

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-01068
Name of Facility: Pembroke Pines Middle Charter School
Address: 18500 Pembroke Road
City, Zip: Pembroke Pines 33029

Type: School (9 months or less)
Owner: City Of Pembroke Pines
Person In Charge: Tyshia Dozier Phone: 305-318-1021
PIC Email: wmchartwells@pinecharters.net

Inspection Information

Purpose: Routine
Inspection Date: 4/15/2019
Correct By: Next Inspection
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 4
Number of Repeat Violations (1-57 R): 2
Facility Grade: N/A
Stop Sale: No

Begin Time: 12:30 PM
End Time: 02:15 PM

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

- OUT** 3. Knowledge, responsibilities and reporting (**R, COS**)
- IN** 4. Proper use of restriction and exclusion
- OUT** 5. Responding to vomiting & diarrheal events (**R, COS**)

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

- NO** 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

- NA** 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

- NO** 33. Proper cooling methods; adequate equipment
- NO** 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)
- IN** 40. Personal cleanliness
- IN** 41. Wiping cloths: properly used & stored
- NO** 42. Washing fruits & vegetables

PROPER USE OF UTENSILS

- IN** 43. In-use utensils: properly stored
- OUT** 44. Equipment & linens: stored, dried, & handled
- IN** 45. Single-use/single-service articles: stored & used

- NO** 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- OUT** 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
- IN** 55. Facilities installed, maintained, & clean
- 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 #3. Knowledge, responsibilities and reporting

PIC unable to demonstrate knowledge of reportable foodborne illness symptoms or diseases.

No documentation of food employee awareness of reportable foodborne illness symptoms or diagnosed diseases. Corrected on site - educational handouts provided to and discussed with PIC at time of inspection.

CODE REFERENCE: 64E-11.003(3). PIC is aware of their responsibilities to inform all food employees to report certain symptoms or diagnosed diseases; PIC reports to the Department.

Violation #5. Responding to vomiting & diarrheal events

No written cleanup procedures provided for vomiting/diarrheal events. Corrected on site - educational handouts given to and discussed with PIC.

CODE REFERENCE: 64E-11.003(3). The food establishment has written procedures that address specific actions to minimize contamination and exposure of vomiting or diarrheal events.

Violation #21. Hot holding temperatures

Hot TCS foods (tater tots and chicken tenders) tested 101-125 F under the heat lamp, not held at or above 135 F. Corrected on site - PIC reheated tater tots and chicken tenders to 165 F in oven.

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

Cold TCS food (milk) tested 45 F in the milk cooler (ambient air temperature of milk cooler found at 49 F), not held at or below 41 F. Do not use the milk cooler to store TCS food until it is capable of keeping food cold (at or below 41 F).

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 #44. Equipment & linens: stored, dried, & handled

Food containers, pans, and other food-related items not stored in a manner that prevents potential contamination.

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.

Violation #47. Food & non-food contact surfaces

Milk cooler gasket worn, peeling, missing, and in generally in disrepair.

CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.

General Comments

Hot water/Mop sink 107 F

Hot water/Foodworker restroom handwashing sink 100 F

Hot water/Main kitchen handwashing sink 117 F

Broccoli/Steamtable 155 F

Tater tots/2-dr warmer 139 F

Chicken tenders/Under heat lamp 101-125 F

Milk/Milk cooler 45 F

Air/1-dr upright freezer <32 F

Cheese/3-dr cooler 38 F

Air/Freezer chest <32 F

Air/Display freezers (2) <32 F

Email Address(es): wmchartwells@pinecharters.net

Inspection Conducted By: Cheyenne Ray (006607)

Inspector Contact Number: Work: (954) 412-7314 ex.

Print Client Name: Tyshia Dozier

Date: 4/15/2019

Inspector Signature:

Client Signature: