

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



Facility Information

RESULT: Satisfactory

Permit Number: 06-48-00133
Name of Facility: Central Park Elementary
Address: 777 N Nob Hill Road
City, Zip: Plantation 33324

Type: School (9 months or less)
Owner: Broward County School Board - Food & Nutrition Services
Person In Charge: Necole Pagillo Phone: (754) 321-0215
PIC Email: Necole.Pagillo@browardschools.com

Inspection Information

Purpose: Routine
Inspection Date: 5/13/2026
Correct By: Next Inspection
Re-Inspection Date: None

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

Begin Time: 10:35 AM
End Time: 11:17 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

- 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
- OUT** 13. Food in good condition, safe, & unadulterated (**R, COS**)
- 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

- IN** 18. Cooking time & temperatures
- IN** 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

- 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

- IN 30. Pasteurized eggs used where required
- IN 31. Water & ice from approved source
- NA 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

- NO 33. Proper cooling methods; adequate equipment
- NO 34. Plant food properly cooked for hot holding
- IN 35. Approved thawing methods
- IN 36. Thermometers provided & accurate

FOOD IDENTIFICATION

- IN 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

- OUT 38. Insects, rodents, & animals not present (**COS**)
- IN 39. No Contamination (preparation, storage, display)
- IN 40. Personal cleanliness
- IN 41. Wiping cloths: properly used & stored
- NO 42. Washing fruits & vegetables

PROPER USE OF UTENSILS

- IN 43. In-use utensils: properly stored
- IN 44. Equipment & linens: stored, dried, & handled
- IN 45. Single-use/single-service articles: stored & used

- NO 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- IN 47. Food & non-food contact surfaces
- IN 48. Ware washing: installed, maintained, & used; test strips
- IN 49. Non-food contact surfaces clean

PHYSICAL FACILITIES

- IN 50. Hot & cold water available; adequate pressure
- IN 51. Plumbing installed; proper backflow devices
- IN 52. Sewage & waste water properly disposed
- OUT 53. Toilet facilities: supplied, & cleaned
- OUT 54. Garbage & refuse disposal (**COS**)
- IN 55. Facilities installed, maintained, & clean
- OUT 56. Ventilation & lighting
- IN 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.

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Client Signature:

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Violations Comments

<p>Violation #13. Food in good condition, safe, & unadulterated Observed foreign substance on food, tomato. Provide food that is in good condition. Corrective action taken. Tomato discarded.</p> <p>CODE REFERENCE: 64E-11.003(1). The food packaging shall not be compromised nor the true appearance, color, or quality of a food be intentionally altered.</p>
<p>Violation #38. Insects, rodents, & animals not present Dead insects in trap near ice machine. Remove dead insects. Corrective action taken. Trap removed. Area cleaned and sanitized. Pest records provided.</p> <p>CODE REFERENCE: 64E-11.003(5)(f). Effective measures shall be taken to control the presence of pests in the food establishment. Unless otherwise approved, live animals shall not be allowed.</p>
<p>Violation #53. Toilet facilities: supplied, & cleaned Toilet door to womens room not self-closing door. Repair self-closing door.</p> <p>CODE REFERENCE: 64E-11.003(5). Toilet facilities shall meet applicable plumbing code, be kept clean, provided with toilet paper and covered waste receptacle, and utilize self-closing doors.</p>
<p>Violation #54. Garbage & refuse disposal Garbage/dumpster not cleaned frequently, has buildup of soil conditions attracting insects/animals. Maintain garbage container/dumpster clean and vermin free.</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>
<p>Violation #56. Ventilation & lighting Observed light x 2 in disrepair over prep area, lights have water stains on light shield. Clean/ replace lights.</p> <p>CODE REFERENCE: 64E-11.003(6)(a). Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. 50 foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.</p>

Inspector Signature:

Handwritten signature of the inspector.

Client Signature:

Handwritten signature of the client.

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General Comments

Result: Satisfactory

Employee food safety training completed, 8/7/25.

Sanitizer:

QAC (3 comp sink) 400ppm

QAC (bucket):200ppm

Temperature:

Handsink: 113F

Mopsink:112F

Restroom:

M:100F

F:102F

Prepsink:121F

3 comp sink:118F

Cold Holding

Ice Cream Freezer: -1F

Walk-in Freezer: -9 F

Cheese(walk-in fridge): 38F

Milk Cooler: 39F

Reach-in fridge: 41F

Yogurt (reach-in fridge): 39F

Hot holding

Chicken(oven):220F

Chicken (holding unit): 139F

Cheese ravioli (holding unit): 139F

Beans(serving line):135F

Thermometer calibrated at 32F.

No dogs or non-service animals allowed inside establishment.

Pest record provided by Tower Pest Control, 5/7/26

Email Address(es): Necole.Pagillo@browardschools.com

Inspector Signature:

Handwritten signature of the inspector.

Client Signature:

Handwritten signature of the client.

Form Number: DH 4023 03/18

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Inspection Conducted By: Christian Sapovits (30689)
Inspector Contact Number: Work: (954) 412-7328 ex.
Print Client Name:
Date: 5/13/2026

Inspector Signature:

Handwritten signature of Christian Sapovits.

Client Signature:

Handwritten signature of the client.

Form Number: DH 4023 03/18

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