

FOOD SERVICE

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

Review:

Lunch
10:46-12

Geocoded 27.788460/-80.482324



PURPOSE:

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

TYPE: Other Food Facilities

NAME Sebastian Charter Junior High

ADDRESS 782 Wave Street **CITY** Sebastian

OWNER Sebastian Charter Jr. High **ZIP** 32958

PERSON IN CHARGE Martha McAdams **PHONE** 388-8838

EMAIL mmcadams@scjh.org;wendy.washington@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
11:30	12:00	08/29/2011	51087	31-48-00299

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.
- 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. Reservice 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

milk - 38°F broccoli 148°F
corn dog - 141°F

COMMENTS AND INSTRUCTIONS

Food prepared at Sebastian Elementary and catered at this site. No **violations** noted during this inspection. Food temperatures were satisfactory.

INSPECTION CONDUCTED BY: Lauren Broom

INSPECTION COND SIGNATURE: *Lauren Broom*

COPY OF REPORT RECEIVED BY: *Martha J. McAdams*

PHONE: (772) 794-7440 ex. 2120

PHONE: (772) 473-1495

DATE: 8/29/2011

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



Name:

Date:

Identification No:

Comments and Instructions (Continued from Page 1):

Copy of Report
Received By:

Inspector

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