UserId: PearsDL

Approval:

FOOD SERVICE

26.984635/-82.010241

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

PURPOSE:

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

TYPE:

- [ ] HOSPITAL
- [ ] CIVIC
- [ ] CHILD
- [ ] NURSING
- [ ] MOVIE
- [ ] LIMITED
- [ ] DETENTION
- [x] SCHOOL
- [ ] OTHER
- [ ] LOUNGE
- [ ] RESIDENTIAL

RESULTS:

- [x] *Satisfactory*
- [ ] *Incomplete*
- [ ] *Unsatisfactory*
- [ ] **OUT OF BUSINESS**

Correct Violations by

- [ ] *Next Inspection*
- [ ] *8:00 AM on*

NAME Deep Creek Elementary School

ADDRESS 26900 Harborview Road **CITY** Punta Gorda

OWNER Charlotte County School Board **ZIP** 33980

PERSON IN CHARGE Dunnell, Tracey **PHONE** (941) 629-0100

EMAIL tracey_dunnell@ccps.k12.fl.us

BEGIN TIME	END TIME	DATE ASSESSED	POSITION #	EXISTING FACILITIES - PERMIT NUMBER
12:00	13:30	11/18/2011	35923	08-48-00034

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.

FOOD SUPPLIES
- [ ] *1. Sources etc.*

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

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

EQUIPMENT/UTENSILS
- [ ] *22. Refrigeration facilities/Therm.*
- [ ] *23. Sinks*
- [ ] *24. Ice storage/counter-protector*
- [ ] *25. Ventilation/Storage/Sufficent equip.*
- [ ] *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*
- [ ] *32. Ice*
- [ ] *33. Sewage*
- [ ] *34. Plumbing*
- [ ] *35. Toilet facilities*
- [ ] *36. Handwashing facilities*
- [ ] *37. Garbage disposal*
- [ ] *38. Vermin control*

OTHER FACILIITES AND OPERATIONS
- [ ] *39. Other facilites and operations*

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

VENDING MACHINES
- [ ] *41. Vending machines*

MANAGER CERTIFICATION
- [ ] *42. Manager certification*

CERTIFICATES AND FEES
- [ ] *43. Certificates and fees*

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

COMMENTS AND INSTRUCTIONS

Comments:
Valid manager certification on site.
Dishwashing machine operating properly
Temperature: 188 degrees
Freezer temperature: -2 degrees
Cooler temperature: 37 degrees
Three compartment sink: 200 ppm chlorine/bleach
Milk temperature: 37 degrees with expiration dates of 12/02, 12/04 and 12/05

INSPECTION CONDUCTED BY: David Pears PHONE: 941-743-1266

INSPECTION COND SIGNATURE: PHONE: 941-743-1507

COPY OF REPORT RECEIVED BY: DATE: 11/18/2011

DH Form 4023, 1/05 (Obsolete Previous Editions)

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

Name: Deep Creek Elementary School

Date: 11/18/2011 Identification No: 08-48-00034

Comments and Instructions (Continued from Page 1):

Copy of Report
Received By:

Inspector David Pears

DH 4104, 4/96
(Stock Number: 5744-000-4104-8)