

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



1 of 2

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

Correct By: Next Inspection
Re-Inspection Date: None

Type: School (more than 9 months)
Owner: City Of Pembroke Pines
Person In Charge: City Of Pembroke Pines Phone: (954) 437-4711

Inspection Information

Purpose: Routine
Inspection Date: 4/17/2018

Begin Time: 12:40 PM
End Time: 01:25 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	17. Exclusion of personnel	34. Plumbing
1. Sources, etc.	18. Cleanliness	35. Toilet facilities
FOOD PROTECTION	19. Tobacco use	36. Handwashing facilities
2. Stored temperature	20. Handwashing	37. Garbage disposal
3. No further cooking/Rapid cooling	21. Handling of dishware	38. Vermin control
4. Thawing	EQUIPMENT/UTENSILS	OTHER FACILITIES AND OPERATIONS
5. Raw fruits	22. Refrigeration facilities/Thermometers	39. Other facilities and operations
6. Pork cooking	23. Sinks	TEMPORARY FOOD SERVICE EVENTS
7. Poultry cooking	24. Ice storage/Counter-protector	40. Temporary food service events
8. Other animal cooking	25. Ventilation/Storage/Sufficient equipment	VENDING MACHINES
9. Least contact/Reheating	26. Dishwashing facilities	41. Vending machines
10. Food container	27. Design and fabrication	MANAGER CERTIFICATION
11. Buffet requirements	28. Installation and location	42. Manager certification
12. Self-service condiments	29. Cleanliness of equipment	CERTIFICATES AND FEES
13. Reservice of food	X 30. Methods of washing	43. Certificates and fees
14. Sneeze guards	SANITARY FACILITIES AND CONTROLS	INSPECTION/ENFORCEMENT
15. Transportation of food	31. Water supply	44. Inspection/Enforcement
16. Poisonous/Toxic materials	32. Ice	
PERSONNEL	33. Sewage	

Inspector Signature:

Mark Nein

Client Signature:

[Signature]

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General Comments

Note: No food served at time of inspection
Sanitizer level measured:
3 compartment sink 200ppm -QUAT tablets and test strips on site.
Hot water temps: Mop sink 115°F Kitchen/Bathrooms 116°F
Refrigerator temps: Milk cooler 35°F Milk 40°F Exp. Date: 4/25/18
Reach in cooler 36°F
Reach in freezer 0°F -All food frozen
Walk in cooler 28°F
Walk in freezer -5°F -All food frozen

Email Address(es): hschartwells@pinescharter.net

Violations Comments

Violation #30. Methods of washing
Observed improper drying, wet nesting of equipment/utensils after sanitization
CODE REFERENCE: Methods of Washing. 64E-11.006(5). There will be approved methods of washing, rinsing, and sanitizing all required equipment.

Inspection Conducted By: Masomeh Namin (6599)
Inspector Contact Number: Work: (954) 467-4700 ex. 4242
Print Client Name:
Date: 4/17/2018

Inspector Signature:

Masomeh Namin

Client Signature:

[Signature]