

**STATE OF FLORIDA  
DEPARTMENT OF HEALTH  
COUNTY HEALTH DEPARTMENT**



**PURPOSE:**

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

**FOOD SERVICE  
INSPECTION REPORT**



**NAME OF ESTABLISHMENT** Warfield Elem School  
**ADDRESS** 15761 SW 150th **CITY** IT  
**OWNER** MCSB **ZIP** 34986  
**PERSON IN CHARGE** Susan Thomas **PHONE** 897-2551

**RESULTS**

Satisfactory  
 Incomplete  
 Unsatisfactory

Correct Violations by  
 Next Inspection  
 8:00 AM on:

DATE	
0	05
1	06
2	07
3	08
4	09
5	10
6	11
7	12
8	13
9	14

OUT OF BUSINESS

BEGIN	END	DATE	POSITION #	CERTIFICATE NUMBER	TYPE
9 25 1000		12 10 09	58549	43-48-00012	<input checked="" type="checkbox"/> School
00:00	00:00	05			<input type="checkbox"/> Hospital
01:00	01:00	06			<input type="checkbox"/> Nursing
02:00	02:00	07			<input type="checkbox"/> Detention
03:00	03:00	08			<input type="checkbox"/> Lounge
04:00	04:00	09			<input type="checkbox"/> Civic
05:00	05:00	10			<input type="checkbox"/> Movie
06:00	06:00	11			<input type="checkbox"/> Residen.
07:00	07:00	12			<input type="checkbox"/> Child
08:00	08:00	13			<input type="checkbox"/> Limited
09:00	09:00	14			<input type="checkbox"/> Other

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.

<b>FOOD SUPPLIES</b>	<input type="checkbox"/> 14. Sneeze guards ✓	<input type="checkbox"/> 27. Design and fabrication ✓	<b>OTHER FACILITIES</b>
<input type="checkbox"/> 1. Sources, etc. ✓	<input type="checkbox"/> 15. Transportation of food ✓	<input type="checkbox"/> 28. Installation and location ✓	<b>AND OPERATIONS</b>
<b>FOOD PROTECTION</b>	<input type="checkbox"/> 16. Poisonous/Toxic materials ✓	<input type="checkbox"/> 29. Cleanliness of equipment ✓	<input checked="" type="checkbox"/> 39. Other facilities and operations ✓
<input type="checkbox"/> 2. Stored temperature ✓	<b>PERSONNEL</b>	<input type="checkbox"/> 30. Methods of washing ✓	<b>TEMPORARY FOOD</b>
<input type="checkbox"/> 3. No further cooking/Rapid cooling ✓	<input type="checkbox"/> 17. Exclusion of personnel ✓	<b>SANITARY FACILITIES</b>	<b>SERVICE EVENTS</b>
<input type="checkbox"/> 4. Thawing ✓	<input type="checkbox"/> 18. Cleanliness ✓	<b>AND CONTROLS</b>	<input type="checkbox"/> 40. Temporary food service events N/A
<input type="checkbox"/> 5. Raw fruits ✓	<input type="checkbox"/> 19. Tobacco use ✓	<input type="checkbox"/> 31. Water supply ✓	<b>VENDING MACHINES</b>
<input type="checkbox"/> 6. Pork cooking ✓	<input type="checkbox"/> 20. Handwashing ✓	<input type="checkbox"/> 32. Ice ✓	<input type="checkbox"/> 41. Vending machines N/A
<input type="checkbox"/> 7. Poultry cooking ✓	<input type="checkbox"/> 21. Handling of dishware ✓	<input type="checkbox"/> 33. Sewage ✓	<b>MANAGER CERTIFICATION</b>
<input type="checkbox"/> 8. Other animal cooking ✓	<b>EQUIPMENT/UTENSILS</b>	<input type="checkbox"/> 34. Plumbing ✓	<input type="checkbox"/> 42. Manager certification exempt
<input type="checkbox"/> 9. Least contact/Reheating ✓	<input type="checkbox"/> 22. Refrigeration facilities/Thermometers ✓	<input type="checkbox"/> 35. Toilet facilities ✓	<b>CERTIFICATES AND FEES</b>
<input type="checkbox"/> 10. Food container ✓	<input type="checkbox"/> 23. Sinks ✓	<input type="checkbox"/> 36. Handwashing facilities ✓	<input type="checkbox"/> 43. Certificates and fees ✓
<input type="checkbox"/> 11. Buffet requirements ✓	<input type="checkbox"/> 24. Ice storage/Counter-protector ✓	<input type="checkbox"/> 37. Garbage disposal ✓	<b>INSPECTION/ENFORCEMENT</b>
<input type="checkbox"/> 12. Self-service condiments ✓	<input type="checkbox"/> 25. Ventilation/Storage/Sufficient equipment ✓	<input type="checkbox"/> 38. Vermin control ✓	<input type="checkbox"/> 44. Inspection/Enforcement ✓
<input type="checkbox"/> 13. Reserve of food ✓	<input type="checkbox"/> 26. Dishwashing facilities 170/150		

**ITEM NUMBERS** St. Turk - 39  
Milk - 41, 40

**COMMENTS AND INSTRUCTIONS**  
 (continue on attached sheet)

170/150 3 compt sanit. - 200 ppm  
H2O-114  
WI-38-10  
RI-40

- No food on line at time of inspection

- Satisfactory

**HEALTH DEPARTMENT INSPECTOR:** [Signature] **PHONE:** 221-4090  
**COPY OF REPORT RECEIVED BY:** Susan Thomas **DATE:** 12/10/09