

Food Establishment Inspection Report



Facility Type: Bar/Lounge Domestic Violence Intermediate Care DD PPEC
 Adult Day Care Civic Fraternal Org. Recreational Camp Short-term Res Treat
 Afterschool Meal Prog Crisis Stabilization Unit Home for Special Services Migrant Housing Residential Treatment Fac. Transitional Living Fac
 Assisted Living Detention Fac. Hospice Movie Theater School

PURPOSE: Routine Reinspection Construction Complaint Consultation Change of Ownership Epidemiology Temporary Event Other Grade: _____

Name of Establishment: Wildwood Elementary School
Address: 300 Huey St **City:** Wildwood
ZIP Code: 34785 **Name of Person in Charge:** Virginia Soto
Telephone: 748-0226 **Person in Charge Email:** _____
Date (MM/DD/YY) 12/20/18 **Begin Time AM/PM** 9:40a **End Time AM/PM** 10:35a **Permit Number** 60-48-00009 **Position Number** 27867

RESULTS: Satisfactory Unsatisfactory Incomplete Closure Out of Business

Correct by: Next Routine Inspection Stop Sale Issued
 8 A.M. on _____ (Date)

Number of Risk Factors/Intervention Violations Marked "OUT" (Items 1-29) _____
 Number of Repeat Violations (1-57 R) _____

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Indicate the compliance status: Mark an "X" under the compliance status, IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility. Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection

| Compliance Status | | COS | | R | |
|--|-----|-----|-----|---|--|
| IN | OUT | N/A | N/O | | |
| Supervision | | | | | |
| 1 | X | | | | |
| Demonstration of Knowledge/Training | | | | | |
| 2 | X | | | | |
| Certified Manager/Person in Charge present | | | | | |
| Employee Health | | | | | |
| 3 | X | | | | |
| Knowledge, responsibilities and reporting | | | | | |
| 4 | X | | | | |
| Proper use of restriction and exclusion | | | | | |
| 5 | X | | | | |
| Responding to vomiting & diarrheal events | | | | | |
| Good Hygienic Practices | | | | | |
| 6 | X | | | | |
| Proper eating, tasting, drinking, or tobacco use | | | | | |
| 7 | X | | | | |
| No discharge from eyes, nose, and mouth | | | | | |
| Preventing Contamination by Hands | | | | | |
| 8 | X | | | | |
| Hands clean & properly washed | | | | | |
| 9 | X | | | | |
| No bare hand contact with RTE food | | | | | |
| 10 | X | | | | |
| Handwashing sinks, accessible & supplies | | | | | |
| Approved Source | | | | | |
| 11 | X | | | | |
| Food obtained from approved source | | | | | |
| 12 | | | X | | |
| Food received at proper temperature | | | | | |
| 13 | X | | | | |
| Food in good condition, safe, & unadulterated | | | | | |
| 14 | | | X | | |
| Shellstock tags & parasite destruction | | | | | |

| Compliance Status | | COS | | R | |
|---|-----|-----|-----|---|--|
| IN | OUT | N/A | N/O | | |
| Protection from Contamination | | | | | |
| 15 | X | | | | |
| Food separated & protected; single service gloves | | | | | |
| 16 | X | | | | |
| Food-contact surfaces; cleaned & sanitized | | | | | |
| 17 | X | | | | |
| Proper disposal of unsafe food | | | | | |
| Time/Temperature Control for Safety | | | | | |
| 18 | X | | | | |
| Cooking time & temperatures | | | | | |
| 19 | X | | | | |
| Reheating procedures for hot holding | | | | | |
| 20 | | | X | | |
| Cooling time and temperature | | | | | |
| 21 | X | | | | |
| Hot holding temperatures | | | | | |
| 22 | X | | | | |
| Cold holding temperatures | | | | | |
| 23 | X | | | | |
| Date marking and disposition | | | | | |
| 24 | | | X | | |
| Time as PHC; procedures & records | | | | | |
| Consumer Advisory | | | | | |
| 25 | | | X | | |
| Advisory for raw/undercooked food | | | | | |
| Highly Susceptible Populations | | | | | |
| 26 | X | | | | |
| Pasteurized foods used; No prohibited foods | | | | | |
| Additives and Toxic Substances | | | | | |
| 27 | | | X | | |
| Food additives: approved & properly used | | | | | |
| 28 | X | | | | |
| Toxic substances identified, stored, & used | | | | | |
| Approved Procedures | | | | | |
| 29 | | | X | | |
| Variance/specialized process/HACCP | | | | | |

