

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

FOOD SERVICE
INSPECTION REPORT



PURPOSE:

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

- ALF
- Fraternal
- Detention
- Bar/Lounge
- Civic
- Movie/Theater
- School
- Residential Treatment Facility
- After School Meal
- Adult Day Care
- Other:

NAME OF ESTABLISHMENT Buchnell Elementary School
 ADDRESS _____ CITY Rushnell
 OWNER _____ ZIP 33513
 PERSON IN CHARGE _____ PHONE (252) 793-

RESULTS

- Satisfactory
- Incomplete
- Unsatisfactory

Correct Violations by
 Next Inspection
 8:00 AM on:

DATE

OUT OF BUSINESS

BEGIN	END	DATE	POSITION #	PERMIT NUMBER
11:00		06-26-18	31148	60-48-2322

Items marked below are not in compliance with 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 of the Florida Administrative Code and Chapters 381 and 386 of the Florida Statutes. Violations must be corrected as 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. 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/Thermometers
- 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

ITEM NUMBERS

COMMENTS AND INSTRUCTIONS
(continue on attached sheet)

	QA Sanitizer
	Lunch in Freezer in cooler

HEALTH DEPARTMENT INSPECTOR:

COPY OF REPORT RECEIVED BY:

DH Form 4023, 1/05 (Obsoletes Previous Editions)

PHONE:

DATE:

CHD/HEADQUARTERS