

FOOD SERVICE

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

Approval: _____

26.927595/-82.039436



PURPOSE:
 ROUTINE REINSPECTION
 CONSTRUCT. CHANGE OF OWNER
 COMPLAINT CONSULTATION
 QA SURVEY EPIDEMIOLOGY
 OTHER

TYPE:
 HOSPITAL CIVIC CHILD
 NURSING MOVIE LIMITED
 DETENTION SCHOOL OTHER
 LOUNGE RESIDENTIAL

RESULTS:

Satisfactory
 Incomplete
 Unsatisfactory
 OUT OF BUSINESS

Correct Violations by
 Next Inspection
 8:00 AM on

NAME Charlotte High School

ADDRESS 1250 Cooper Street **CITY** Punta Gorda

OWNER Charlotte County School Board **ZIP** 33950

PERSON IN CHARGE Smith, Craig **PHONE** (941) 575-5450

EMAIL Craig_Smith@ccps.k12.fl.us

BEGIN TIME	END TIME	DATE ASSESSED	POSITION #	EXISTING FACILITIES - PERMIT NUMBER
12:30	13:30	11/17/2011	35923	08-48-00019

RE-INSPECTION DATE

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.

<p>FOOD SUPPLIES</p> <input type="checkbox"/> 1. Sources etc. <p>FOOD PROTECTION</p> <input type="checkbox"/> 2. Stored temperature <input type="checkbox"/> 3. No further cooking/rapid cooling <input type="checkbox"/> 4. Thawing <input type="checkbox"/> 5. Raw fruits <input type="checkbox"/> 6. Pork cooking <input type="checkbox"/> 7. Poultry cooking <input type="checkbox"/> 8. Other animal cooking <input type="checkbox"/> 9. Least contact/reheating <input type="checkbox"/> 10. Food container <input type="checkbox"/> 11. Buffet requirements <input type="checkbox"/> 12. Self-service condiments <input type="checkbox"/> 13. Reservice of food	<p><input type="checkbox"/> 14. Sneeze guards <input type="checkbox"/> 15. Transportation of food <input type="checkbox"/> 16. Poisonous/toxic materials</p> <p>PERSONNEL</p> <input type="checkbox"/> 17. Exclusion of personnel <input type="checkbox"/> 18. Cleanliness <input type="checkbox"/> 19. Tobacco use <input type="checkbox"/> 20. Handwashing <input type="checkbox"/> 21. Handling of dishware <p>EQUIPMENT/UTENSILS</p> <input type="checkbox"/> 22. Refrigeration facilities/Therm. <input type="checkbox"/> 23. Sinks <input type="checkbox"/> 24. Ice storage/counter-protector <input type="checkbox"/> 25. Ventilation/Storage/Sufficient equip. <input type="checkbox"/> 26. Dishwashing facilities	<p><input type="checkbox"/> 27. Design and fabrication <input type="checkbox"/> 28. Installation and location <input type="checkbox"/> 29. Cleanliness of equipment <input type="checkbox"/> 30. Methods of washing</p> <p>SANITARY FACILITIES AND CONTROLS</p> <input type="checkbox"/> 31. Water supply <input type="checkbox"/> 32. Ice <input type="checkbox"/> 33. Sewage <input type="checkbox"/> 34. Plumbing <input type="checkbox"/> 35. Toilet facilities <input type="checkbox"/> 36. Handwashing facilities <input type="checkbox"/> 37. Garbage disposal <input type="checkbox"/> 38. Vermin control	<p>OTHER FACILITIES AND OPERATIONS</p> <input type="checkbox"/> 39. Other facilities and operations <p>TEMPORARY FOOD SERVICE EVENTS</p> <input type="checkbox"/> 40. Temporary food service events <p>VENDING MACHINES</p> <input type="checkbox"/> 41. Vending machines <p>MANAGER CERTIFICATION</p> <input type="checkbox"/> 42. Manager certification <p>CERTIFICATES AND FEES</p> <input type="checkbox"/> 43. Certificates and fees <p>INSPECTION/ENFORCEMENT</p> <input type="checkbox"/> 44. Inspection/Enforcement
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COMMENTS AND INSTRUCTIONS

Comments:
 The facility manager has a valid food safety manager certification. Mr. Craig Smith is certified by the National Registry of Food Safety Professionals (issued date: November 2, 2010; cert. # EX20565659).
 Dishwashing/sanitizing: 184 degrees
 Three compartment sink: empty
 Cooler temperature: 37 degrees
 Freezer temperature: -4 degrees
 Milk temperature: 37 degrees with expiration dates of 12/02, 12/04 & 12/05

INSPECTION CONDUCTED BY: David Pears

INSPECTION COND SIGNATURE: *David Pears*

COPY OF REPORT RECEIVED BY: *Louis Smith*

PHONE: 941-743-1266

PHONE: 941-204-7923

DATE: 11/17/2011

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY PUBLIC HEALTH UNIT
Food Establishment



Name: Charlotte High School

Date: 11/17/2011

Identification No: 08-48-00019

Comments and Instructions (Continued from Page 1):

Copy of Report
Received By:

Inspector David Pears

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