

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00875
Name of Facility: Panther Run Elementary
Address: 801 NW 172 Avenue
City, Zip: Pembroke Pines 33029

**Correct By: Next Inspection
Re-Inspection Date: None**

Type: School (9 months or less)
Owner: Broward County School Board - Food & Nutrition Services
Person In Charge: Saef, Elaine Phone: (954) 704-3280

Inspection Information

Purpose: Routine
Inspection Date: 5/11/2018

Begin Time: 10:55 AM
End Time: 11:35 AM

Additional Information

No Additional Information Available

Items marked below violate the requirements of Chapter 64E-11 of the Florida Administrative Code and must be corrected. Continued operation of this facility without making these corrections is a violation of Chapter 64E-11, Florida Administrative Code and Chapters 381 and 386, Florida Statutes. Violations must be corrected by the date and time indicated in the Results section above or an administrative fine or other legal action will be initiated.

Violation Markings

<p>FOOD SUPPLIES X 1. Sources, etc.</p> <p>FOOD PROTECTION 2. Stored temperature 3. No further cooking/Rapid cooling 4. Thawing 5. Raw fruits 6. Pork cooking 7. Poultry cooking 8. Other animal cooking 9. Least contact/Reheating X 10. Food container 11. Buffet requirements 12. Self-service condiments 13. Reservice of food 14. Sneeze guards 15. Transportation of food 16. Poisonous/Toxic materials</p> <p>PERSONNEL</p>	<p>17. Exclusion of personnel 18. Cleanliness 19. Tobacco use 20. Handwashing 21. Handling of dishware EQUIPMENT/UTENSILS 22. Refrigeration facilities/Thermometers 23. Sinks 24. Ice storage/Counter-protector 25. Ventilation/Storage/Sufficient equipment 26. Dishwashing facilities 27. Design and fabrication 28. Installation and location 29. Cleanliness of equipment 30. Methods of washing SANITARY FACILITIES AND CONTROLS 31. Water supply 32. Ice 33. Sewage</p>	<p>34. Plumbing 35. Toilet facilities 36. Handwashing facilities 37. Garbage disposal 38. Vermin control OTHER FACILITIES AND OPERATIONS 39. Other facilities and operations TEMPORARY FOOD SERVICE EVENTS 40. Temporary food service events VENDING MACHINES 41. Vending machines MANAGER CERTIFICATION 42. Manager certification CERTIFICATES AND FEES 43. Certificates and fees INSPECTION/ENFORCEMENT 44. Inspection/Enforcement</p>
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Inspector Signature:

Maech N...

Client Signature:

F. L. ...

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General Comments

Sanitizer level measured:
3 compartment sink 200ppm -QUAT tablets and test strips on site.
Food temps: Service Line- tomato soup 145°F, corn 131°F Warmer- Grilled chicken 166°F
Hot water temps: Mop sink 116°F Kitchen/Bathrooms 117°F
Refrigerator temps: Milk cooler 36°F Milk 40°F Exp. Date: 5/26/18
Reach in cooler 37°F
Reach in freezer 0°F -All food frozen
Walk in cooler 25°F
Walk in freezer -5°F -All food frozen

Email Address(es): Elaine.saef@browardschools.com

Violations Comments

Violation #1. Sources, etc.
Observed canned food (fruit) dented. Corrected on site.
CODE REFERENCE: Food Supplies 64E-11.003. All food is from approved sources. Food is not adulterated misbranded or spoiled. No foods from private homes. Ice must be from an approved source.

Violation #10. Food container
Observed food container (brown rice) not sealed properly. Corrected on site.
CODE REFERENCE: Storage Containers. 64E-11.004(13)(14). Food storage containers shall be clean, covered, and marked with their contents. Refrigerated, ready-to-eat, potentially hazardous food prepared in the facility, must be marked with date of preparation, if held greater than 24 hours. Food must be stored six inches above the floor.

Inspection Conducted By: Masomeh Namin (6599)
Inspector Contact Number: Work: (954) 467-4700 ex. 4242
Print Client Name:
Date: 5/11/2018

Inspector Signature:

Masomeh Namin

Client Signature:

F. L. Damm