PURPOSE:

[illegible] REINSPECTION
[illegible] CHANGE OF OWNER
[illegible] COMPLAINT [illegible] CONSULTATION
[illegible] SURVEY [illegible] OTHER
[illegible] OTHER

FOOD SERVICE INSPECTION REPORT

Daily School house

RESULTS

[illegible]

NAME OF ESTABLISHMENT MC SD Headstart – Salerno Schoolhouse
ADDRESS 3940 SE Salerno Rd. CITY St
OWNER MCSB ZIP 34997
PERSON IN CHARGE Patricia Little PHONE 219-1893

BEGIN	END	DATE	POSITION #	CERTIFICATE NUMBER	TYPE
1115	1130	11 17 08	41877	43-48-00203	[illegible]
[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]

DATE

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.

FOOD SUPPLIES
[illegible] 1. Sources, [illegible]

FOOD PROTECTION
[illegible] 3. Stored temperatures
[illegible] 3. Potentially hazardous foods, Hot/cold holding
[illegible] 4. Thawing
[illegible] 5. Raw foods
[illegible] 6. Soft cooking
[illegible] 7. Reheating
[illegible] 8. Other hot/cold holding
[illegible] 9. Local control, holding
[illegible] 10. Food cooling
[illegible] 11. Buffet/condiment areas
[illegible] 12. Self-service condiments
[illegible] 13. Reservoirs of food
[illegible] 14. [illegible]
[illegible] 15. Transportation of food
[illegible] 16. Potentially hazardous foods
[illegible] 17. [illegible]

PERSONNEL
[illegible] 17. A [illegible] of personnel
[illegible] 18. Cleanliness
[illegible] 19. [illegible]
[illegible] 20. Hands washing
[illegible] 21. Hair restraints

EQUIPMENT/UTENSILS
[illegible] 22. [illegible]
[illegible] 23. Slicers
[illegible] 24. [illegible]
[illegible] 25. Ventilation hoods, [illegible]
[illegible] 26. Dishwashing facilities

[illegible] 27. Floors and [illegible]
[illegible] 28. Installation and location
[illegible] 29. Cleanliness of equipment
[illegible] 30. Methods of washing

SANITARY FACILITIES AND CONTROLS
[illegible] 31. Water supply
[illegible] 32. Ice
[illegible] 33. Sewage
[illegible] 34. Plumbing
[illegible] 35. Toilet facilities
[illegible] 36. [illegible]
[illegible] 37. Garbage disposal
[illegible] 38. Vermin control

OTHER FACILITIES AND OPERATIONS
[illegible] 39. Other facilities and operations

TEMPORARY FOOD SERVICE EVENTS
[illegible] 40. Temporary food service event

VENDING MACHINES
[illegible] 41. Vending machines

MANAGER CERTIFICATION
[illegible] 42. Manager certification

CERTIFICATES AND FEES
[illegible] 43. Certificates and fees

INSPECTION/ENFORCEMENT
[illegible] 44. Inspection/enforcement

ITEM NUMBERS Pizza, Bread, fruit. **COMMENTS AND INSTRUCTIONS** (continue on attached sheet) Milk 11-29 – 43°

Lunch completed – No food held onsite –
milk cooler no longer used. –
Unused food is returned to main Kitchen where it is
discarded and to staff.

PRINTED INSPECTOR'S NAME: M A Deswald PHONE: 221-4090
SIGNATURE OF REPORT PREPARER: [illegible] DATE: 11-17-08
[illegible]

[illegible] HEADQUARTERS