

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00967
Name of Facility: Pembroke Pines Charter West
Address: 1680 SW 184 Avenue
City, Zip: Pembroke Pines 33027

Type: School (9 months or less)
Owner: City Of Pembroke Pines
Person In Charge: Amada Burgos Phone: (954) 437-4711
PIC Email: jennifer.marin@compass-usa.com

Inspection Information

Purpose: Reinspection
Inspection Date: 10/29/2024
Correct By: Next Inspection
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 2
Number of Repeat Violations (1-57 R): 0
Facility Grade: N/A
Stop Sale: No

Begin Time: 03:16 PM
End Time: 03:30 PM

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
- NA** 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
- NO** 7. No discharge from eyes, nose, and mouth

PREVENTING CONTAMINATION BY HANDS

- NO** 8. Hands clean & properly washed
- NA** 9. No bare hand contact with RTE food
- IN** 10. Handwashing sinks, accessible & supplies

APPROVED SOURCE

- IN** 11. Food obtained from approved source
- NA** 12. Food received at proper temperature
- IN** 13. Food in good condition, safe, & unadulterated
- NA** 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

- NA** 15. Food separated & protected; Single-use gloves

- OUT** 16. Food-contact surfaces; cleaned & sanitized

- NO** 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- NA** 18. Cooking time & temperatures
- NA** 19. Reheating procedures for hot holding
- NA** 20. Cooling time and temperature
- OUT** 21. Hot holding temperatures (**COS**)
- NA** 22. Cold holding temperatures
- NA** 23. Date marking and disposition
- NA** 24. Time as PHC; procedures & records

CONSUMER ADVISORY

- NA** 25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS

- NA** 26. Pasteurized foods used; No prohibited foods

ADDITIVES AND TOXIC SUBSTANCES

- NA** 27. Food additives: approved & properly used
- NA** 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES

- NA** 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

Corrected by TelleH

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Good Retail Practices

SAFE FOOD AND WATER	
<u>NA</u> 30. Pasteurized eggs used where required	<u>NA</u> 46. Slash resistant/cloth gloves used properly
<u>NA</u> 31. Water & ice from approved source	UTENSILS, EQUIPMENT AND VENDING
<u>NA</u> 32. Variance obtained for special processing	<u>OUT</u> 47. Food & non-food contact surfaces
FOOD TEMPERATURE CONTROL	<u>NA</u> 48. Ware washing: installed, maintained, & used; test strips
<u>NA</u> 33. Proper cooling methods; adequate equipment	<u>NA</u> 49. Non-food contact surfaces clean
<u>NA</u> 34. Plant food properly cooked for hot holding	PHYSICAL FACILITIES
<u>NA</u> 35. Approved thawing methods	<u>NA</u> 50. Hot & cold water available; adequate pressure
<u>NA</u> 36. Thermometers provided & accurate	<u>NA</u> 51. Plumbing installed; proper backflow devices
FOOD IDENTIFICATION	<u>NA</u> 52. Sewage & waste water properly disposed
<u>NA</u> 37. Food properly labeled; original container	<u>NA</u> 53. Toilet facilities: supplied, & cleaned
PREVENTION OF FOOD CONTAMINATION	<u>NA</u> 54. Garbage & refuse disposal
<u>NA</u> 38. Insects, rodents, & animals not present	<u>NA</u> 55. Facilities installed, maintained, & clean
<u>NA</u> 39. No Contamination (preparation, storage, display)	<u>NA</u> 56. Ventilation & lighting
<u>NA</u> 40. Personal cleanliness	<u>IN</u> 57. Permit; Fees; Application; Plans
<u>OUT</u> 41. Wiping cloths: properly used & stored	
<u>NA</u> 42. Washing fruits & vegetables	
PROPER USE OF UTENSILS	
<u>NA</u> 43. In-use utensils: properly stored	
<u>NA</u> 44. Equipment & linens: stored, dried, & handled	
<u>NA</u> 45. Single-use/single-service articles: stored & used	

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

<p>Violation #16. Food-contact surfaces; cleaned & sanitized QAC sanitizer concentration level measured 100 PPM in manual operation (3 comp. sink). Manufacturer's specification requires concentration of 200 - 400 PPM. Provide sanitizer level according to manufacturer specification. Corrected onsite by PIC, concentration later tested to 200 ppm.</p> <p>CODE REFERENCE: 64E-11.003(2). Food shall only contact surfaces that are clean and sanitized.</p>
<p>Violation #21. Hot holding temperatures Hot TCS food (pre-cooked chicken nuggets and peas) tested 122- 127 F, not held at 135F or above. Hold hot foods at 135F or above. PIC placed food in oven to reheat, food later tested to 141 F (peas) and 145 F (pre-cooked chicken nuggets)</p> <p>CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held hot and not subject to an approved HACCP plan, must be maintained at 135°F.</p>
<p>Violation #41. Wiping cloths: properly used & stored Wiping cloth sanitizing solution tested __100__ PPM for QAC. Required sanitizing solution level is __200 -400 __ PPM. Provide required sanitizing solution level for QAC. Corrected onsite by PIC, concentration later tested to 200 ppm.</p> <p>CODE REFERENCE: 64E-11.003(2). In-use wiping cloths shall be stored in an effective and approved sanitizing solution between uses.</p>
<p>Violation #47. Food & non-food contact surfaces Refrigerator/Freezer door rubber gasket dirty/moldy in disrepair. Refrigerator/freezer located next to serving line Replace/repair gasket. Maintain gasket in clean condition. maintain equipment in good repair.</p> <p>CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.</p>

Inspector Signature:

Client Signature:

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General Comments

Desk reinspection. Payment received from the owner certifying that violation #57 was corrected.

Inspection Satisfactory. E-NOV abated.

There is a \$50 fee for the first re-inspection and a \$75 fee for each re-inspection thereafter as required.

Email Address(es): jennifer.marin@compass-usa.com

Inspection Conducted By: Glorimar Rivera-Zamorano (6435)

Inspector Contact Number: Work: (954) 412-7224 ex.

Print Client Name:

Date: 10/29/2024

Inspector Signature:

Handwritten signature of the inspector.

Client Signature:

Corrected by TEL/EH