

**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 Sumter PREP ACADEMY

ADDRESS 200 Cleveland St **CITY** Wildwood

OWNER Sumter County School Board **ZIP** 34785

PERSON IN CHARGE Ewendolyn Massey **PHONE** 941-518-1581

BEGIN	END	DATE	POSITION #	PERMIT NUMBER
11:30 A	12:00 PM	3/22/18	02988	60-48-00051

RESULTS

- Satisfactory
- Incomplete
- Unsatisfactory

Correct Violations by

- Next Inspection
- 8:00 AM on:

DATE

OUT OF BUSINESS

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.

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

ITEM NUMBERS	COMMENTS AND INSTRUCTIONS (continue on attached sheet)
	<i>potentially hazardous</i>
	<i>Food now prepared on-site (only vegetables brought over from WWHIGH) ↳ will update in records</i>
	<i>Hot holding good (>140°F) + Cooler/Fridge Temps ok (<43°F ± 3°F)</i>
	<i>Ice ok, milk good (Temps + expiration dates great).</i>
HEALTH DEPARTMENT INSPECTOR:	<i>Eric Whitgall</i>
COPY OF REPORT RECEIVED BY:	<i>Handy M...</i>
	PHONE: <u>569-3131</u>
	DATE: <u>3/22/18</u>