


Food Establishment Inspection Report

	Facility Type: <u>Bar/Lounge</u> <u>Domestic Violence</u> <u>Intermediate Care DD</u> <u>PPEC</u> <u>Adult Day Care</u> <u>Civic</u> <u>Fraternal Org.</u> <u>Migrant Housing</u> <u>Recreational Camp</u> <u>Short-term Res Treat</u> <u>Afterschool Meal Prog</u> <u>Crisis Stabilization Unit</u> <u>Home for Special Services</u> <u>Residential Treatment Fac.</u> <u>Transitional Living Fac</u> <u>Assisted Living</u> <u>Detention Fac.</u> <u>Hospice</u> <u>Movie Theater</u> <u>School</u>				
	PURPOSE: <u> </u> Routine <u> </u> Reinspection <u> </u> Construction <u> </u> Complaint <u> </u> Consultation <u> </u> Change of Ownership <u> </u> Epidemiology <u> </u> Temporary Event <u> </u> Other <u> </u> Grade: <u> </u>				
	Name of Establishment: <u>Sumter Prep Academy</u>				
	Address: <u>709 N West St</u> City: <u>Bradshower</u>				
ZIP Code: <u>33513</u> Name of Person in Charge: <u>X Scott Green</u>		RESULTS: <u> </u> Satisfactory <u> </u> Next Routine Inspection <u> </u> Stop Sale Issued <u> </u> Unsatisfactory <u> </u> 8 A.M. on <u> </u> <u> </u> Incomplete (Date) <u> </u> Closure <u> </u> Number of Risk Factors/Intervention Violations Marked "OUT" (Items 1-29) <u> </u> <u> </u> Out of Business <u> </u> Number of Repeat Violations (1-57 R) <u> </u>			
Telephone: <u>352 568 1113</u> Person in Charge Email: <u> </u>					
Date (MM/DD/YY)	Begin Time AM/PM		End Time AM/PM	Permit Number	Position Number
<u>8/3/23</u>	<u>900a</u>		<u>930a</u>	<u>48-</u>	<u>27869</u>
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS					
<p>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</p>					
Compliance Status IN OUT N/A N/O COS R			Compliance Status IN OUT N/A N/O COS R		
Supervision			Protection from Contamination		
1 <u> </u> <u> </u> <u> </u> Demonstration of Knowledge/Training			15 <u> </u> <u> </u> <u> </u> Food separated & protected; single service gloves		
2 <u> </u> <u> </u> <u> </u> Certified Manager/Person in Charge present			16 <u> </u> <u> </u> <u> </u> Food-contact surfaces; cleaned & sanitized		
Employee Health			17 <u> </u> <u> </u> <u> </u> Proper disposal of unsafe food		
3 <u> </u> <u> </u> <u> </u> Knowledge, responsibilities and reporting			Time/Temperature Control for Safety		
4 <u> </u> <u> </u> <u> </u> Proper use of restriction and exclusion			18 <u> </u> <u> </u> <u> </u> Cooking time & temperatures		
5 <u> </u> <u> </u> <u> </u> Responding to vomiting & diarrheal events			19 <u> </u> <u> </u> <u> </u> Reheating procedures for hot holding		
Good Hygienic Practices			20 <u> </u> <u> </u> <u> </u> Cooling time and temperature		
6 <u> </u> <u> </u> <u> </u> Proper eating, tasting, drinking, or tobacco use			21 <u> </u> <u> </u> <u> </u> Hot holding temperatures		
7 <u> </u> <u> </u> <u> </u> No discharge from eyes, nose, and mouth			22 <u> </u> <u> </u> <u> </u> Cold holding temperatures		
Preventing Contamination by Hands			23 <u> </u> <u> </u> <u> </u> Date marking and disposition		
8 <u> </u> <u> </u> <u> </u> Hands clean & properly washed			24 <u> </u> <u> </u> <u> </u> Time as PHC; procedures & records		
9 <u> </u> <u> </u> <u> </u> No bare hand contact with RTE food			Consumer Advisory		
10 <u> </u> <u> </u> <u> </u> Handwashing sinks, accessible & supplies			25 <u> </u> <u> </u> <u> </u> Advisory for raw/undercooked food		
Approved Source			Highly Susceptible Populations		
11 <u> </u> <u> </u> <u> </u> Food obtained from approved source			26 <u> </u> <u> </u> <u> </u> Pasteurized foods used; No prohibited foods		
