

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 06-48-01478
 Name of Facility: Pembroke Shores Charter Elementary
 Address: 601 SW 172 Avenue
 City, Zip: Pembroke Pines 33029

 Type: School (more than 9 months)
 Owner: City Of Pembroke Pines
 Person In Charge: Arteaga, Vilma Phone: (954) 447-1740

**Correct By: Next Inspection
 Re-Inspection Date: None**

Inspection Information

Purpose: Routine
 Inspection Date: 5/1/2018

Begin Time: 11:50 AM
 End Time: 12:20 PM

Additional Information

No Additional Information Available

Items marked below violate the requirements of Chapter 64E-11 of the Florida Administrative Code and must be corrected. Continued operation of this facility without making these corrections is a violation of Chapter 64E-11, Florida Administrative Code and Chapters 381 and 386, Florida Statutes. Violations must be corrected by the date and time indicated in the Results section above or an administrative fine or other legal action will be initiated.

Violation Markings

FOOD SUPPLIES 1. Sources, etc. FOOD PROTECTION 2. Stored temperature 3. No further cooking/Rapid cooling 4. Thawing 5. Raw fruits 6. Pork cooking 7. Poultry cooking 8. Other animal cooking 9. Least contact/Reheating 10. Food container 11. Buffet requirements 12. Self-service condiments 13. Reservice of food 14. Sneeze guards 15. Transportation of food 16. Poisonous/Toxic materials PERSONNEL	17. Exclusion of personnel 18. Cleanliness 19. Tobacco use 20. Handwashing 21. Handling of dishware EQUIPMENT/UTENSILS 22. Refrigeration facilities/Thermometers 23. Sinks 24. Ice storage/Counter-protector 25. Ventilation/Storage/Sufficient equipment 26. Dishwashing facilities 27. Design and fabrication 28. Installation and location X 29. Cleanliness of equipment 30. Methods of washing SANITARY FACILITIES AND CONTROLS 31. Water supply 32. Ice 33. Sewage	34. Plumbing 35. Toilet facilities 36. Handwashing facilities 37. Garbage disposal X 38. Vermin control OTHER FACILITIES AND OPERATIONS 39. Other facilities and operations TEMPORARY FOOD SERVICE EVENTS 40. Temporary food service events VENDING MACHINES 41. Vending machines MANAGER CERTIFICATION 42. Manager certification CERTIFICATES AND FEES 43. Certificates and fees INSPECTION/ENFORCEMENT 44. Inspection/Enforcement
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Inspector Signature:

Mandy Nair

Client Signature:

arteaga

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General Comments

Observed food manager's certification
Sanitizer level measured:
3 compartment sink 200ppm -QUAT tablets and test strips on site.
Food temps: Service Line- vegetable rice 156°F, green peas 156°F
Hot water temps: Mop sink 109°F Kitchen/Bathrooms 107°F
Refrigerator temps: Milk cooler 35°F Milk 40°F Exp. Date: 5/11/18
Reach in cooler 34°F
Reach in freezer 0°F -All food frozen

Email Address(es): varteaga@pinescharter.net

Violations Comments

Violation #29. Cleanliness of equipment
Observed can opener with encrusted food particles.
CODE REFERENCE: Cleaned. 64E-11.006(4). All equipment will be maintained in a clean and sanitized manner.

Violation #38. Vermin control
Observed backdoor not vermin proof, large opening under door.
CODE REFERENCE: Vermin. 64E-11.007(7). Effective measures shall be taken to protect against rodents, flies, roaches and other vermin. All openings to the outside are protected against vector entrance.

Inspection Conducted By: Masomeh Namin (6599)
Inspector Contact Number: Work: (954) 467-4700 ex. 4242
Print Client Name:
Date: 5/1/2018

Inspector Signature:

Masomeh Namin

Client Signature:

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