

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

FOOD SERVICE
INSPECTION REPORT



PURPOSE:

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

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

NAME OF ESTABLISHMENT Wildwood Elementary School
ADDRESS 300 Huey St. **CITY** Wildwood
OWNER Sumter County School Board **ZIP** 34785
PERSON IN CHARGE Virginia Soto **PHONE** 748-0226

RESULTS

- Satisfactory
 Incomplete
 Unsatisfactory

Correct Violations by
 Next Inspection
 8:00 AM on:

DATE

OUT OF BUSINESS

BEGIN	END	DATE	POSITION #	PERMIT NUMBER
9:15a	945a	06/27/18	27869	60-48-00009

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)

	Cold lunch - transported by coolers with ice.
	lunch is prepped around 10 o'clock and served between 11am-12pm. Coolers are kept in fridge to keep food in proper temperature.

HEALTH DEPARTMENT INSPECTOR:

Brianna K. Peeler

PHONE: 569-3131

COPY OF REPORT RECEIVED BY:

X Jommie M. Peters

DATE: June 27, 2018

39) ice build-up in the freezer was noted - please monitor so it doesn't contaminate food.