


Food Establishment Inspection Report

	Facility Type: <input type="checkbox"/> Adult Day Care <input type="checkbox"/> Bar/Lounge <input type="checkbox"/> Domestic Violence <input type="checkbox"/> Intermediate Care DD <input type="checkbox"/> PPEC <input type="checkbox"/> Afterschool Meal Prog <input type="checkbox"/> Civic <input type="checkbox"/> Fraternal Org. <input type="checkbox"/> Migrant Housing <input type="checkbox"/> Recreational Camp <input type="checkbox"/> Short-term Res Treat <input type="checkbox"/> Assisted Living <input type="checkbox"/> Crisis Stabilization Unit <input type="checkbox"/> Home for Special Services <input type="checkbox"/> Movie Theater <input type="checkbox"/> Residential Treatment Fac. <input type="checkbox"/> Transitional Living Fac <input type="checkbox"/> <input type="checkbox"/> Detention Fac. <input type="checkbox"/> Hospice <input checked="" type="checkbox"/> School
---	--

PURPOSE: Routine Reinspection Construction Complaint Consultation Change of Ownership Epidemiology Temporary Event Other _____

Name of Establishment: Taylor Jr/Sr High				RESULTS:		Correct by:	
Address: 100 E. Washington Avenue				<input checked="" type="checkbox"/> Satisfactory		<input type="checkbox"/> Next Routine Inspection	
City: Pierson				<input type="checkbox"/> Unsatisfactory		<input type="checkbox"/> S.A.M. on _____	
ZIP Code: 32180				<input type="checkbox"/> Incomplete		<input type="checkbox"/> (Date)	
Name of Person in Charge: Barbara Lane				<input type="checkbox"/> Closure		<input type="checkbox"/> Stop Sale Issued	
Telephone: 386-749-6899				<input type="checkbox"/> Out of Business		Number of Risk Factors/Intervenor Violations Marked "OUT" (Items 1-29) _____	
Date (MM/DD/YY): 10/18/18		Begin Time AM/PM: 9:20 AM		End Time AM/PM: 11:00 AM		Permit Number: 64-48-00298	
Position Number: 29647		Person in Charge Email: bllane@volusia.k12.fl.us				Number of Repeat Violations (1-57 R) _____	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Indicate the compliance status. Mark an "X" under the compliance status. If the act or item was observed to be in compliance, "OUT" if the act or item was observed to be out of compliance. If the act or item was not observed to be in compliance at the time of inspection, "N/A" if the act or item is not performed by the facility. Mark an "X" in the appropriate box for COS and/or R on the appropriate violation number on the previous inspection.

Compliance Status		Compliance Status			
IN	OUT N/A N/O	IN	OUT N/A N/O		
Supervision					
1	<input checked="" type="checkbox"/>	15	<input checked="" type="checkbox"/>		
Demonstration of Knowledge/Training		Food separated & protected; single-use gloves			
2	<input checked="" type="checkbox"/>	16	<input checked="" type="checkbox"/>		
Certified Manager/Person in Charge present		Food-contact surfaces; cleaned & sanitized			
Employee Health					
3	<input checked="" type="checkbox"/>	17	<input checked="" type="checkbox"/>		
Knowledge, responsibilities and reporting		Proper disposal of unsafe food			
4	<input checked="" type="checkbox"/>	Time/Temperature Control for Safety			
Proper use of restriction and exclusion		18	<input checked="" type="checkbox"/>		
5	<input checked="" type="checkbox"/>	Cooking time & temperatures			
Responding to vomiting & diarrheal events		19	<input checked="" type="checkbox"/>		
Good Hygienic Practices					
6	<input checked="" type="checkbox"/>	Reheating procedures for hot holding			
Proper eating, tasting, drinking, or tobacco use		20	<input checked="" type="checkbox"/>		
7	<input checked="" type="checkbox"/>	Cooling time and temperature			
No discharge from eyes, nose, and mouth		21	<input checked="" type="checkbox"/>		
Preventing Contamination by Hands					
8	<input checked="" type="checkbox"/>	Hot holding temperatures			
Hands clean & properly washed		22	<input checked="" type="checkbox"/>		
9	<input checked="" type="checkbox"/>	Cold holding temperatures			
No bare hand contact with RTE food		23	<input checked="" type="checkbox"/>		
10	<input checked="" type="checkbox"/>	Date marking and disposition			
Handwashing sinks, accessible & supplies		24	<input checked="" type="checkbox"/>		
Approved Source					
11	<input checked="" type="checkbox"/>	Time as PHC; procedures & records			
Food obtained from approved source		Consumer Advisory			
12	<input checked="" type="checkbox"/>	25	<input checked="" type="checkbox"/>		
Food received at proper temperature		Advisory for raw/undercooked food			
13	<input checked="" type="checkbox"/>	Highly Susceptible Populations			
Food in good condition, safe, & unadulterated		26	<input checked="" type="checkbox"/>	Pasteurized foods used; No prohibited foods	
14	<input checked="" type="checkbox"/>	Additives and Toxic Substances			
Shellstock tags & parasite destruction		27	<input checked="" type="checkbox"/>	Food additives: approved & properly used	
Approved Procedures					
29	<input checked="" type="checkbox"/>	28	<input checked="" type="checkbox"/>	Toxic substances identified, stored, & used	
Variance/specialized process/HACCP		Approved Procedures			
This form serves as a record of Non-Compliance pursuant to Section 120.998, Florida Statutes. Items marked as "out" were in violation of one or more of the requirements of Chapter 349, Florida Administrative Code or Chapter 391, 0072, Florida Statutes. Violations must be corrected within the time period indicated above. Continued operation of the facility without making these corrections is a violation. Failure to stop violations in the time frame specified may result in enforcement action being initiated by the Department of Health.		Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness during Public Health Interventions are control measures to prevent foodborne illness during.			

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of microorganisms, chemicals, and physical objects into foods.

IN	OUT N/A N/O	COS	R	IN	OUT N/A N/O	COS	R
Safe Food and Water				Properties of Utensils			
30	<input checked="" type="checkbox"/>			43	<input checked="" type="checkbox"/>		
Pasteurized eggs used where required				Utensils: properly stored			
31	<input checked="" type="checkbox"/>			44	<input checked="" type="checkbox"/>		
Water & ice from approved source				Equipment & linens: stored, dried, & handled			
32	<input checked="" type="checkbox"/>			45	<input checked="" type="checkbox"/>		
Variance obtained for special processing				Single-use/single-service articles: stored & used			
Food Temperature Control				Utensils, Equipment and Wareing			
33	<input checked="" type="checkbox"/>			46	<input checked="" type="checkbox"/>		
Proper cooling methods; adequate equipment				Slash-resistant/cloth gloves used properly			
34	<input checked="" type="checkbox"/>			Utensils, Equipment and Wareing			
Plant food properly cooked for hot holding				47	<input checked="" type="checkbox"/>		
35	<input checked="" type="checkbox"/>			Food & non-food contact surfaces			
Approved thawing methods				48	<input checked="" type="checkbox"/>		
36	<input checked="" type="checkbox"/>			Warewashing: installed, maintained, used; test strips			
Thermometers provided & accurate				49	<input checked="" type="checkbox"/>		
Food Identification				Physical Facilities			
37	<input checked="" type="checkbox"/>			50	<input checked="" type="checkbox"/>		
Food properly labeled; original container				Hot & cold water available; under pressure			
Prevention of Food Contamination				51	<input checked="" type="checkbox"/>		
38	<input checked="" type="checkbox"/>			Plumbing installed; proper backflow devices			
Insects, rodents, & animals not present				52	<input checked="" type="checkbox"/>		
39	<input checked="" type="checkbox"/>			Sewage & waste water properly disposed			
No Contamination (preparation, storage, display)				53	<input checked="" type="checkbox"/>		
40	<input checked="" type="checkbox"/>			Toilet facilities: supplied & cleaned			
Personal cleanliness				54	<input checked="" type="checkbox"/>		
41	<input checked="" type="checkbox"/>			Garbage & refuse disposal			
Wiping cloths: properly used & stored				55	<input checked="" type="checkbox"/>		
42	<input checked="" type="checkbox"/>			Facilities installed, maintained, & clean			
Washing fruits & vegetables				56	<input checked="" type="checkbox"/>		
				Ventilation & lighting			
				57	<input checked="" type="checkbox"/>		
				Permit, Fees, Application, Plans			

Person In Charge (Print & Signature):  **Date:** 10/18/18

Inspector (Print & Signature):  **Phone:** 386-736-5080

Food Establishment Inspection Report

Name of Establishment: Taylor Jr/Sr High	Permit Number: 64-48-00298	Date: 10/18/18
--	--------------------------------------	--------------------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Marinara Sauce/Serving line	158 F	Milk/Milk Refrigeration unit	39 F		
Broccoli/Serving line	166 F	Salad/ Refrigeration unit serving line	40 F		
Juice/Serving line	36 F	Cut Melon/Refrigeration unit serving line	40 F		
		Fruit salad/Refrigeration unit serving line	40 F		
		Pizza/Hot holding unit serving line	189 F		
		Mozzarella Sticks/Hot holding unit serving line	166 F		
		Baked Beans/Walk in refrigeration unit	36 F		
		Bonti Box mix/Walk in refrigeration unit	38 F		

OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected

Violation Number	Observations
	Note 1 : Refrigeration temperature range 36-40 degrees f., Freezer temperatures below -3 degrees f.
	Note 2: Sanitizer 3 c/s 200 ppm, Sanitizer solution 200ppm
	Note 3: Violation regarding walk in freezer corrected from last routine inspection.
	No violations at time of inspection.

Person in Charge (Signature)	Date 10/18/18
Inspector (Signature)	Date 10/18/18

15M-DH4039B 03/2018
 I, the undersigned, in the signature space provided above, agree to create an electronic record and to adopt the electronic symbol created by me as a manifestation of my signature on the electronic record, which shall have the same force and effect as a written signature as required by sections 106.00, Fla. Stat. (2017) and 16 U.S.C. § 7001 (2002).