

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 06-48-01307  
Name of Facility: Park Trails Elementary  
Address: 10700 Trails End  
City, Zip: Parkland 33076

Type: School (9 months or less)  
Owner: Broward County School Board - Food & Nutrition Services  
Person In Charge: Ashley Hall Phone: 754-322-7800  
PIC Email: ashley.hall@browardschools.com

**Inspection Information**

Purpose: Routine  
Inspection Date: 2/19/2025  
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: 11:11 AM  
End Time: 11:55 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**

- 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
- NO** 12. Food received at proper temperature
- OUT** 13. Food in good condition, safe, & unadulterated (**COS**)
- 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
- IN** 19. Reheating procedures for hot holding
- NO** 20. Cooling time and temperature
- IN** 21. Hot holding temperatures
- IN** 22. Cold holding temperatures
- 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:

Form Number: DH 4023 03/18

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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**

- IN 33. Proper cooling methods; adequate equipment  
NO 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  
OUT 41. Wiping cloths: properly used & stored  
NO 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**

- IN 50. Hot & cold water available; adequate pressure  
OUT 51. Plumbing installed; proper backflow devices  
IN 52. Sewage & waste water properly disposed  
IN 53. Toilet facilities: supplied, & cleaned  
IN 54. Garbage & refuse disposal  
IN 55. Facilities installed, maintained, & clean  
OUT 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 #13. Food in good condition, safe, & unadulterated

Canned food (mixed fruits) with dents on hermetic seal, food adulterated. Remove dented can/provide intact canned food without dents on hermetic seal.

CODE REFERENCE: 64E-11.003(1). The food packaging shall not be compromised nor the true appearance, color, or quality of a food be intentionally altered.

Violation #41. Wiping cloths: properly used & stored

Wet wiping cloths not stored in a chemical sanitizer solution, observed hanging on bucket side. Store wiping cloths in sanitizing solution in between uses.

CODE REFERENCE: 64E-11.003(2). In-use wiping cloths shall be stored in an effective and approved sanitizing solution between uses.

Violation #51. Plumbing installed; proper backflow devices

3-compartment sink pipe leaking by sanitizing compartment. Repair water leak.

CODE REFERENCE: 64E-11.003(5)(c). Plumbing will be installed and maintained to comply with plumbing requirements, including backflow prevention devices. A mop sink will be provided.

Violation #56. Ventilation & lighting

Several lightbulbs not working in serving line and paper/single-use items storage. Replace lightbulbs.

CODE REFERENCE: 64E-11.003(6)(a). Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. 50 foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.

Inspector Signature:

Client Signature:

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General Comments

Employee Food Safety Training/Employee Health policy training completed on 8/12 and 8/9/2024.

Food Temps:

Milk: 38 F, use-by 2/27  
Salad: 39 F  
Hot dogs: 145 F  
Baked beans: 160 F  
Potato wedges: 146 F  
Pepperoni pizza pocket: 154 F  
Veggie burrito: 148 F  
String cheese: 41 F, use-by 5/5/25

Refrigerator Temps

Reach-in refrigerator: 38 F  
Milk cooler: 34 F / 38 F  
Chest freezer: 8 F  
Walk-in refrigerator: 30 F  
Walk-in freezer: -8 F

Hot Water Temps

Kitchen handsink: 109 F  
3 comp. sink: 111 F  
Food prep sink: 110 F  
Employee bathroom handsink: 104 to 107 F  
Mopsink: 105 F

Sanitizer Used

3 comp. sink chemical sanitizer: 200 ppm Quat  
Wet wiping sanitizing bucket: 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 2/3/2025

Non-Service Animals

No dogs or non-service animals allowed inside establishment.

Email Address(es): ashley.hall@browardschools.com;

Inspection Conducted By: Stella Aquino Figueroa (6599)

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

Print Client Name:

Date: 2/19/2025

Inspector Signature:

Client Signature: