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

Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00596
Name of Facility: Pasadena Lakes Elem School
Address: 8801 Pasadena Boulevard
City, Zip: Pembroke Pines 33024

Type: School (9 months or less)
Owner: Broward County School Board - Food & Nutrition Services
Person In Charge: Priscilla Clark Phone: (754) 323-6910
PIC Email: Priscilla.Clark@browardschools.com

Inspection Information

Purpose: Reinspection
Inspection Date: 4/6/2026
Correct By: None
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 0
Number of Repeat Violations (1-57 R): 0
FacilityGrade: N/A
StopSale: No

Begin Time: 08:31 AM
End Time: 08:57 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
NA 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
NO 6. Proper eating, tasting, drinking, or tobacco use
NO 7. No discharge from eyes, nose, and mouth
PREVENTING CONTAMINATION BY HANDS
NO 8. Hands clean & properly washed
NA 9. No bare hand contact with RTE food
IN 10. Handwashing sinks, accessible & supplies
APPROVED SOURCE
IN 11. Food obtained from approved source
NA 12. Food received at proper temperature
IN 13. Food in good condition, safe, & unadulterated
NA 14. Shellstock tags & parasite destruction
PROTECTION FROM CONTAMINATION
NA 15. Food separated & protected; Single-use gloves
IN 16. Food-contact surfaces; cleaned & sanitized
NO 17. Proper disposal of unsafe food
TIME/TEMPERATURE CONTROL FOR SAFETY
NA 18. Cooking time & temperatures
NA 19. Reheating procedures for hot holding
NA 20. Cooling time and temperature
NA 21. Hot holding temperatures
NA 22. Cold holding temperatures
NA 23. Date marking and disposition
NA 24. Time as PHC; procedures & records
CONSUMER ADVISORY
NA 25. Advisory for raw/undercooked food
HIGHLY SUSCEPTIBLE POPULATIONS
NA 26. Pasteurized foods used; No prohibited foods
ADDITIVES AND TOXIC SUBSTANCES
NA 27. Food additives: approved & properly used
NA 28. Toxic substances identified, stored, & used
APPROVED PROCEDURES
NA 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

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

Good Retail Practices

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

No Violation Comments Available

General Comments

Result: Satisfactory
Full Service Kitchen
ENOV abated
There is a $50 fee for the first re-inspection and a $75 fee for each re-inspection thereafter as required.

LATE NOTE: UNABLE TO CONDUCT REINSPECTION ON 3/30/26 DUE TO EXTENSION REQUEST.

Violation# 10, 50 abated

Note: Constuction going on in main kitchen. Handsink is available within 20 feet of serving area. Temporary serving line is available. Cooked food delivered daily from Boulevard Heights Elementary, in bulk.

Sanitizer:
No warewashing done on site

Sink temperatures:
Restroom: 100F
Mopsink:100F

Inspector Signature:

Client Signature:

Email Address(es): Priscilla.Clark@browardschools.com

Inspection Conducted By: Christian Sapovits (30689)
Inspector Contact Number: Work: (954) 412-7328 ex.
Print Client Name:
Date: 4/6/2026

Inspector Signature:

Client Signature: