



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



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NOTE: Walk in 37F, calzone 141F and 145F, lasagna 142F and 151F, milk 27F and 38F, broccoli 180F, marinara 187F, fruit 38F and 40F, Delfield refrigerator 38F, Iodine 25ppm at 3 comp sink, cottage cheese 38F, peaches 38F, burrito 143F, hot water over 100F throughout.

Sanitizer in buckets 0ppm chlorine - to be corrected by end of lunch to use during cleanup. Food splashes under teacher bar shield - to be corrected by end of shift.

Violations Comments Section

27. Design and fabrication

-Blodgett combitherm steamer inoperable - REPEAT VIOLATION - replacement ordered and set to arrive 11/5/15
Designed. 64E-11.006(2). All equipment will be the proper design and fabrication.

39. Other facilities and operations

-Caulking at handwash sink in disrepair

Other Facilities. 64E-11.008. Floors, walls, and ceilings shall be smooth and washable. 20 foot candles of light shall be provided. Adequate ventilation shall be provided. A mop sink or garbage can wash down will be provided. No living quarter shall open to the facility. No live animals. Exterior area shall be kept clean.

Inspection Conducted By: Misty Kapke (371)

Phone: (239) 690-2100 ex.

Received By: Signed

Date: 9/4/2015

Inspector Signature:

Client Signature:

Form Number: DH 4023 01/05