

**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
- Lactation
- Hand Carrying
- Care
- Medical Treats
- School
- Residential Treatment Facility
- After School Meal
- Adult Day Care
- Other

NAME OF ESTABLISHMENT South Sumter Middle School  
 ADDRESS 733 NW 10th Ave CITY Webster  
 OWNER Sumter County School Board ZIP 33597  
 PERSON IN CHARGE Tammy Skrippe PHONE 793-2232

**RESULTS**

- Satisfactory
- Minor
- Unsatisfactory
- Corrected by:
  - Next Inspection
  - A/B/C/Other
- DATE
- OUT OF BUSINESS

BEGIN	END	DATE	POSITION #	PERMIT NUMBER
10:15 A	10:40 A	12/5/17	02988	60-48-00015

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.

<p><b>FOOD SUPPLIES</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> 1. Storage</li> </ul> <p><b>FOOD PROTECTION</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> 1. Stored temperature</li> <li><input type="checkbox"/> 2. So. further cooking/Reheat cooking</li> <li><input type="checkbox"/> 3. Labeling</li> <li><input type="checkbox"/> 4. Date marking</li> <li><input type="checkbox"/> 5. Food rotation</li> <li><input type="checkbox"/> 6. Food handling</li> <li><input type="checkbox"/> 7. Cooling/freezing</li> <li><input type="checkbox"/> 8. Other animal cooking</li> <li><input type="checkbox"/> 9. Least contact packaging</li> <li><input type="checkbox"/> 10. Food covering</li> <li><input type="checkbox"/> 11. Food temperature</li> <li><input type="checkbox"/> 12. Food storage</li> <li><input type="checkbox"/> 13. Food handling</li> </ul>	<ul style="list-style-type: none"> <li><input type="checkbox"/> 14. Food storage</li> <li><input type="checkbox"/> 15. Food handling</li> <li><input type="checkbox"/> 16. Food storage</li> </ul> <p><b>PERSONNEL</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> 17. Food handling</li> <li><input type="checkbox"/> 18. Food handling</li> <li><input type="checkbox"/> 19. Food handling</li> <li><input type="checkbox"/> 20. Food handling</li> <li><input type="checkbox"/> 21. Food handling</li> <li><input type="checkbox"/> 22. Food handling</li> <li><input type="checkbox"/> 23. Food handling</li> <li><input type="checkbox"/> 24. Food handling</li> <li><input type="checkbox"/> 25. Food handling</li> </ul> <p><b>EQUIPMENT/UTENSILS</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> 26. Food handling</li> <li><input type="checkbox"/> 27. Food handling</li> <li><input type="checkbox"/> 28. Food handling</li> <li><input type="checkbox"/> 29. Food handling</li> <li><input type="checkbox"/> 30. Food handling</li> </ul>	<p><b>OTHER FACILITIES AND OPERATIONS</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> 31. Food handling</li> </ul> <p><b>TEMPORARY FOOD SERVICE EVENTS</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> 32. Food handling</li> </ul> <p><b>VENDING MACHINES</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> 33. Food handling</li> </ul> <p><b>MANAGER CERTIFICATION</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> 34. Food handling</li> </ul> <p><b>CERTIFICATES AND FEES</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> 35. Food handling</li> </ul> <p><b>INSPECTION/ENFORCEMENT</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> 36. Food handling</li> </ul>
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ITEM NUMBERS	COMMENTS AND INSTRUCTIONS (continue on attached sheet)
	- Hot holding steam (>140°F). All cold Temp 5 goods (<43°F)
	- Juice + cut fruit just put out for kids so ok. Date marking OK.
	- Boxes from delivery currently being stacked + stored off floor so ok.
	- Handwash sink good
HEALTH DEPARTMENT INSPECTOR	<i>Eve Holtz</i>
COPY OF REPORT RECEIVED BY	* <i>Tammy Skrippe</i>
	569-3131
	12/5/17