This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida Administrative Code or Chapter 381.0072, Florida Statutes. Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

| IN OUT N/A N/O | | COS | | R | |
|--|---|-----|---|---|--|
| Safe Food and Water | | | | | |
| 30 | | | X | | |
| Pasteurized eggs used where required | | | | | |
| 31 | X | | | | |
| Water & ice from approved source | | | | | |
| 32 | | | X | | |
| Variance obtained for special processing | | | | | |
| Food Temperature Control | | | | | |
| 33 | X | | | | |
| Proper cooling methods; adequate equipment | | | | | |
| 34 | X | | | | |
| Plant food properly cooked for hot holding | | | | | |
| 35 | | | X | | |
| Approved thawing methods | | | | | |
| 36 | X | | | | |
| Thermometers provided & accurate | | | | | |
| Food Identification | | | | | |
| 37 | X | | | | |
| Food properly labeled; original container | | | | | |
| Prevention of Food Contamination | | | | | |
| 38 | X | | | | |
| Insects, rodents, & animals not present | | | | | |
| 39 | X | | | | |
| No Contamination (preparation, storage, display) | | | | | |
| 40 | X | | | | |
| Personal cleanliness | | | | | |
| 41 | X | | | | |
| Wiping cloths: properly used & stored | | | | | |
| 42 | X | | | | |
| Washing fruits & vegetables | | | | | |

| IN OUT N/A N/O | | COS | | R | |
|---|---|-----|--|---|--|
| Proper Use of Utensils | | | | | |
| 43 | X | | | | |
| Utensils: properly stored | | | | | |
| 44 | X | | | | |
| Equipment & linens: stored, dried, & handled | | | | | |
| 45 | X | | | | |
| Single-use/single-service articles: stored & used | | | | | |
| 46 | X | | | | |
| Slash Resistant / cloth gloves used properly | | | | | |
| Utensils, Equipment and Vending | | | | | |
| 47 | X | | | | |
| Food & non-food contact surfaces | | | | | |
| 48 | X | | | | |
| Warewashing: installed, maintained, used; test strips | | | | | |
| 49 | X | | | | |
| Non-food contact surfaces clean | | | | | |
| Physical Facilities | | | | | |
| 50 | X | | | | |
| Hot & cold water available; under pressure | | | | | |
| 51 | X | | | | |
| Plumbing installed; proper backflow devices | | | | | |
| 52 | X | | | | |
| Sewage & waste water properly disposed | | | | | |
| 53 | X | | | | |
| Toilet facilities: supplied & cleaned | | | | | |
| 54 | X | | | | |
| Garbage & refuse disposal | | | | | |
| 55 | X | | | | |
| Facilities installed, maintained, & clean | | | | | |
| 56 | X | | | | |
| Ventilation & lighting | | | | | |
| 57 | X | | | | |
| Permit; Fees; Application; Plans | | | | | |

Person in Charge (Print & Signature) Lisa Sturgill *Lisa Sturgill* **Date:** 12/20/18
Inspector (Print & Signature) Brianna Peeler *Brianna K Peeler* **Phone:** 509-313

Food Establishment Inspection Report

Name of Establishment:

Wildwood Elementary School

Permit Number:

60-48-00009

Date:

12/20/18

TEMPERATURE OBSERVATIONS

| Item/Location | Temp | Item/Location | Temp | Item/Location | Temp |
|---------------------------------|-------|-----------------|------|---------------|------|
| Large cooler w/ salads | 41°F | walkin cooler | 38°F | | |
| (2 nd) large cooler | 39°F | walk-in freezer | 7°F | | |
| Corn hot holding | 170°F | | | | |
| Pizza cooked in oven | 350°F | | | | |
| Corn in oven | 159°F | | | | |
| Pizza hot holding | 190°F | | | | |
| Pizza hot holding (2) | 180°F | | | | |
| Mashed Potatoes (hot hold) | 150°F | | | | |

OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected

Violation
Number

Person in Charge (Signature)

Lisa Sturgill

Date

12/20/18

Inspector (Signature)

Brianna K. Pellus

Date

12/20/18