12 <u> </u> <u> </u> <u> </u> Food received at proper temperature			Additives and Toxic Substances		
13 <u> </u> <u> </u> <u> </u> Food in good condition, safe, & unadulterated			27 <u> </u> <u> </u> <u> </u> Food additives: approved & properly used		
14 <u> </u> <u> </u> <u> </u> Shellstock tags & parasite destruction			28 <u> </u> <u> </u> <u> </u> Toxic substances identified, stored, & used		
<p>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.</p>					
GOOD RETAIL PRACTICES					
<p>Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.</p>					
IN OUT N/A N/O COS R			IN OUT N/A N/O COS R		
Safe Food and Water			Proper Use of Utensils		
30 <u> </u> <u> </u> <u> </u> Pasteurized eggs used where required			43 <u> </u> <u> </u> <u> </u> Utensils: properly stored		
31 <u> </u> <u> </u> <u> </u> Water & ice from approved source			44 <u> </u> <u> </u> <u> </u> Equipment & linens: stored, dried, & handled		
32 <u> </u> <u> </u> <u> </u> Variance obtained for special processing			45 <u> </u> <u> </u> <u> </u> Single-use/single-service articles: stored & used		
Food Temperature Control			46 <u> </u> <u> </u> <u> </u> Slash Resistant / cloth gloves used properly		
33 <u> </u> <u> </u> <u> </u> Proper cooling methods; adequate equipment			Utensils, Equipment and Vending		
34 <u> </u> <u> </u> <u> </u> Plant food properly cooked for hot holding			47 <u> </u> <u> </u> <u> </u> Food & non-food contact surfaces		
35 <u> </u> <u> </u> <u> </u> Approved thawing methods			48 <u> </u> <u> </u> <u> </u> Warewashing: installed, maintained, used; test strips		
36 <u> </u> <u> </u> <u> </u> Thermometers provided & accurate			49 <u> </u> <u> </u> <u> </u> Non-food contact surfaces clean		
Food Identification			Physical Facilities		
37 <u> </u> <u> </u> <u> </u> Food properly labeled; original container			50 <u> </u> <u> </u> <u> </u> Hot & cold water available; under pressure		
Prevention of Food Contamination			51 <u> </u> <u> </u> <u> </u> Plumbing installed; proper backflow devices		
38 <u> </u> <u> </u> <u> </u> Insects, rodents, & animals not present			52 <u> </u> <u> </u> <u> </u> Sewage & waste water properly disposed		
39 <u> </u> <u> </u> <u> </u> No Contamination (preparation, storage, display)			53 <u> </u> <u> </u> <u> </u> Toilet facilities: supplied & cleaned		
40 <u> </u> <u> </u> <u> </u> Personal cleanliness			54 <u> </u> <u> </u> <u> </u> Garbage & refuse disposal		
41 <u> </u> <u> </u> <u> </u> Wiping cloths: properly used & stored			55 <u> </u> <u> </u> <u> </u> Facilities installed, maintained, & clean		
42 <u> </u> <u> </u> <u> </u> Washing fruits & vegetables			56 <u> </u> <u> </u> <u> </u> Ventilation & lighting		
			57 <u> </u> <u> </u> <u> </u> Permit; Fees; Application; Plans		
Person in Charge (Print & Signature) <u>X [Signature]</u>			Date: <u>8/3/23</u>		
Inspector (Print & Signature) <u>Brianna Peeler</u>			Phone: <u>569 3131</u>		

1170a-1225p (serving)

Food Establishment Inspection Report

Name of Establishment:

Sumter Prep Academy

Permit Number:

48-

Date:

8/3/23

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp

OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected

Violation Number

- Food prepped + cooked - transferred from Sumter High School.
- Cold holding observed within range of compliance.
- Hand wash sink observed.
- Single use items observed + used only.
- Dishes brought back to High School for washing.

Person in Charge (Signature)

X Luanne J Moon

Date

8/3/23

Inspector (Signature)

Date

8/3/23