REACH IN COOLER: TUNA SALAD 40°F  
WALK IN COOLER: MILK 40°F

SANITIZER: 3 COMPARTMENT SINK 200 QAC

HOT WATER TEMPS:  
HAND WASHING SINK 125°F  
3 COMP SINK 112°F  
MOP SINK IN SOMAT ROOM: 111°F  
BATHROOM SINK: 115°F

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**Violations Comments**

No Violation Comments Available

Inspection Conducted By: Laura Ramirez (6935)  
Inspector Contact Number: Work: (954) 467-4700 ex. 4206  
Print Client Name:  
Date: 9/14/2018

Inspector Signature:

Handwritten signature of the inspector, Laura Ramirez.

Client Signature:

Handwritten signature of the client.