Sept 2007 Last Inspection

3x - year

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

Serving: ≈ 750 + B.H. Miller = 100 + Charter Reading CTR = 130

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

**NAME OF ESTABLISHMENT** Palatka High School
**ADDRESS** 302 Mellon Road **CITY** Palatka, Fla.
**OWNER** Putnam Co. School Board **ZIP** (32177)
**PERSON IN CHARGE** Ms. Debbie Decubellis **PHONE** office 386-329-0577

10:30-10:40 - Travel

Andrea Wilkinson (Cafe.) 329-0699

| BEGIN | END |
|---|---|
| 10:40 | 11:30 |
| 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 |

| DATE | POSITION # | CERTIFICATE NUMBER | TYPE |
|---|---|---|---|
| 10 16 09 | 58743 | 54-48-00064 | School Cafe |

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

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

DATE

- [ ] 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 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**
- [x] 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-service condiments
- [ ] 13. Reservice of food
- [ ] 14. Sneeze guards
- [ ] 15. Transportation of food
- [ ] 16. Poisonous Toxic materials

Milk ✓ OCT 25, 26

**PERSONNEL** (Use Restrooms)
- [ ] 17. Exclusion of personnel
- [ ] 18. Cleanliness
- [ ] 19. Tobacco use
- [ ] 20. Handwashing
- [ ] 21. Handling of dishware

**EQUIPMENT/UTENSILS**
- [ ] 22. Refrigeration facilities Thermometers ✓
- [ ] 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 pest control

**OTHER FACILITIES AND OPERATIONS** → clean: vent, grill, cover (2 days)
- [ ] 39. Other facilities and operations

**TEMPORARY FOOD SERVICE EVENTS**
- [ ] 40. Temporary food service events

**VENDING MACHINES**
- [ ] 41. Vending machines

**MANAGER CERTIFICATION** FMTC: A. Wilkinson 07-12 (Sym)
- [ ] 42. Manager certification

**CERTIFICATES AND FEES**
- [ ] 43. Certificates and fees Exp: 9/30/2010

**INSPECTION/ENFORCEMENT**
- [ ] 44. Inspection Enforcement

**ITEM NUMBERS** / **COMMENTS AND INSTRUCTIONS** (continue on attached sheet)

Hot water: 126°F Hobart (chlorine/sanitizer) 50-100ppm + 3 compt. + 2 compt. + hands sink + dishwasher (6mo) Auto. Fire Supp. Syst = [illegible] (1yr) Port. Fire Ext. = [illegible]

Serving line: chicken strips: 126-135°F (30 min), Hamburger: 125-135°F (30 min), pizza: [illegible] (30 min) — Auto shear: Reset 210°F temperature [illegible]

(preferable) Keep Foods 140°F or less — service line

All other items found to be Satisfactory

HEALTH DEPARTMENT INSPECTOR David A. Flowers PHONE (386) 326-3360 326-3367

COPY OF REPORT RECEIVED BY [signature] Andrea Wilkinson DATE Oct. 16, 2009

DH Form 4023, 1 05 (Obsoletes Previous Editions)