

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Serving
= 415
Lunch

LAST inspection
9/2/09
3x year

PURPOSE:

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

NAME OF ESTABLISHMENT Beasley Middle School
 ADDRESS 1000 S. 18th St. CITY PALATKA, Fla.
 OWNER Putnam Co. School Board ZIP (32177)
 PERSON IN CHARGE F.S. Mgr: Sherry Murphy PHONE 386-329-0690
Principal: Sandra Gilyard Main office 329-0569

RESULTS

Satisfactory
 Incomplete
 Unsatisfactory

Correct Violations by
 Next Inspection
 8:00 AM on:

DATE
05
06
07
08
09
10
11
12
13
14

OUT OF BUSINESS

BEGIN	END	DATE	POSITION #	CERTIFICATE NUMBER	TYPE
11:45	12:30	10/12/09	58743	54-48-00050	<input checked="" type="checkbox"/> School
1:00	1:00				<input type="checkbox"/> Hospital
2:05 AM	2:05 AM				<input type="checkbox"/> Nursing
3:10 PM	3:10 PM				<input type="checkbox"/> Detention
4:15	4:15				<input type="checkbox"/> Lounge
5:20	5:20				<input type="checkbox"/> Civic
6:25	6:25				<input type="checkbox"/> Movie
7:30	7:30				<input type="checkbox"/> Residen.
8:35	8:35				<input type="checkbox"/> Child
9:40	9:40				<input type="checkbox"/> Limited
10:45	10:45				<input type="checkbox"/> Other
11:50	11:50				
12:55	12:55				

Items marked below violate 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, Florida Administrative Code and Chapters 381, and 386, Florida Statutes. Violations must be corrected by the date and time indicated in the Results section above or an administrative fine or other legal action will be initiated.

- | | | | |
|---|--|---|--|
| <input type="checkbox"/> 1 Sources, etc | <input type="checkbox"/> 14. Sneeze guards | <input type="checkbox"/> 27. Design and fabrication | OTHER FACILITIES AND OPERATIONS |
| <input type="checkbox"/> 2 Stored temperature | <input type="checkbox"/> 15. Transportation of food | <input type="checkbox"/> 28. Installation and location | |
| <input type="checkbox"/> 3 No further cooking Rapid cooling | <input type="checkbox"/> 16. Poisonous/Toxic materials | <input type="checkbox"/> 29. Cleanliness of equipment | TEMPORARY FOOD SERVICE EVENTS |
| <input type="checkbox"/> 4 Thawing | <input type="checkbox"/> 17. Exclusion of personnel | <input type="checkbox"/> 30. Methods of washing | |
| <input type="checkbox"/> 5 Raw fruits | PERSONNEL <u>Hair Restraints</u> | <input type="checkbox"/> 31. Water supply <u>City</u> | VENDING MACHINES |
| <input type="checkbox"/> 6 Pork cooking | <input type="checkbox"/> 18. Cleanliness | <input type="checkbox"/> 32. Ice | |
| <input type="checkbox"/> 7 Poultry cooking | <input type="checkbox"/> 19. Tobacco use | <input type="checkbox"/> 33. Sewage <u>City</u> | MANAGER CERTIFICATION |
| <input type="checkbox"/> 8 Other animal cooking | <input type="checkbox"/> 20. Handwashing | <input type="checkbox"/> 34. Plumbing | |
| <input type="checkbox"/> 9 Least contact Reheating | <input type="checkbox"/> 21. Handling of dishware | <input type="checkbox"/> 35. Toilet facilities | CERTIFICATES AND FEES |
| <input type="checkbox"/> 10 Food container | EQUIPMENT/UTENSILS | <input type="checkbox"/> 36. Handwashing facilities | |
| <input type="checkbox"/> 11 Buffet requirements | <input type="checkbox"/> 22. Refrigeration facilities Thermometers | <input type="checkbox"/> 37. Garbage disposal | INSPECTION/ENFORCEMENT |
| <input type="checkbox"/> 12 Self-service condiments | <input type="checkbox"/> 23. Sinks | <input type="checkbox"/> 38. Vermin control <u>Do ALL</u> | |
| <input type="checkbox"/> 13 Reservice of food | <input type="checkbox"/> 24. Ice storage Counter-protector <u>maximize</u> | <input type="checkbox"/> 44. Inspection Enforcement | |

ITEM NUMBERS Hot water 118°F Hobart (low temp sanitizing) + 3 cup + 2 cup of Hand sanitizer
Thermokol walk-in = 160°F cooler 36°F (continue on attached sheet) page (6) (6) Fire Supp. Syst. - Feb
ALTO Shaver - warmers = 190°F Serving line: Hot dogs: 112°F 57 pack Beans: 118°F Taco Beans 157
(2) Lights not working beside oven/deep Fryers area - above (Put back in warehouse)
 All other items found: **SATISFACTORY** - results to all areas observed today

HEALTH DEPARTMENT INSPECTOR Daniel A. Flowers PHONE (386) 326-3267
 COPY OF REPORT RECEIVED BY Sherry Murphy DATE Oct. 12, 2009
 DH Form 4023, 1 05 (Obsoletes Previous Editions) OCT 14 2009 4:51 L