

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



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: Jennifer Marin Phone: (954) 437-4711
 PIC Email: jennifer.marin@compass-usa.com

Inspection Information

Purpose: Reinspection	Number of Risk Factors (Items 1-29): 1	Begin Time: 03:00 PM
Inspection Date: 10/29/2024	Number of Repeat Violations (1-57 R): 0	End Time: 03:15 PM
Correct By: None	FacilityGrade: N/A	
Re-Inspection Date: None	StopSale: 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
- OUT** 2. Certified Manager/Person in charge present (**COS**)

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

- IN** 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
- NA** 21. Hot holding temperatures
- 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 ToluEH

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Good Retail Practices

SAFE FOOD AND WATER

- NA 30. Pasteurized eggs used where required
- NA 31. Water & ice from approved source
- NA 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

- NA 33. Proper cooling methods; adequate equipment
- NA 34. Plant food properly cooked for hot holding
- NA 35. Approved thawing methods
- NA 36. Thermometers provided & accurate

FOOD IDENTIFICATION

- NA 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

- NA 38. Insects, rodents, & animals not present
- NA 39. No Contamination (preparation, storage, display)
- NA 40. Personal cleanliness
- NA 41. Wiping cloths: properly used & stored
- NA 42. Washing fruits & vegetables

PROPER USE OF UTENSILS

- NA 43. In-use utensils: properly stored
- NA 44. Equipment & linens: stored, dried, & handled
- NA 45. Single-use/single-service articles: stored & used

- NA 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- NA 47. Food & non-food contact surfaces
- NA 48. Ware washing: installed, maintained, & used; test strips
- NA 49. Non-food contact surfaces clean

PHYSICAL FACILITIES

- NA 50. Hot & cold water available; adequate pressure
- NA 51. Plumbing installed; proper backflow devices
- NA 52. Sewage & waste water properly disposed
- NA 53. Toilet facilities: supplied, & cleaned
- NA 54. Garbage & refuse disposal
- NA 55. Facilities installed, maintained, & clean
- NA 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 #2. Certified Manager/Person in charge present

Certified Food Manager is not present in food establishment when required (serving HSP/3 or more employees conducting food service activities). Provide certified food manager onsite as specified in FAC 64E-11.012 (2). Certified Food Manager arrived during inspection.

CODE REFERENCE: 64E-11.003(3). A Person in Charge (PIC) is present and if applicable, presents valid documentation of being a certified food protection manager.

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

Inspector Signature:

Client Signature:

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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, Glorimar Rivera-Zamorano.

Client Signature:

Corrected by TelenH