

FOOD SERVICE

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

Geocoded 27.767349/-80.542396

PURPOSE:

- ROUTINE REINSPECTION
 CONSTRUCT. CHANGE OF OWNER
 COMPLAINT CONSULTATION
 QASURVEY EPIDEMIOLOGY (use other)
 OTHER

TYPE: School (more than 9 months)



NAME Sebastian River Middle School
 ADDRESS 9400 Fellsmere Road CITY Sebastian
 OWNER I.R.C. School Board ZIP 32958
 PERSON IN CHARGE Humphrey, Tammy PHONE (772) 564-5111
 EMAIL laura.roberts@indianriverschools.org; Tammy.humphrey@indianriverschools.org

RESULTS:

- Satisfactory
 Incomplete
 Unsatisfactory
 OUT OF BUSINESS
- Correct Violations by
 Next Inspection
 8:00 AM on

BEGIN TIME	END TIME	DATE ASSESSED	POSITION #	EXISTING FACILITIES - PERMIT NUMBER
10:30	11:30	11/29/2011	51087	31-48-00012

RE-INSPECTION 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

1. Sources etc.

FOOD PROTECTION

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. Re-service of food

14. Sneeze guards
 15. Transportation of food
 16. Poisonous/toxic materials

PERSONNEL

17. Exclusion of personnel
 18. Cleanliness
 19. Tobacco use
 20. Handwashing
 21. Handling of dishware

EQUIPMENT/UTENSILS

22. Refrigeration facilities/Therm.
 23. Sinks
 24. Ice storage/counter-protector
 25. Ventilation/Storage/Sufficient equip.
 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

COMMENTS AND INSTRUCTIONS

No reheating onsite at this inspection.
 There were leftover chicken patties and hamburger patties in walk in cooler from yesterday. They were at 41 deg F. Advised facility to maintain a rapid cooling log to show temps reach 41 deg F in 4 hours.

Violation #2 Egg salad storage temperature on line was at 54 deg F. Maintain at 41 deg F or below. Thrown out onsite.
Code Reference FAC: Storage Temperature. 64E-11.004(1)(2). Food is stored at proper temperatures (<=41°F or >=140°F).

Violation #20 Observed employees

****Continued On Page 2****INSPECTION CONDUCTED BY: Lauren BroomPHONE: (772) 794-7440 ex. 2120INSPECTION COND SIGNATURE: Lauren BroomPHONE: (772) 473-1495COPY OF REPORT RECEIVED BY: Anna MannDATE: 11/29/2011

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY PUBLIC HEALTH UNIT
Food Establishment



Name:

Date:

Identification No:

Comments and Instructions (Continued from Page 1):

not washing hands before handling of food after working with dishes and cleaning them. They only changed their gloves.
Code Reference FAC: Washing Hands. **64E**-11.005(5). Employees will wash their hands after: using the toilet, handling soiled equipment, coughing or using tobacco, eating, etc.

Copy of Report
Received By:

Inspector

Page 2