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

PURPOSE:
- [x] ROUTINE
- [ ] CONSTRUCT
- [ ] COMPLAINT
- [ ] QA SURVEY
- [ ] OTHER
- [ ] REINSPECTION
- [ ] CHANGE OF OWNER
- [ ] CONSULTATION
- [ ] OTHER

NAME OF ESTABLISHMENT Kelly Smith Elem. School
ADDRESS 141 Kelly Smith School Rd **CITY** Palatka, Fla.
OWNER Putnam Co. School Board **ZIP** (32177)
PERSON IN CHARGE Principal: Rodney Symonds **PHONE** office 386-329-0568
F.S. Mgr: Michael Bigon CAFT → 329-0693

RESULTS
- [x] Satisfactory
- [ ] Incomplete
- [ ] Unsatisfactory

Correct Violations by
- [ ] Next Inspection
- [ ] 8:00 AM on:

DATE		
0	0	0
1	1	1
2	2	2
3	3	3
4		4
5		5
6		6
7		7
8		8
9		9

05 06 07 08 09 10 11 12 13 14

- [ ] OUT OF BUSINESS

BEGIN	END
10:10	10:50
00	00
05 AM	05 AM
10 PM	10 PM
15	15
20	20
25	25
30	30
35	35
40	40
45	45
50	50
55	55

DATE		
10	08	09
0	0	0
1	1	1
2	2	2
3	3	3
4		4
5		5
6		6
7		7
8		8
9		9

05 06 07 08 09 10 11 12 13 14

POSITION # 587143

CERTIFICATE NUMBER 54-48-00058

TYPE
- [ ] Hospital
- [ ] Nursing
- [ ] Detention
- [ ] Lounge
- [ ] Civic
- [ ] Movie
- [x] School
- [ ] Residen.
- [ ] Child
- [ ] Limited
- [ ] Other

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.

FOOD SUPPLIES
- [ ] 1. Sources, etc ✓

FOOD PROTECTION
- [ ] 2. Stored temperature ✓
- [ ] 3. No further cooking Rapid cooling
- [ ] 4. Thawing
- [ ] 5. Raw fruits
- [ ] 6. Pork cooking — Milk-Box at 20/24
- [ ] 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 Have restrooms
- [ ] 17. Exclusion of personnel
- [ ] 18. Cleanliness
- [ ] 19. Tobacco use
- [ ] 20. Handwashing
- [ ] 21. Handling of dishware

EQUIPMENT/UTENSILS
- [ ] 22. Refrigeration facilities Thermometers yes
- [ ] 23. Sinks
- [ ] 24. Ice storage Counter-protector
- [ ] 25. Ventilation Storage Sufficient equipment
- [ ] 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 City
- [ ] 32. Ice
- [ ] 33. Sewage City
- [ ] 34. Plumbing
- [ ] 35. Toilet facilities
- [ ] 36. Handwashing facilities
- [ ] 37. Garbage disposal
- [ ] 38. Vermin control Do-ill pest 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 — Seave Sife # 3/29/09 M. Gibson # 6381379

CERTIFICATES AND FEES
- [ ] 43. Certificates and fees Exp: 7/30/2010

INSPECTION/ENFORCEMENT
- [ ] 44. Inspection Enforcement

ITEM NUMBERS

COMMENTS AND INSTRUCTIONS (continue on attached sheet)

Hot Tank: 129°F Hobart Cafe's chlorine sanitizer — Smokehouse Fire Supp. Inst. July 09
Walk-in: 40°F + 3 Cont. + 2 Cont. + Hamburger > 100 (1yr) Post Sink Pass — Fire Extinguisher: August 10
Thermometer: walk-in: 5°F Freezer / 42° Refrig. — Serving Line not inspected - Food being prepared
Satisfactory — Results for all areas observed today

HEALTH DEPARTMENT INSPECTOR: Daniel Flower PHONE: 386-326-3200
COPY OF REPORT RECEIVED BY: Michael Bigon DATE: Oct. 8, 2009

DH Form 4023, 1/05 (Obsoletes Previous Editions)