

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00606
Name of Facility: Pembroke Pines Elem School
Address: 6700 SW 9 Street
City, Zip: Pembroke Pines 33023

Type: School (9 months or less)
Owner: Broward County School Board - Food & Nutrition Services
Person In Charge: Karen Ayuso Phone: (754) 323-7010
PIC Email: karen.ayuso@browardschools.com

Inspection Information

Purpose: Routine
Inspection Date: 4/3/2024
Correct By: Next Inspection
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 3
Number of Repeat Violations (1-57 R): 0
Facility Grade: N/A
Stop Sale: No

Begin Time: 11:09 AM
End Time: 11:56 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

- OUT** 15. Food separated & protected; Single-use gloves (**COS**)

- 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
- NO** 20. Cooling time and temperature
- OUT** 21. Hot holding temperatures (**COS**)
- OUT** 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:

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Good Retail Practices

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

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 #15. Food separated & protected; Single-use gloves OBSERVED FOOD EMPLOYEE WITH SINGLE USE GLOVES DOING SEVERAL TASKS (OPENING WARMER THEN HANDLING HOT DOG BUNS). CHANGE SINGLE-USE GLOVES BETWEEN TASKS. -CORRECTED ON SITE</p> <p>OBSERVED RAW ANIMAL FOOD (SHRIMP [BELONG TO STAFF]) NOT SEPARATED FROM READY TO EAT FOOD (SHREDDDED CHEESE) DURING STORAGE IN WALK-IN FREEZER. SEPARATE RAW ANIMAL FOOD FROM RTE FOODS. - CORRECTED ON SITE</p> <p>CODE REFERENCE: 64E-11.003(2). Foods shall be stored and handled to prevent cross-contamination. Raw animal foods shall be separated from RTE food and from other raw animal food during storage, preparation, holding, and display. Single-use gloves shall be used for only one task and purpose and discarded when damage occurs or the task is interrupted.</p>
<p>Violation #21. Hot holding temperatures OBSERVED HOT TCS FOOD (FRIES) TESTED 95F-101F, NOT HELD AT 135F OR ABOVE. REHEAT FOODS AT 165F/REHEAT COMMERCIAL PRODUCT AT 135F OR ABOVE. FRIES WERE PLACED BACK IN OVEN TO REHEAT; LATER MEASURED AT 172F. - CORRECTED ON SITE</p> <p>CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held hot and not subject to an approved HACCP plan, must be maintained at 135°F.</p>
<p>Violation #22. Cold holding temperatures OBSERVED COLD TCS FOOD (MILK, BOILED EGG [SHELL REMOVED] & YOGURT) TESTED 43F-55F, NOT HELD AT 41F OR LESS. COOL FOOD TO 41F OR BELOW. COLD FOOD MUST BE HELD AT 41F OR BELOW. MILK WAS REPLACED WITH MILK FROM WALK-IN REFRIGERATOR THAT MEASURED 40F; YOGURT AND BOILED EGG WERE PLACED INTO WALK-IN REFRIGERATOR TO COOL.</p> <p>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.</p>

Inspector Signature:

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General Comments

SATISFACTORY INSPECTION.

FOOD TEMPS

HOT DOG: 153F
PIZZA POCKET: 163F
BEAN BURRITO: 189F
FRIES: 95F-101F THEN 172F
YOGURT: 55F, 40F
MILK: 40F, 43F-44F

REFRIGERATOR TEMPS

REACH-IN REFRIGERATOR: 39F
REACH-IN FREEZER: -12F
WALK-IN REFRIGERATOR: 40F
WALK-IN FREEZER: -12F

HOT WATER TEMPS

KITCHEN HANDSINKS: 107F- 112F
4 COMP. SINK: 112F
FOOD PREP SINK: 117F
EMPLOYEE BATHROOM HANDSINK: 107F
MOPSINK: 108F

CERTIFIED FOOD MANAGER/EMPLOYEE TRAINING

EMPLOYEE FOOD SAFETY TRAINING/EMPLOYEE HEALTH POLICY TRAINING COMPLETED ON 3/21/2024

PROBE FOOD THERMOMETER

THERMOMETER CALIBRATED AT 32.5F

WAREWASHING PROCEDURE/SANITIZER USED

3 COMP. SINK (QAC): 200 PPM
WIPING CLOTH (QAC): 200 PPM
*QAC SANITIZER TEST KIT PROVIDED.

PEST CONTROL

FACILITY MUST IMPLEMENT AN INTEGRATED PEST MANAGEMENT PLAN.
PEST CONTROL SERVICE PROVIDED BY BEACH ENVIRONMENTAL.

NON-SERVICE ANIMALS

NO DOGS OR NON-SERVICE ANIMALS ALLOWED INSIDE ESTABLISHMENT.

Email Address(es): karen.ayuso@browardschools.com

Inspection Conducted By: Amythest Rawls (54900)
Inspector Contact Number: Work: (954) 412-7319 ex.
Print Client Name: Karen Ayuso
Date: 4/3/2024

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

06-48-00606 Pembroke Pines Elem School