

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



4X

PURPOSE:

- ROUTINE
- REINSPECTION
- CONSTRUCT.
- CHANGE OF OWNER
- COMPLAINT
- CONSULTATION
- QA SURVEY
- OTHER
- OTHER _____

NAME OF ESTABLISHMENT Paul Sabens Elem School
 ADDRESS 3260 SE Laurel Ter. CITY St
 OWNER MCSB ZIP 34997
 PERSON IN CHARGE Jean Huffman PHONE 219-1610

RESULTS

Satisfactory
 Incomplete
 Unsatisfactory

Correct Violations by
 Next Inspection
 8:00 AM on:

DATE	
0	0
1	1
2	2
3	3
4	4
5	5
6	6
7	7
8	8
9	9

OUT OF BUSINESS

BEGIN	END	DATE	POSITION #	CERTIFICATE NUMBER	TYPE
11:10	11:45	11 03 09	41877	43 - 48 - 00221	<input checked="" type="checkbox"/> School
1:00	1:00	0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0	<input type="checkbox"/> Hospital
2:05 AM	2:05 AM	0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0	<input type="checkbox"/> Nursing
3:10 PM	3:10 PM	0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0	<input type="checkbox"/> Detention
4:15	4:15	0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0	<input type="checkbox"/> Lounge
5:20	5:20	0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0	<input type="checkbox"/> Civic
6:25	6:25	0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0	<input type="checkbox"/> Movie
7:30	7:30	0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0	<input type="checkbox"/> Residen.
8:35	8:35	0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0	<input type="checkbox"/> Child
9:40	9:40	0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0	<input type="checkbox"/> Limited
10:45	10:45	0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0	<input type="checkbox"/> Other
11:50	11:50	0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0	
12:55	12:55	0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0	

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.

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

ITEM NUMBERS	COMMENTS AND INSTRUCTIONS (continue on attached sheet)
(2)	"Burned" chicken patties slightly, below 140 due to being held cold. Bulk hot held at 159°
(39)	Change sanitizer bucket between Breakfast/Lunch. Could not recheck item 22 due to Storage - Shipment today

HEALTH DEPARTMENT INSPECTOR: M A Dewald PHONE: 221-4090
 COPY OF REPORT RECEIVED BY: [Signature] DATE: 11-3-09

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY PUBLIC HEALTH UNIT



Date 11-3-09

Identification No. 43-42-00221

Comments and Instructions (Continued from Page 1):

PT S. Elem.

<u>Hot Hold</u>	<u>179</u>	<u>ch Patty</u>	<u>159</u>
<u>"</u>	<u>171</u>	<u>Banned ch P.</u>	<u>139</u> (X)
<u>Cold Hold.</u>	<u>39</u>	<u>Chf Salad.</u>	<u>41</u>
<u>Hot</u>		<u>Buns</u>	<u>72</u>
<u>Milk</u>	<u>32</u>	<u>38</u>	<u>11/11</u>
	<u>34</u>	<u>37</u>	<u>11/16</u>
<u>WI - 9°</u>	<u>36°</u>		
<u>Sanitizer:</u>	<u>Bucket</u>	<u>100-200 ppm.</u>	(X)
	<u>3-wrpt</u>	<u>200-400 ppm</u>	
	<u>Spray</u>	<u>300-400 ppm</u>	
<u>Answer 8/09</u>			

Copy of Report Received by Chad Cow Inspector A. Dowd