

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 33023

Type: School (9 months or less)  
Owner: Broward County School Board - Food & Nutrition Services  
Person In Charge: Maria Neris Phone: 754-323-6960  
PIC Email: maria.almazan@browardschools.com

**Inspection Information**

Purpose: Routine  
Inspection Date: 4/24/2024  
Correct By: Next Inspection  
**Re-Inspection Date: None**

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

Begin Time: 11:11 AM  
End Time: 11:58 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
- 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

- IN** 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 (**R**)

- OUT** 22. Cold holding temperatures (**COS**)

- 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
- IN** 31. Water & ice from approved source
- NA** 32. Variance obtained for special processing

**FOOD TEMPERATURE CONTROL**

- OUT** 33. Proper cooling methods; adequate equipment
- IN** 34. Plant food properly cooked for hot holding
- NO** 35. Approved thawing methods
- IN** 36. Thermometers provided & accurate

**FOOD IDENTIFICATION**

- IN** 37. Food properly labeled; original container

**PREVENTION OF FOOD CONTAMINATION**

- IN** 38. Insects, rodents, & animals not present
- IN** 39. No Contamination (preparation, storage, display)
- OUT** 40. Personal cleanliness (**COS**)
- 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
- OUT** 45. Single-use/single-service articles: stored & used (**COS**)

- NA** 46. Slash resistant/cloth gloves used properly

**UTENSILS, EQUIPMENT AND VENDING**

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

**PHYSICAL FACILITIES**

- IN** 50. Hot & cold water available; adequate pressure
- IN** 51. Plumbing installed; proper backflow devices
- IN** 52. Sewage & waste water properly disposed
- IN** 53. Toilet facilities: supplied, & cleaned
- IN** 54. Garbage & refuse disposal
- OUT** 55. Facilities installed, maintained, & clean (**R**)
- IN** 56. Ventilation & lighting
- IN** 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.*

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**Violations Comments**

Violation #21. Hot holding temperatures

OBSERVED HOT TCS FOOD (POTATO WEDGES & SLOPPY JOE) TESTED 122F-126F, NOT HELD AT 135F OR ABOVE. REHEAT FOODS AT 165F/REHEAT COMMERCIAL PRODUCT AT 135F OR ABOVE. FOOD WAS PLACED INTO OVEN TO REHEAT.

(REPEATED VIOLATION)

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.

Violation #22. Cold holding temperatures

OBSERVED COLD TCS FOOD (YOGURT & STRING CHEESE) TESTED 43F-53F, NOT HELD AT 41F OR LESS FOR MORE THAN 4 HOURS. DISCARD FOOD. COLD FOODS MUST BE HELD AT 41F OR BELOW. FOOD WAS DISCARDED AT TIME OF INSPECTION. - CORRECTED ON SITE

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.

Violation #33. Proper cooling methods; adequate equipment

OBSERVED REFRIGERATED EQUIPMENT (REFRIGERATOR) NOT WORKING PROPERLY, AMBIENT AIR TEMPERATURE IS 66F. AMBIENT AIR TEMPERATURE OF 41F OR LESS REQUIRED. REPAIR/REPLACE REFRIGERATED EQUIPMENT. MAINTAIN AMBIENT AIR TEMPERATURE OF 41F OR LESS. WORK ORDER #909330 WAS PLACED AT TIME OF INSPECTION.

CODE REFERENCE: 64E-11.003(2). Proper methods shall be used for cooling in accordance with Rule requirements. There should be enough equipment to meet the demand of the food operation.

Violation #40. Personal cleanliness

OBSERVED FOOD EMPLOYEE NOT WEARING EFFECTIVE HAIR RESTRAINT. PROVIDE EFFECTIVE HAIR RESTRAINT. - CORRECTED ON SITE

CODE REFERENCE: 64E-11.003(3). Employees shall wear effective hair restraints; clean outer clothing; gloves when nails are artificial, polished, or not trimmed; and not wear prohibited jewelry.

Violation #45. Single-use/single-service articles: stored & used

OBSERVED SINGLE-SERVICE ITEMS (SALAD TRAYS) NOT PROPERLY STORED/ PROTECTED FROM CONTAMINATION. STORE SINGLE-USE ITEMS AWAY FROM AREA/SOURCES OF CONTAMINATION. - CORRECTED ON SITE

CODE REFERENCE: 64E-11.003(4). Single-service/Single-use articles must be properly stored and protected to prevent possible contamination. Discard items after use.

Violation #55. Facilities installed, maintained, & clean

OBSERVED DOOR FRAME DAMAGED, RUSTY NEAR DRY STORAGE. REPAIR DOOR FRAME. WORK ORDER # 769043 WAS PLACED ON 8/10/2023.

(REPEATED VIOLATION)

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.

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**General Comments**

SATISFACTORY INSPECTION.

FOOD TEMPS

-MILK: 41F  
-POTATO WEDGES: 122F  
-SPINACH: 137F  
-BURGER: 139F  
-SLOPPY JOE: 126F

REFRIGERATOR TEMPS

REACH-IN REFRIGERATOR: 66F  
REACH-IN FREEZER: 34F  
WALK-IN REFRIGERATOR: 37F  
WALK-IN FREEZER: 4F

HOT WATER TEMPS

KITCHEN HANDSINK: 105F  
4 COMP. SINK: 103F  
FOOD PREP SINK: 104F  
EMPLOYEE BATHROOM HANDSINK: 102F  
MOPSINK: 103F

CERTIFIED FOOD MANAGER/EMPLOYEE TRAINING

EMPLOYEE FOOD SAFETY TRAINING/EMPLOYEE HEALTH POLICY TRAINING COMPLETED ON 8/17/2023

PROBE FOOD THERMOMETER

THERMOMETER CALIBRATED AT 33F, 31.9F

WAREWASHING PROCEDURE/SANITIZER USED

-3 COMP. SINK (QAC): 300 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): maria.almazan@browardschools.com

Inspection Conducted By: Amythest Rawls (54900)  
Inspector Contact Number: Work: (954) 412-7319 ex.  
Print Client Name: Florida Donnarumma  
Date: 4/24/2024

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

06-48-00604 Pembroke Lakes Elem School