

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

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

Correct By: None
Re-Inspection Date: None

Inspection Information

Purpose: Routine
Inspection Date: 5/19/2017

Begin Time: 12:05 PM
End Time: 12:22 PM

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

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

Inspector Signature:

JG

Client Signature:

Saef

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General Comments

NO VIOLATIONS OBSERVED.
SATISFACTORY INSPECTION.

STEAM TABLE:
CHICKEN NUGGETS 163F
CORN 142F

3 COMPARTMENT SINK 108F
2 COMPARTMENT SINK 115F
QUAT SANITIZER 400PPM

HANDWASH SINK 107F
EMPLOYEE HANDSINK 111F

REACH-IN COOLER 32F
YOGURT 30F EXP DATE 07/18/17

MILK CHEST 40F
MILK 34F EXP DATE 06/02/17

WALK-IN COOLER 40F
EVERYTHING LABELED WITH DATE MARKS.

WALK-IN FREEZER -2F
EVERYTHING LABELED AND FROZEN THROUGHOUT.

ALL THERMOMETERS ARE IN WORKING CONDITION.

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

Violations Comments

No Violation Comments Available

Inspection Conducted By: Lauren Grange (34130)
Inspector Contact Number: Work: (954) 467-4700 ex. 4240
Print Client Name: PANTHER RUN
Date: 5/19/2017

Inspector Signature:

LG

Client Signature:

[Handwritten Signature]