

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00596
Name of Facility: Pasadena Lakes Elem School
Address: 8801 Pasadena Boulevard
City, Zip: Pembroke Pines 33023

Type: School (9 months or less)
Owner: Broward County School Board - Food & Nutrition Services
Person In Charge: Priscilla Clark Phone: (754) 323-6910
PIC Email: Priscilla.clark@browardschools.com

Inspection Information

Purpose: Routine
Inspection Date: 5/23/2024
Correct By: None
Re-Inspection Date: None

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

Begin Time: 09:15 AM
End Time: 09:50 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
- 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

- 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
- 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
- NO** 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

- NA** 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	NO 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
NO 33. Proper cooling methods; adequate equipment	IN 49. Non-food contact surfaces clean
IN 34. Plant food properly cooked for hot holding	PHYSICAL FACILITIES
NO 35. Approved thawing methods	IN 50. Hot & cold water available; adequate pressure
OUT 36. Thermometers provided & accurate (COS)	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
OUT 38. Insects, rodents, & animals not present (COS)	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	
IN 42. Washing fruits & vegetables	
PROPER USE OF UTENSILS	
IN 43. In-use utensils: properly stored	
OUT 44. Equipment & linens: stored, dried, & handled (COS)	
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 #36. Thermometers provided & accurate Refrigerator thermometer broken, glass exposed in reach-in freezer 2. Provide thermometer in good repair. Corrective action taken. Thermometer replaced by staff. CODE REFERENCE: 64E-11.003(4). Thermometers must be calibrated to ensure accuracy in accordance with Rule requirements. Food thermometers scaled in Celsius (C) shall be accurate to plus or minus 1°C or in Fahrenheit (F), accurate to plus or minus 2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.</p>
<p>Violation #38. Insects, rodents, & animals not present Dead insects x 2 in somat room. Remove dead/trapped insects. Corrective action taken. Dead insects removed, area cleaned. Pest records provided. CODE REFERENCE: 64E-11.003(5)(f). Effective measures shall be taken to control the presence of pests in the food establishment. Unless otherwise approved, live animals shall not be allowed.</p>
<p>Violation #44. Equipment & linens: stored, dried, & handled Improper storage of clean equipment, clear pans under cooking area. Store clean equipment in clean dry area, 6 inches off floor. Corrective action taken. Equipment re-sanitized by staff. CODE REFERENCE: 64E-11.003(4). Utensils and equipment must be cleaned, sanitized and air dried prior to storage. Utensils, equipment, and linens must be properly cleaned and stored.</p>

General Comments

Inspector Signature:

Client Signature:

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Result: Satisfactory
Full Service Kitchen

Sanitizer:
QAC(3 comp sink): 400ppm
QAC(bucket)x 4: 200-400ppm

Sink temperatures:
Handsink x 2: 105-120F
Prepsink: 110F
Restroom: 115F
Mopsink:110F

Cold holding
Reach-in fridge x 2: 39-40F
Milk(reach-in fridge 1): 40F
Reach-in fridge 2: 38F
Reach-in freezer x 3: -20-10F
Milk (serving line): 39F
Ice Cream Freezer:0F
Walk-in fridge: 38F
Milk (walk-in fridge): 38F
Walk- in freezer:-20F

Hot holding
Chicken(oven):200F
Fries(oven):220F
Chicken (hot holding device):190F

Employee Food Safety Training observed completed 3/12/24

2 Thermometers calibrated at: 32F

Pest Control service provided by Beach Environmental, 4/12/24.

Restrictions:
No dogs or non-service animals allowed inside establishment.

Email Address(es): Priscilla.clark@browardschools.com

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

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Inspection Conducted By: Christian Sapovits (30689)
Inspector Contact Number: Work: (954) 412-7328 ex.
Print Client Name:
Date: 5/23/2024

Inspector Signature:

A handwritten signature in blue ink, appearing to be "CS" or similar initials.

Client Signature:

A handwritten signature in blue ink that reads "Priscilla Clark".

Form Number: DH 4023 03/18

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