

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-01207
 Name of Facility: City of Pembroke Pines Charter High
 Address: 17189 Sheridan Street
 City, Zip: Pembroke Pines 33331

Type: School (more than 9 months)
 Owner: City Of Pembroke Pines
 Person In Charge: Jennifer Sliwinski Phone: (954) 538-3718
 PIC Email: jennifer.sliwinski@compass-usa.com

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 1	Begin Time: 08:01 AM
Inspection Date: 10/26/2021	Number of Repeat Violations (1-57 R): 0	End Time: 09:10 AM
Correct By: Next Inspection	Facility Grade: N/A	
Re-Inspection Date: None	Stop Sale: No	

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
- NO** 12. Food received at proper temperature
- OUT** 13. Food in good condition, safe, & unadulterated (**COS**)

PROTECTION FROM CONTAMINATION

- IN** 14. Shellstock tags & parasite destruction
- 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
- NO** 19. Reheating procedures for hot holding
- NO** 20. Cooling time and temperature
- IN** 21. Hot holding temperatures

- IN** 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

- 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

- NA** 30. Pasteurized eggs used where required
- IN** 31. Water & ice from approved source
- NA** 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

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

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
- NO** 41. Wiping cloths: properly used & stored
- NO** 42. Washing fruits & vegetables

PROPER USE OF UTENSILS

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

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

UTENSILS, EQUIPMENT AND VENDING

- IN** 47. Food & non-food contact surfaces
- NO** 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
- OUT** 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.

Inspector Signature:

Client Signature:

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Violations Comments

Violation #13. Food in good condition, safe, & unadulterated
Canned food (Pizza Sauce and Marinera Sauce) with dents on hermetic seal, food adulterated. Discarded. Corrected on site.

CODE REFERENCE: 64E-11.003(1). The food packaging shall not be compromised nor the true appearance, color, or quality of a food be intentionally altered.

Violation #36. Thermometers provided & accurate
Refrigerator thermometer in walk-in refrigerator not provided. Corrected on site.

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.

Violation #43. In-use utensils: properly stored
In-use utensil handle (Sugar) touching food. Corrected on site.

CODE REFERENCE: 64E-11.003(4). The establishment shall use an approved method for the storage of in-use utensils during pauses in food preparation or dispensing.

Violation #44. Equipment & linens: stored, dried, & handled
Observed multi-use equipment- scoops, spoons and spatulas, not stored properly. Handles should be stored in one direction and not touch contact surfaces of other utensils. Corrected on site.

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 #54. Garbage & refuse disposal
Observed trash around dumpster area. No excessive.

CODE REFERENCE: 64E-11.003(5). Garbage shall be disposed of to prevent vector harborage. Trash cans will be durable, cleanable, leak proof, insect and rodent resistant, and non-absorbent. Outside storage area shall be of a smooth, non-absorbent material and sloped to a drain.

Inspector Signature:

Handwritten signature of the inspector.

Client Signature:

Handwritten signature of the client.

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General Comments

Inspection Result: Satisfactory

Equipment:

Reach in refrigerator: 40F/40F
Reach In Freezer: 0F
Walk in refrigerator:35 (Ambient tempeture)
Walk in freezer :20F
Ice Cream Chest Freezer: 0F
Display reach in refrigerator: 40F/41F/32F

Hot Water:

Handwashing sink (x4): 104F-112F
Prep sink (x2):118F-120F
3 Compartment sink: 116F
Mop sink: 109F
Bathrooms: 104F

Food:

Milk: 38
Meat Breakfast Sandwich: 150F
Pizza: 200F
Rice:200F

Sanitizer:

QAC 3-comp sink :200PPM

Note: Managers Certification observed for Marlon Alvarez expires 11/8/2024

Note: Observed Food Employee Food Safety Training/ Employee Health policy training, dated 9/19/2021

Email Address(es): jennifer.sliwinski@compass-usa.com;
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jbonilla@ppines.com;
michelle.yip@compass-usa.com

Inspection Conducted By: Arlettie Abrahantes (6607)
Inspector Contact Number: Work: (954) 412-7218 ex.
Print Client Name:
Date: 10/26/2021

Inspector Signature:

Handwritten signature of the inspector, Arlettie Abrahantes.

Client Signature:

Handwritten signature of the client, likely a representative of the City of Pembroke Pines Charter High.