

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-01379
Name of Facility: Cypress Bay High-Umbrella Permit (Main+Concession Stand)
Address: 18600 Vista Park Boulevard, Room F168
City, Zip: Weston 33332

Type: School (9 months or less)
Owner: Broward County School Board - Food & Nutrition Services
Person In Charge: Wiliris Pena Phone: (754) 321-0235
PIC Email: wiliris.pena@browardschools.com

Inspection Information

Purpose: Routine
Inspection Date: 1/9/2026
Correct By: Next Inspection
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 2
Number of Repeat Violations (1-57 R): 0
Facility Grade: N/A
Stop Sale: No

Begin Time: 12:33 PM
End Time: 01:40 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
- IN** 19. Reheating procedures for hot holding
- IN** 20. Cooling time and temperature
- OUT** 21. Hot holding temperatures (**COS**)
- 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

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

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 #21. Hot holding temperatures Hot TCS food (chicken nuggets) tested 125 F, not held at 135F or above. Reheat foods at 165F/Reheat commercial product at 135F or above. Chicken nuggets removed off-line and placed in oven. Retested at 140 F.</p> <p>CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held hot and not subject to an approved HACCP plan, must be maintained at 135°F.</p>
<p>Violation #22. Cold holding temperatures Cold TCS food (chicken salad) tested 58 F, not held at 41F or less. Cool food to 41F or below. Cold food must be held at 41F or below. Chicken salad placed back in walk-in refrigerator. Retested at 41 F.</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 #54. Garbage & refuse disposal Dumpster drain plug missing, wastewater draining out of dumpster. Replace drain plug</p> <p>CODE REFERENCE: 64E-11.003(5). Garbage shall be disposed of to prevent vector harborage. Trash cans will be durable, cleanable, leak proof, insect and rodent resistant, and non-absorbent. Outside storage area shall be of a smooth, non-absorbent material and sloped to a drain.</p>

General Comments

Inspector Signature:

Client Signature:

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Inspection Result: Satisfactory

Employee Food Safety Training/Employee Health policy training completed on 8/6/2025.

Food Temps

Cold Foods:

Milk: 39 F, 40 F

Yogurt: 40 F

Hot Foods:

Rice: 152 F, 147 F

Chicken Nuggets: 145 F, 140 F

Black Beans: 142 F

Plantains: 136 F

Refrigerator Temps

Reach-in refrigerator: 35 F - 40 F

Walk-in refrigerator: 31 F

Walk-in freezer: - 10 F

Hot Water Temps

Kitchen handsink: 110 - 113 F

3 comp. sink: 110 F

Employee bathroom handsink: 101 F, 106 F

Mopsink: 111 F

Probe Food Thermometer

Thermometer calibrated at 32F.

Warewashing Procedure/Sanitizer Used

3 comp. sink chemical sanitizer: ECOLAB (DDBSA - 700 PPM, Lactic Acid - 1875 PPM)

Wet wiping cloth chemical sanitizer: ECOLAB (DDBSA - 700 PPM, Lactic Acid - 1875 PPM)

Sanitizer Test kit provided.

Note: Dishwasher not in use at time of inspection.

Concession Stand Area

Hot Water:

Handsink: 109 F

Refrigerator:

Reach-in refrigerator: 40 F

Food Temps:

Chicken Salad: 41 F

Cheeseburger: 144 F

Pest Control service provided by Tower Pest Control (1/6/2026).

No dogs or non-service animals allowed inside establishment.

Email Address(es): wiliris.pena@browardschools.com

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

06-48-01379 Cypress Bay High-Umbrella Permit (Main+Concession Stand)

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Inspection Conducted By: Samantha Restrepo-Stier (03221)
Inspector Contact Number: Work: (954) 412-7325 ex.
Print Client Name:
Date: 1/9/2026

Inspector Signature:

Handwritten signature of Samantha Restrepo-Stier.

Client Signature:

Handwritten signature of the client.