

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 06-48-00986  
Name of Facility: Pembroke Pines Charter East  
Address: 10801 Pembroke Road  
City, Zip: Pembroke Pines 33026  
  
Type: School (9 months or less)  
Owner: City Of Pembroke Pines  
Person In Charge: Nelquy Jimenez Phone: 954-443-4800  
PIC Email: njimenez@pinescharter.net

**Inspection Information**

Purpose: Routine	Number of Risk Factors (Items 1-29): 0	Begin Time: 10:00 AM
Inspection Date: 4/26/2022	Number of Repeat Violations (1-57 R): 0	End Time: 10:30 AM
Correct By: None	Facility Grade: N/A	
<b>Re-Inspection Date: None</b>	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**

- 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**

- NO* 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
- 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**

- IN** 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
- IN** 34. Plant food properly cooked for hot holding
- NA** 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
- IN** 44. Equipment & linens: stored, dried, & handled
- IN** 45. Single-use/single-service articles: stored & used

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

**UTENSILS, EQUIPMENT AND VENDING**

- OUT** 47. Food & non-food contact surfaces (**COS**)
- 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
- OUT** 54. Garbage & refuse disposal (**COS**)
- 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.*

**Violations Comments**

Violation #47. Food & non-food contact surfaces  
KETCHUP DISPENSER WITH FOOD RESIDUE-CORRECTED ONSITE

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

Violation #54. Garbage & refuse disposal  
Garbage container/dumpster not kept covered with tight fitted lids-CORRECTED ONSITE

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:

Client Signature:

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**General Comments**

CERTIFIED FOOD MANAGERS-SERVSAFE  
NELQUY JIMENEZ  
11/11/2024  
JAVIER DIAZ  
7/13/2022

OBSERVED EMPLOYEE TRAINING CONDUCTED ON MARCH 31, 2022

MOP SINK: 108 F  
EMPLOYEE RESTROOM 102 F  
3 COMP SINK: 110 F  
HAND SINK: 138 F

ICE CREAM CHEST: 0 F

WARMERS  
GROUND MEAT: 180 F  
BEANS: 157 F

WALK IN FRIDGE: 37 F  
MILK: 40 F

REACH IN FRIDGE: 26 F

REACH IN FREEZER: -5 F

MILK CHEST: 32 F  
MILK: 35

Food provided by Chartwells

Sanitizer (QAC): 400 PPM

Email Address(es): njimenez@pinescharter.net

Inspection Conducted By: Sarah Colon (86051)  
Inspector Contact Number: Work: (954) 412-7287 ex.  
Print Client Name:  
Date: 4/26/2022

Inspector Signature:

Client Signature: