

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 06-48-00604  
Name of Facility: Pembroke Lakes Elem School  
Address: 11251 NW Taft Street  
City, Zip: Pembroke Pines 33026

Type: School (9 months or less)  
Owner: Broward County School Board - Food & Nutrition Services  
Person In Charge: Maria Almazan Phone: (754) 321-0235  
PIC Email: maria.almazan@browardschools.com

**Inspection Information**

Purpose: Routine  
Inspection Date: 1/31/2025  
Correct By: Next Inspection  
**Re-Inspection Date: None**

Number of Risk Factors (Items 1-29): 1  
Number of Repeat Violations (1-57 R): 2  
Facility Grade: N/A  
Stop Sale: No

Begin Time: 10:41 AM  
End Time: 11:32 AM

*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
- 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
- OUT** 28. Toxic substances identified, stored, & used (**COS**)

**APPROVED PROCEDURES**

- NA** 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

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**Good Retail Practices**

|   |  |
|---|--|
| <b>SAFE FOOD AND WATER</b>                                      |  |
| <b>NO</b> 30. Pasteurized eggs used where required              | <b>IN</b> 46. Slash resistant/cloth gloves used properly               |
| <b>IN</b> 31. Water & ice from approved source                  | <b>UTENSILS, EQUIPMENT AND VENDING</b>                                 |
| <b>NA</b> 32. Variance obtained for special processing          | <b>OUT</b> 47. Food & non-food contact surfaces <b>(R)</b>             |
| <b>FOOD TEMPERATURE CONTROL</b>                                 | <b>IN</b> 48. Ware washing: installed, maintained, & used; test strips |
| <b>IN</b> 33. Proper cooling methods; adequate equipment        | <b>IN</b> 49. Non-food contact surfaces clean                          |
| <b>IN</b> 34. Plant food properly cooked for hot holding        | <b>PHYSICAL FACILITIES</b>   |
| <b>IN</b> 35. Approved thawing methods                          | <b>IN</b> 50. Hot & cold water available; adequate pressure            |
| <b>IN</b> 36. Thermometers provided & accurate                  | <b>IN</b> 51. Plumbing installed; proper backflow devices              |
| <b>FOOD IDENTIFICATION</b>                                      | <b>IN</b> 52. Sewage & waste water properly disposed                   |
| <b>IN</b> 37. Food properly labeled; original container         | <b>IN</b> 53. Toilet facilities: supplied, & cleaned                   |
| <b>PREVENTION OF FOOD CONTAMINATION</b>                         | <b>IN</b> 54. Garbage & refuse disposal                                |
| <b>IN</b> 38. Insects, rodents, & animals not present           | <b>OUT</b> 55. Facilities installed, maintained, & clean <b>(R)</b>    |
| <b>IN</b> 39. No Contamination (preparation, storage, display)  | <b>IN</b> 56. Ventilation & lighting                                   |
| <b>IN</b> 40. Personal cleanliness                              | <b>IN</b> 57. Permit; Fees; Application; Plans                         |
| <b>IN</b> 41. Wiping cloths: properly used & stored             |  |
| <b>NO</b> 42. Washing fruits & vegetables                       |  |
| <b>PROPER USE OF UTENSILS</b>                                   |  |
| <b>IN</b> 43. In-use utensils: properly stored                  |  |
| <b>IN</b> 44. Equipment & linens: stored, dried, & handled      |  |
| <b>IN</b> 45. Single-use/single-service articles: stored & used |  |

*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**

|   |
|---|
| <p>Violation #28. Toxic substances identified, stored, &amp; used<br/>Cleaning/sanitizing product container missing label identifying content. Label cleaning/sanitizing product container. Corrected onsite, PIC labeled sanitizing product container as "Sanitizer"</p> <p>CODE REFERENCE: 64E-11.003(6). Toxic substances properly identified, stored and used</p>                               |
| <p>Violation #47. Food &amp; non-food contact surfaces<br/>Milk chest door rubber gasket dirty/moldy. Milk chest located next to serving line. Replace/repair gasket. Maintain gasket in clean condition. maintain equipment in good repair. (Repeat Violation)</p> <p>CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.</p>        |
| <p>Violation #55. Facilities installed, maintained, &amp; clean<br/>Observed door frame leading into dry goods area in disrepair. Observed WO#961700 in place for repairs. Repair/replace door frame. (Repeat Violation)</p> <p>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.</p> |

Inspector Signature:

Client Signature:

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**General Comments**

Employee Food Safety Training/Employee Health policy training completed on 8/7/2024

Food Temps

Cold Foods:

Milk: 39 F

Cheese stick: 40 F

Hot Foods:

Pizza burrito: 146 F

Fish sticks: 139 F

Green beans: 148 F

Refrigerator Temps

Reach-in refrigerator: 35 F

Reach-in freezer: 0 F

Walk-in refrigerator: 30 F

Walk-in freezer: -10 F

Milk chest: 41 F

Hot Water Temps

Kitchen handsink: 114 F

4 comp. sink: 122 F

Food prep sink: 105 F

Employee bathroom handsink: 101 F

Mopsink: 103 F

Sanitizer Used

3 comp. sink chemical sanitizer: QAC - 400 ppm

Sanitizer Test kit provided.

Pest Control service provided by Tower Pest Control. Observed last visit on 1/21/25

Email Address(es): maria.almazan@browardschools.com

Inspection Conducted By: Glorimar Rivera-Zamorano (6435)

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

Print Client Name:

Date: 1/31/2025

Inspector Signature:

Client Signature: