Food Establishment Inspection Report

Adult Day Care Adult Day Care Afterschool Meal Prog Afterschool Meal Prog Assisted Living Detention Fac. Detention Detention Fac. Detention F	Facility Type:	Bar/LoungeDomestic V			OBE I		mediate Care	PPEC PPEC	Camp Short-term F	Pac Tra
URDOSE E Routine Reinspection Correlation Consider Consultation Charge of Ownership Eckleronicity - Temporary Event — Other — Gale — Consert by: Water His Consultation	Adult Day Car Afterschool Me	eCivicFraternal Or eal ProgCrisis Stabilization UnitHome for S	org. Special Ser	vices		Migr	ant Housing	Residential T		
The properties of the properti	PROSE: V Routine	Reinspection Construction Complaint Cons	sultation	Chan	ge of	f Own	ership Epid	emiology — Temporai	ry Event Other Grade	
Cities: District Control (1997) Separation of Person in Charge: Every Many Many of Person in Charge: Every Many Many of Person in Charge: Every Many Many Many of Person in Charge: Every Many Many Many Many Many Many Many Man	RF03E ROutine _	1. Il Conday think (1.1.0	01		П	(Correct by:	
Code: 19513 Name of Person in Charge: Email: Lincomplete Lincomple	me of Establishment:	South Jumier High S	CHUE	1		11			Next Routine Inspection	Stop S
Segment Person in Charge: Volume	ddress: 706N Main Street City: BUSHNO									Issue
lephons: 5 UP	22r12 Evelyn Hami						on	Unsatisfactory		
MINIODYN Regin Time AMPM End Time AMPM Permit Number Position Number Colored Color		1/2	7		-			Incomplete		
Compliance status: Mark on V under the compliance status in some status on the status of			umber			Posit	ion Number	Closure	Number of Risk Factors/Interve	ntion s 1-29)
Food polaries (Inches Insulation Compilance status) Food polaries (Insulation Compilance) Food polaries (Insulation Comp	te (MM/DD/YY) Beg			. 0		0-	12119	Out of Business		
Final the compliance status. Mark an Y's under the compliance status, Ninhe and to rise was observed to be or mighance, Norther and or item was not observed to be organizance, Norther and or item was observed to be organizance, Norther and or item was not performed by the facility. It is an Y's in the appropriate box for. COS-widelion corrected on site, Rerepast violation from provious inspection. In OUT NA NO Supervision Outside Management of Knowledge Training Costified Management on Charge resent Employee Yealth Responding to verning & cambridge and reporting Proper use of residuous and acute of the Compliance of Status. Responding to verning & cambridge and reporting Proper use of residuous and acute of the Cost of the Cost of the Management of the M	1130120 1	0:00AM 1100a 100 48	0001	4		ID DI	IDI IC HEAL	TH INTERVENTIO	NS	7
mplanecy No-the act or learn was not observed to be occurring at the large of responsive lighters from previous inspection (i.e. a. Y.* in the appropriate box for . COS=volation corrected on site, R-repeat violation from previous inspection. In OUT NIA NIO Supervision Supervision Certified framping framph (Charge resent) Certified framping framph (Charge resent)			J=the act o	or item	n wa	s obs	served to be in	compliance; OUT=th	e act or item was observed to	be out
ompliance Status Coll R NOUT NA NO Supervision Coll R	liange NO-the act	or item was not observed to be occurring at the till	ie oi ilispe	CHOIT,	, 11/17	-1110	dot of itomi to	0. 00.00	acility.	
IN OUT NA NO Supervision Demonstration of Knowledged Training	ark an "X" in the approp	oriate box for: COS=violation corrected on site; R=r	repeat viol	ation	fror	n prev	vious inspection	n		ALERT D
Demonstration of Knowledge/Training	ompliance Status						The second second	Table 1		cos
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Certified Manager/Person in Charge present Find Condition was proposed the above the Employee Health Find Condition was proposed to make flood of master						15		Food separated &	protected; single service gloves	
Employee Health Knowledge, responsibilities and reporting	X -					16			The second secon	
Knowledge, responsibilities and reporting Proper use of restriction and exclusion Proventing contenting at diarchael events Sood Myglenic Practices Sood Myglenic Pr						17	THE RESIDENCE OF THE OWN			CHEST.
Proper use of restriction and exclusion Responding to contring & distributed events Good Hyglenic Practices V Proper sellar, basing, drinking, aro tibacco use 10 20 20 20 20 20 20 20	¥-					18				
V						-	y			
Proper eating, tasting, drinking, or lobacocouse 24	* -					- 6	2	Cooling time and t	emperature	
Preventing Contamination by Hands Preventing Contamination by Hands	¥- —						×			
Hands clean & properly washed	4	No discharge from eyes, nose, and mouth	CESA, SELE		150	-				
No bare hand contact with RTE food					No.	-				
Handwashing sinks, accessible & supplies Approved Source Food obtained from approved source Food in good condition, safe, & unadulterated Food additives: approved & properly used Food additive	-									
Food obtained from approved source	T	Handwashing sinks, accessible & supplies			Nem)	25				REF, I I
Food obtained from approved source Food in good condition, safe, & unadulterated Food Shattutes, Shellstock tags & parasite destruction Food additives and Toxic Substances identified, stored, & used Food additives and Toxic Substances identified, stored, & used Approved Procedures Food Administrative Code or Chapter 381,0072, Florida Statutes, Items marked as "out "violate one or more of the requirements of Chapter of Food Administrative Code or Chapter 381,0072, Florida Statutes, Items marked as "out "violate one or more of the requirements of Chapter of Food and Statutes, Items marked as "out "violate one or more of the requirements of Chapter 381,0072, Florida Statutes, Items marked as "out "violate one or more of the requirements of Chapter 381,0072, Florida Statutes, Items marked as "out "violate one or more of the requirements of Chapter and Toxic Substances identified, stored, & used Approval FroedEras Variance obtained for sellure to control the addition of pathogans, chemicals, and physical objects into foods. IN OUT N/A N/O Safe Food and Water Safe Food and Water						26	1			
Food in good condition, safe, & unadulterated										
Shelstock tags & parasite destruction Shel	3 4									
tatutes. Items marked as "out" violate one or more of the requirements of Chapter 64E- 1, the Florida Administrative Code or Chapter 63E 1,072, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E- 1, the Florida Administrative Code or Chapter 63E 1,072, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E- 1, the Florida Administrative Code or Chapter 63E 1,072, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E- 1, the Florida Administrative Code or Chapter 63E 1,072, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E- 1, the Florida Administrative Code or Chapter 63E 1,072, Florida Statutes. 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 Safe Food and Water Safe Food and Water Safe Food and Water Warenace obtained for special processing Food Temperature Control Food Temperature Control Food Temperature Control Food Proper Cociling methods; adequate equipment Food Interpretations of the required for properly labeled; original container Food Identification Food Identification Food Identification Food Prevention of Food Contamination Food Identification Food Identification Food Prevention of Food Contamination Food Identification Food Identificati	4	Shellstock tags & parasite destruction	695 Flori	da		28				
1, the Florida Administrative Code or Chapter 381-0072, Florida Statutes, footalions must be corrected within the time period indicated above. Continued operation of his 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. GOOD RETAIL PRACTICES	totutos Itoms marked	as "out" violate one or more of the requirements of	i Chapter t	34E-		29		Variance/specializ	zed process/HACCP	
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 Safe Food and Water Pasteurized eggs used where required Water & ice from approved source Water & ice from approved source Water & ice from approved source Wariance obtained for special processing Food Temperature Control Proper cooling methods; adequate equipment Plant food properly cooked for hot holding Plant food properly cooked for hot holding Thermometers provided & accurate Food Identification Food dentification Food properly labeled; original container Prevention of Food Contamination Insects, rodents, & animals not present Servange & waste water properly disposed No Contamination (preparation, storage, display) Washing fruits & vegetables Washing fruits & vegetables Permit; Fees; Application; Plans	1, the Florida Administ liolations must be corre- his facility without making the time frame specified	trative Code or Chapter 381.0072, Florida Statutes. ected within the time period indicated above. Contir ing these corrections is a violation. Failure to correct d may result in enforcement action being initiated by	inued opera ct violation by the Depa	ation ns in artme	ent	pre	valent contribu rventions are	ting factors of foodbo	rne illness or injury. Public nea	aitn
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40 Personal cleanliness 41 Wiping cloths: properly used & stored 42 Washing fruits & vegetables 45 Permit; Fees; Application; Plans										
41 Wiping cloths; properly used & stored 42 Washing fruits & vegetables 56 Ventilation & lighting 57 Permit; Fees; Application; Plans										
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Person in Charge (Print & Signature) Eveley Hampton Date: 9/30/2	TE X	I vv astillig truits a vegetables				57	7 1	Permit; Fees; A		-11
13 Eduar 1 (1) 21/11	Person in Charge (Pi	rint & Signature) Evelen F	Har	ns	t	0M			Date: 9/30/	120
Inspector (Print & Signature) Print & Signature)	Inchector (Print & Si	gnature) Briannali, Pelly	5						Phone: 549	31:

Food Establishment Inspection Report											
Name of Establishment: Permit Number: Date:	Date:										
SSHS 60 48 00014 9/30/2020	9/30/2020										
TEMPERATURE OBSERVATIONS											
Item/Location Temp Item/Location Temp Item/Location TRUE REDRIG #1 37°F	Temp										
TRIVE REFLIC #2 38°F											
Walk in Looler 31°F											
Walkintrunce - 10°F	77										
Rice hotherd, 1910F Shot held items just											
Browoli-hotheld 135°F A pripped and placed in											
Hamburger w/ chuse 131°F (marmer at 175°F +-											
OBSERVATIONS AND CORRECTIVE ACTIONS											
Violation Violations cited in this report must be corrected											
Number											
General sanitation of kitchen facility is well maintained											
- All Kitchen Stuff appear to adhere to proper hygiene avide	iner.										
(wearing hair nets, hand washing, single use gloves)											
- All cold holding temps within range is compliance.											
- Hot holding tehens OK - gincugging with time until served.											
- On storage asia good no food stored ni floor											
- Date marking when appropriate observed.											
- Proper thousing practices observed (sauce prozen thanked in fridg											
- Dishuishing observed and sanitizer approx 200 ppm.	V										
- Mopsink observed - mups stored for proper airdming											
No violations noted during this site inspection.											
Thank you.											
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Person in Charge (Signature) Evelen tompton Inspector (Signature) Pintunk, Perly Date 9/30/2	7										
Inspector (Signature) PUNIMME. PUNIS FORM DH40238 09/2018	0										

Page _____ of ____