

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



1 of 2

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: Flowers, Devarn Phone: (954) 443-4847

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

Inspection Information

Purpose: Routine
 Inspection Date: 4/13/2018

Begin Time: 12:35 PM
 End Time: 01:15 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 29. Cleanliness of equipment X 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 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:

Client Signature:

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General Comments

MILK COOLER: 40°F MILK: 41°F EXP: 11/3/17

REACH IN COOLER: 40°F
REACH IN FREEZER: 0°F -ALL FOOD FROZEN

OBSERVED MOP SINK WITH HOT AND COLD RUNNING WATER.
ALL SINKS USED BY EMPLOYEES HAVE HOT WATER AT THE TIME OF INSPECTION 108°F.
SANITIZER: 3 COMPARTMENT SINK 200ppm

ALL THERMOMETERS ARE IN WORKING ORDER AT THE TIME OF INSPECTION.
NO VIOLATIONS NOTED DURING THE TIME OF INSPECTION.

Email Address(es): amaria@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: 4/13/2018

Inspector Signature:

Client Signature: