

FOOD SERVICE

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

Approval: _____

26.940147/-82.003517

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 East Elementary School
ADDRESS 27050 Fairway Drive **CITY** Punta Gorda
OWNER Charlotte County School Board **ZIP** 33982
PERSON IN CHARGE Witt, Christine **PHONE** (941) 575-5475
EMAIL christine_witt@ccps.k12.fl.us

BEGIN TIME	END TIME	DATE ASSESSED	POSITION #	EXISTING FACILITIES - PERMIT NUMBER
14:00	15:00	11/04/2011	35923	08-48-00037

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/Sufficient 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 FACILITIES AND OPERATIONS

39. Other facilities 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
 Freezer temperature: -10 degrees
 Cooler temperature: 37 degrees
 Milk temperature: 37 degrees with expiration 11/19, 11/20
 Three compartment sink: 150 ppm chlorine/bleach
 Dishwashing/sanitizing: not in use

INSPECTION CONDUCTED BY: David Pears
 INSPECTION COND SIGNATURE: *David de Pears*
 COPY OF REPORT RECEIVED BY: *Christine Witt*

PHONE: 941-743-1507
 PHONE: 941-743-1266
 DATE: 11/4/2011

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



Name: East Elementary School

Date: 11/4/2011

Identification No: 08-48-00037

Comments and Instructions (Continued from Page 1):

Copy of Report
Received By:

Inspector David Pears

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