

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



PURPOSE:

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

**FOOD SERVICE
INSPECTION REPORT**

NAME OF ESTABLISHMENT Jensen Beach Elem. School
 ADDRESS 2525 Swannah Rd CITY JB
 OWNER MCSB ZIP 34957
 PERSON IN CHARGE Sally Pizzi PHONE 334-1955

RESULTS

Satisfactory
 Incomplete
 Unsatisfactory

Correct Violations by
 Next Inspection
 8:00 AM on:

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

OUT OF BUSINESS

BEGIN	END	DATE	POSITION #	CERTIFICATE NUMBER	TYPE
10:15	10:40	03 16 09	84226	43 - 48 - 00004	<input checked="" type="checkbox"/> School
00:00	00:00				<input type="checkbox"/> Hospital
02:05 AM	02:05 AM				<input type="checkbox"/> Nursing
03:10 PM	03:10 PM				<input type="checkbox"/> Detention
04:15	04:15				<input type="checkbox"/> Lounge
05:20	05:20				<input type="checkbox"/> Civic
06:25	06:25				<input type="checkbox"/> Movie
07:30	07:30				<input checked="" type="checkbox"/> School
08:35	08:35				<input type="checkbox"/> Residen.
09:40	09:40				<input type="checkbox"/> Child
10:45	10:45				<input type="checkbox"/> Limited
11:50	11:50				<input type="checkbox"/> Other
12:55	12:55				

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

ITEM NUMBERS	COMMENTS AND INSTRUCTIONS (continue on attached sheet)
	hot water - 106°F.
	WIC - 39°F
	WIF 20°F
	Milk always - 3/23/09 35°F.
	No violations observed

HEALTH DEPARTMENT INSPECTOR: Kim Hing PHONE: 221-4090
 COPY OF REPORT RECEIVED BY: Sally Pizzi DATE: 3/16/09