DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE INSPECTION REPORT

T - Later due to field trip to Lib — M W-F 11-12

Much improvement

PURPOSE:
- [x] ROUTINE
- [ ] CONSTRUCT.
- [ ] COMPLAINT
- [ ] QA SURVEY
- [ ] OTHER
- [ ] REINSPECTION
- [ ] CHANGE OF OWNER
- [ ] CONSULTATION
- [ ] OTHER

NAME OF ESTABLISHMENT: MC School Bd - Fam. L. Ctr. - Elem Sch
ADDRESS: 16491 SW Farm Rd Bldg A CITY: IT
OWNER: MCSB ZIP: 34956
PERSON IN CHARGE: Sonia Amaya PHONE: 597-2687

RESULTS
- [x] Satisfactory
- [ ] Incomplete
- [ ] Unsatisfactory

Correct Violations by
- [x] Next Inspection
- [ ] 8:00 AM on:

DATE

- [ ] OUT OF BUSINESS

BEGIN	END
1205	1230

DATE	POSITION #	CERTIFICATE NUMBER	TYPE
02/16/10	41877	43-48-02776	Hospital, Nursing, Detention, Lounge, Civic, Movie, School, Residen., Child, Limited, Other

Items marked below violate the requirements of Chapter 64E-11 of the Florida Administrative Code and must be corrected. Continued violations of the same rule may result in a violation of Chapter 64E-1, Florida Administrative Code and Chapter 381, Florida Statutes. Violations must be corrected in a timely and manner indicated in the results section above or an administrative fine or other enforcement action may result.

FOOD SUPPLIES
- [ ] 1. Sources, etc.

FOOD PROTECTION
- [x] 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
- [ ] 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

PERSONNEL
- [ ] 17. Exclusion of personnel
- [x] 18. Cleanliness
- [ ] 19. Tobacco use
- [x] 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
- [ ] 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

Thermometers now in Refrigerators

G-Force 500 ppm H Peroxide

COMMENTS AND INSTRUCTIONS (continue on attached sheet)

ITEM NUMBERS	
	Served @ 165°
(2)	Food arrived @ 12:10 - Not delivered in temp - Served Immediately
	Rice 133° Chicken Nug 132° (F) Milk 36° 2/23/10
(18) (20)	Note: Staff did not wash their hands before putting on gloves & serving food + did not wear hairnets.
	Label Spray Bottle to identify contents (in show basket)

HEALTH DEPARTMENT INSPECTOR: A DeWald PHONE: 221-4090

COPY OF REPORT RECEIVED BY: Sonia Amaya SONIA AMAYA DATE: 2-16-10

DH Form 4023, 1/05 (Obsoletes Previous Editions) Food now transported in coolers / Hot in 1 — Cold in another ✓ CHD/HEADQUARTERS

Still using handwash sink in childcare Room