

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00666
Name of Facility: Riverglades Elementary School
Address: 7400 Parkside Drive
City, Zip: Parkland 33067

Type: School (9 months or less)
Owner: Broward County School Board - Food & Nutrition Services
Person In Charge: Angie Denner Phone: 754-322-8200
PIC Email: angie.denner@browardschools.com

Inspection Information

Purpose: Reinspection
Inspection Date: 4/23/2025
Correct By: None
Re-Inspection Date: None

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

Begin Time: 10:00 AM
End Time: 10:30 AM

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
- IN** 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
- NO** 9. No bare hand contact with RTE food
- IN** 10. Handwashing sinks, accessible & supplies

APPROVED SOURCE

- IN** 11. Food obtained from approved source
- NO** 12. Food received at proper temperature
- IN** 13. Food in good condition, safe, & unadulterated
- NA** 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

- NO** 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

- NO** 18. Cooking time & temperatures
- NO** 19. Reheating procedures for hot holding
- NO** 20. Cooling time and temperature
- NO** 21. Hot holding temperatures
- NO** 22. Cold holding temperatures
- NO** 23. Date marking and disposition
- NA** 24. Time as PHC; procedures & records

CONSUMER ADVISORY

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

HIGHLY SUSCEPTIBLE POPULATIONS

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

ADDITIVES AND TOXIC SUBSTANCES

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

APPROVED PROCEDURES

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

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

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Good Retail Practices

SAFE FOOD AND WATER

- NO** 30. Pasteurized eggs used where required
NO 31. Water & ice from approved source
NA 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

- NO** 33. Proper cooling methods; adequate equipment
NO 34. Plant food properly cooked for hot holding
NO 35. Approved thawing methods
NO 36. Thermometers provided & accurate

FOOD IDENTIFICATION

- NO** 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

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

PROPER USE OF UTENSILS

- NO** 43. In-use utensils: properly stored
NO 44. Equipment & linens: stored, dried, & handled
NO 45. Single-use/single-service articles: stored & used

- NO** 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- NO** 47. Food & non-food contact surfaces
NO 48. Ware washing: installed, maintained, & used; test strips
NO 49. Non-food contact surfaces clean

PHYSICAL FACILITIES

- NO** 50. Hot & cold water available; adequate pressure
NO 51. Plumbing installed; proper backflow devices
NO 52. Sewage & waste water properly disposed
NO 53. Toilet facilities: supplied, & cleaned
NO 54. Garbage & refuse disposal
IN 55. Facilities installed, maintained, & clean
NO 56. Ventilation & lighting
NO 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

No Violation Comments Available

General Comments

Employee Food Safety Training/Employee Health policy training completed on 3/15/2025.

Pest Control

Pest Control service provided by Tower Pest Control, serviced 4/17 and 4/21/2025.

Note: Pest control service description provided for both visits. Area observed clean, rodent baits placed and ceiling tile repaired.

Note: There is a \$50 re-inspection fee.

Email Address(es): angie.denner@browardschools.com

Inspection Conducted By: Stella Aquino Figueroa (6599)

Inspector Contact Number: Work: (954) 412-7320 ex.

Print Client Name:

Date: 4/23/2025

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

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