

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 06-48-00620  
Name of Facility: Pines Lakes Elem School  
Address: 10300 Johnson Street  
City, Zip: Pembroke Pines 33026

Type: School (more than 9 months)  
Owner: Broward County School Board - Food & Nutrition Services  
Person In Charge: Kelly Hepler Phone: 754-323-7110  
PIC Email: kelly.hepler@browardschools.com

**Inspection Information**

Purpose: Routine  
Inspection Date: 12/5/2023  
Correct By: None  
**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: 09:52 AM  
End Time: 10:38 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
- 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
- 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
- OUT** 28. Toxic substances identified, stored, & used (**COS**)

**APPROVED PROCEDURES**

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

Inspector Signature:

Client Signature:

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**Good Retail Practices**

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

*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 #28. Toxic substances identified, stored, &amp; used OBSERVED CLEANING/SANITIZING PRODUCT CONTAINER MISSING LABEL IDENTIFYING CONTENT. LABEL CLEANING/SANITIZING PRODUCT CONTAINER. - CORRECTED ON SITE</p> <p>CODE REFERENCE: 64E-11.003(6). Toxic substances properly identified, stored and used</p>
<p>Violation #41. Wiping cloths: properly used &amp; stored OBSERVED WET WIPING CLOTHS NOT STORED IN A CHEMICAL SANITIZER SOLUTION. STORE WIPING CLOTHS IN SANITIZING SOLUTION IN BETWEEN USES. - CORRECTED ON SITE</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 #43. In-use utensils: properly stored OBSERVED PROBE THERMOMETER STORED IN SANITIZER. REMOVE FROM SANITIZER. STORE PROPERLY. - CORRECTED ON SITE</p> <p>OBSERVED ICE SCOOP HANDLE IN ICE MACHINE. STORE ICE SCOOP HANDLE OFF ICE OR IN CLEAN SCOOP HOLDER.</p> <p>CODE REFERENCE: 64E-11.003(4). The establishment shall use an approved method for the storage of in-use utensils during pauses in food preparation or dispensing.</p>
<p>Violation #45. Single-use/single-service articles: stored &amp; used OBSERVED SINGLE-SERVICE ITEMS (PORTION CUPS) NOT PROPERLY STORED/ PROTECTED FROM CONTAMINATION. STORE SINGLE-USE ITEMS AWAY FROM AREA/SOURCES OF CONTAMINATION. - CORRECTED ON SITE</p> <p>CODE REFERENCE: 64E-11.003(4). Single-service/Single-use articles must be properly stored and protected to prevent possible contamination. Discard items after use.</p>

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Client Signature:

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**General Comments**

SATISFACTORY INSPECTION.

FOOD TEMPS

MILK: 37F  
YOGURT: 39F  
GROUND MEAT: 137F  
CORN: 165F

REFRIGERATOR TEMPS

REACH-IN REFRIGERATOR: 39F  
REACH-IN FREEZERS: -12F TO -4F  
WALK-IN REFRIGERATOR: 39F  
WALK-IN FREEZER: -10F

HOT WATER TEMPS

KITCHEN HANDSINK: 102F  
3 COMP. SINK: 141F  
FOOD PREP SINK: 107F  
EMPLOYEE BATHROOM HANDSINK: 103F  
MOPSINK: 103F

CERTIFIED FOOD MANAGER/EMPLOYEE TRAINING

EMPLOYEE FOOD SAFETY TRAINING/EMPLOYEE HEALTH POLICY TRAINING COMPLETED ON 3/16/2023

PROBE FOOD THERMOMETER

THERMOMETER CALIBRATED AT 32.5F

WAREWASHING PROCEDURE/SANITIZER USED

3 COMP. SINK CHEMICAL SANITIZER: 300 PPM  
WIPING CLOTH (QAC): 300 PPM  
\*QAC SANITIZER TEST KIT PROVIDED.

PEST CONTROL

FACILITY MUST IMPLEMENT AN INTEGRATED PEST MANAGEMENT PLAN.  
PEST CONTROL SERVICE PROVIDED BY BEACH ENVIRONMENTAL.

NON-SERVICE ANIMALS

NO DOGS OR NON-SERVICE ANIMALS ALLOWED INSIDE ESTABLISHMENT.

Email Address(es): kelly.hepler@browardschools.com

Inspection Conducted By: Amythest Rawls (54900)  
Inspector Contact Number: Work: (954) 412-7319 ex.  
Print Client Name: Kelly Hepler  
Date: 12/5/2023

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

06-48-00620 Pines Lakes Elem School