

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT

servicing:
x 480
Lunch



PURPOSE:

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

Last inspection
Sept. 22, 2009
3x year

NAME OF ESTABLISHMENT

Moseley Elementary School

ADDRESS

1100 HUSSON AVE.

CITY

PALATKA, FLA.

OWNER

PUTNAM Co. School Board

ZIP

(32177)

PERSON IN CHARGE

Principal: Ms. Laura V. [unclear]

PHONE

386-329-0592

RESULTS

- Satisfactory
 - Incomplete
 - Unsatisfactory
- Correct Violations by
- Next Inspection
 - 8:00 AM on:

BEGIN	END
10:30	11:10
1:00	1:00
2:05 AM	2:05 AM
3:10 PM	3:10 PM
4:15	4:15
5:20	5:20
6:25	6:25
7:30	7:30
8:35	8:35
9:40	9:40
10:45	10:45
11:50	11:50
12:55	12:55

F.S. Mgr: Debra Johnson

C.A.F.T.

DATE
10-12-09
05
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POSITION #
58743
05
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CERTIFICATE NUMBER
54-48-00061
05
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TYPE
<input type="checkbox"/> Hospital
<input type="checkbox"/> Nursing
<input type="checkbox"/> Detention
<input type="checkbox"/> Lounge
<input type="checkbox"/> Civic
<input type="checkbox"/> Movie
<input checked="" type="checkbox"/> School
<input type="checkbox"/> Residen.
<input type="checkbox"/> Child
<input type="checkbox"/> Limited
<input type="checkbox"/> Other

DATE
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OUT OF BUSINESS

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 38F, 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. USDA

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-serv. ice condiments
- 13. Reservice of food

- 14. Sneeze guards
- 15. Transportation of food
- 16. Poisonous/Toxic materials

PERSONNEL

- 17. Exclusion of personnel HAIR RESTRAINTS
- 18. Cleanliness ✓
- 19. Tobacco use
- 20. Handwashing ✓
- 21. Handling of dishware

EQUIPMENT/UTENSILS

- 22. Refrigeration facilities: Thermometers yes
- 23. Sinks machine
- 24. Ice storage Counter-protector
- 25. Ventilation Storage Sufficient equipment
- 26. Dishwashing facilities 140°F / >100ppm - post-antacid

- 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 City
- 33. Sewage City
- 34. Plumbing
- 35. Toilet facilities
- 36. Handwashing facilities ✓
- 37. Garbage disposal
- 38. Vermin control Do ALL
- 39. Other facilities and operations

OTHER FACILITIES AND OPERATIONS

- 39. Other facilities and operations
- 40. Temporary food service events
- 41. Vending machines F.M.T.C. #
- 42. Manager certification N/A
- 43. Certificates and fees Exp: 9/30/2010
- 44. Inspection Enforcement

ITEM NUMBERS

Not a Food: Kelp de-walkin

COMMENTS AND INSTRUCTIONS

140-sharon water was 120°F McCaff. Wash. sink: Serving line: Rice: 140°F / Pork Beans: 145°F / TACO Beans: 148°F / No. days: 141°F

Satisfactory - results for all items observed today

HEALTH DEPARTMENT INSPECTOR

David A. Flowers

PHONE

(386) 326-3209

COPY OF REPORT RECEIVED BY

Deborah Johnson

DATE

Oct. 12, 2009

(Deborah Johnson)