

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 06-48-00967  
Name of Facility: Pembroke Pines Charter West  
Address: 1680 SW 184 Avenue  
City, Zip: Pembroke Pines 33027

Type: School (9 months or less)  
Owner: City Of Pembroke Pines  
Person In Charge: Ximena Espinoza Phone: 954-437-4711  
PIC Email: wechartwells@pinescharter.net

**Inspection Information**

Purpose: Routine  
Inspection Date: 5/3/2023  
Correct By: Next Inspection  
**Re-Inspection Date: None**

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

Begin Time: 10:35 AM  
End Time: 11:14 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**

- NO** 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**

- IN** 18. Cooking time & temperatures
- IN** 19. Reheating procedures for hot holding
- IN** 20. Cooling time and temperature
- IN** 21. Hot holding temperatures
- 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**

<b>SAFE FOOD AND WATER</b>		<b>NA</b> 46. Slash resistant/cloth gloves used properly
<b>NO</b> 30. Pasteurized eggs used where required		<b>UTENSILS, EQUIPMENT AND VENDING</b>
<b>IN</b> 31. Water & ice from approved source		<b>OUT</b> 47. Food & non-food contact surfaces ( <b>R</b> )
<b>NA</b> 32. Variance obtained for special processing		<b>IN</b> 48. Ware washing: installed, maintained, & used; test strips
<b>FOOD TEMPERATURE CONTROL</b>		<b>IN</b> 49. Non-food contact surfaces clean
<b>IN</b> 33. Proper cooling methods; adequate equipment		<b>PHYSICAL FACILITIES</b>
<b>IN</b> 34. Plant food properly cooked for hot holding		<b>IN</b> 50. Hot & cold water available; adequate pressure
<b>NO</b> 35. Approved thawing methods		<b>IN</b> 51. Plumbing installed; proper backflow devices
<b>IN</b> 36. Thermometers provided & accurate		<b>IN</b> 52. Sewage & waste water properly disposed
<b>FOOD IDENTIFICATION</b>		<b>IN</b> 53. Toilet facilities: supplied, & cleaned
<b>IN</b> 37. Food properly labeled; original container		<b>IN</b> 54. Garbage & refuse disposal
<b>PREVENTION OF FOOD CONTAMINATION</b>		<b>IN</b> 55. Facilities installed, maintained, & clean
<b>IN</b> 38. Insects, rodents, & animals not present		<b>IN</b> 56. Ventilation & lighting
<b>IN</b> 39. No Contamination (preparation, storage, display)		<b>IN</b> 57. Permit; Fees; Application; Plans
<b>IN</b> 40. Personal cleanliness		
<b>IN</b> 41. Wiping cloths: properly used & stored		
<b>NA</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 #22. Cold holding temperatures Cold TCS food (Broccoli) tested 50F, not held at 41F or less. COS. PIC Moved the food to the reach-in refrigerator.</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>
<p>Violation #47. Food &amp; non-food contact surfaces Extensive ice buildup in reach-in freezer next to 3 comp-sink.</p> <p>CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.</p>

Inspector Signature:

Client Signature:

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**General Comments**

Certified Food Manager is Ximena Espinoza (The Always Food safe). Certification expires on 1/23/2025.  
Employee Food Safety Training/Employee Health policy training completed on 2/3/2023  
Food Temps  
Cold Foods: Milk 40F, Cheese 39F, Turkey and ham sandwich 40F, Broccoli 50 (See violation)  
Hot Foods: Chicken tenders 144F, Mash Potato 150F.  
Refrigerator Temps  
Reach-in refrigerator: 30F  
Reach-in freezer: 0F, 0F  
Hot Water Temps  
Kitchen handsink: 100F  
4 comp. sink:106F  
Employee bathroom handsink: 100F  
Mopsink: 108F  
Sanitizer Used  
3 comp. sink chemical sanitizer: 200 ppm (QAT)  
Bucket 200 ppm QAT  
3 comp. sink hot water sanitizing temp.: 76F

Email Address(es): wechartwells@pinescharter.net;

Inspection Conducted By: Carlos Sanchez Velez (3221)  
Inspector Contact Number: Work: (954) 412-7220 ex.  
Print Client Name:  
Date: 5/3/2023

Inspector Signature:

Client Signature: