

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 06-48-00477  
Name of Facility: Maplewood Elementary School  
Address: 9850 Ramblewood Drive  
City, Zip: Coral Springs 33071

Type: School (9 months or less)  
Owner: Broward County School Board - Food & Nutrition Services  
Person In Charge: Sondra Appleby Phone: 754-322-6860  
PIC Email: [sondra.appleby@browardschools.com](mailto:sondra.appleby@browardschools.com)

**Inspection Information**

Purpose: Routine  
Inspection Date: 5/12/2025  
Correct By: Next Inspection  
**Re-Inspection Date: None**

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

Begin Time: 11:15 AM  
End Time: 12:45 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
- 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**

- IN** 6. Proper eating, tasting, drinking, or tobacco use
- IN** 7. No discharge from eyes, nose, and mouth

**PREVENTING CONTAMINATION BY HANDS**

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

**APPROVED SOURCE**

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

**PROTECTION FROM CONTAMINATION**

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

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

- IN** 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
- IN** 21. Hot holding temperatures
- OUT** 22. Cold holding temperatures (**COS**)
- IN** 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:

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**Good Retail Practices**

**SAFE FOOD AND WATER**

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

**FOOD TEMPERATURE CONTROL**

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

**FOOD IDENTIFICATION**

- IN 37. Food properly labeled; original container

**PREVENTION OF FOOD CONTAMINATION**

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

**PROPER USE OF UTENSILS**

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

- NO 46. Slash resistant/cloth gloves used properly

**UTENSILS, EQUIPMENT AND VENDING**

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

**PHYSICAL FACILITIES**

- OUT 50. Hot & cold water available; adequate pressure
- IN 51. Plumbing installed; proper backflow devices
- IN 52. Sewage & waste water properly disposed
- IN 53. Toilet facilities: supplied, & cleaned
- IN 54. Garbage & refuse disposal
- OUT 55. Facilities installed, maintained, & clean
- IN 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.*

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**Violations Comments**

<p>Violation #22. Cold holding temperatures Cold TCS food (fully cooked pork sausages, egg/sausage and cheese tornados and popcorn chicken) tested 51 to 52F, not held at 41F or less. Cool food to 41F or below. Cold food must be held at 41F or below. Stop use/sale issued.</p> <p>CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held cold, and not subject to an approved HACCP plan, must be maintained at 41°F.</p>
<p>Violation #33. Proper cooling methods; adequate equipment Stored frozen food (pork sausage patties; egg, sausage and cheese tornados, popcorn chicken, cinnamon waffles, and french toast, and biscuits) not maintained frozen in freezer. Keep frozen foods frozen.</p> <p>Refrigerated equipment (reach-in freezer by back door) not working properly, ambient air temperature is 59 to 60 F. Ambient air temperature of 41F or less required. Repair/Replace refrigerated equipment. maintain ambient air temperature of 41F or less.</p> <p>Note: Kitchen manager placed work order on 5/8 ( WO #107896 with district maintenance). On 5/9 a technician was at facility inspecting equipment, as per conversation with PIC, technician stated freezer needed freon and left. Food was left stored inside freezer since technician stated equipment temperature was around 40 F. New work order placed by kitchen manager at time of inspection (WO #FNS3624).</p> <p>Note: Next food delivery is scheduled for 5/16/2025.</p> <p>CODE REFERENCE: 64E-11.003(2). Proper methods shall be used for cooling in accordance with Rule requirements. There should be enough equipment to meet the demand of the food operation.</p>
<p>Violation #50. Hot &amp; cold water available; adequate pressure Low water pressure at sink (employee bathroom). Provide adequate water pressure.</p> <p>CODE REFERENCE: 64E-11.003(5)(a). The water source shall be of sufficient capacity to meet the peak hot and cold water demands of the establishment and provide water under pressure.</p>
<p>Violation #55. Facilities installed, maintained, &amp; clean Ceiling tile (above prep area) is not flushed/properly placed on railing, active opening observed. Place properly ceiling tile. Corrected on site.</p> <p>CODE REFERENCE: 64E-11.003(5). Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. Exterior areas shall be kept cleaned.</p>

Inspector Signature:

Handwritten signature of the inspector.

Client Signature:

Handwritten signature of the client.

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**General Comments**

Employee Food Safety Training/Employee Health policy training completed on 3/18/2025.

**Food Temps**

Milk: 35 F, use-by 5/27  
Orange chicken: 149 F (steam table)  
Popcorn chicken (wamer): 139 F  
Yogurt: 38 F, use-by 7/23  
Fully cooked pork sausage patties: 51 F, see violation  
Egg, sausage and cheese tornado: 52 F, see violation  
Popcorn chicken: 51 F, see violation

**Refrigerator Temps**

Reach-in refrigerator: 30 F  
Reach-in freezer: -0 F (by laundry area); 59 F, (by back door)  
Milk cooler: 36 F /  
Walk-in refrigerator: 30 F  
Walk-in freezer: 0 F

**Hot Water Temps**

Kitchen handsink: 105 F  
3 comp. sink: 116 F  
Food prep sink: 110 F  
Employee bathroom handsink: 103 F  
Mopsink: 106 F

**Warewashing Procedure/Sanitizer Used**

3 comp. sink chemical sanitizer: 200 ppm Quat  
Sanitizer Test kit provided.

**Probe Food Thermometer**

Thermometer calibrated at 32F.

**Pest Control**

Pest Control service provided by Tower Pest Control, last service 4/14/2025.

**Non-Service Animals**

No dogs or non-service animals allowed inside establishment.

Note: Facility must use the other reach-in freezer and chest freezer to store food until the other equipment is repaired.

Email Address(es): [sondra.appleby@browardschools.com](mailto:sondra.appleby@browardschools.com)

Inspection Conducted By: Stella Aquino Figueroa (6599)

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

Print Client Name:

Date: 5/12/2025

Inspector Signature:

Client Signature: