

**STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT**



PURPOSE:

- ROUTINE
- CONSTRUCT
- COMPLAINT
- QA SURVEY
- OTHER
- REINSPECTION
- CHANGE OF OWNER
- CONSULTATION
- OTHER

**FOOD SERVICE
INSPECTION REPORT**

NAME OF ESTABLISHMENT CRAWFORDVILLE ELEMENTARY SCHOOL
ADDRESS 379 ARRAN ROAD **CITY** CRAWFORDVILLE
OWNER WAKULLA COUNTY SCHOOL BOARD **ZIP** 32327
PERSON IN CHARGE SUZANNE BROWN **PHONE** 850-926-3641

RESULTS

- Satisfactory
 - Incomplete
 - Unsatisfactory
 - Correct Violations by
 - Next Inspection
 - 8:00 AM out
- | DATE | | |
|------|----|----|
| 01 | 01 | 05 |
| 02 | 02 | 06 |
| 03 | 03 | 07 |
| 04 | 04 | 08 |
| 05 | 05 | 09 |
| 06 | 06 | 10 |
| 07 | 07 | 11 |
| 08 | 08 | 12 |
| 09 | 09 | 13 |
| 10 | 10 | 14 |
- OUT OF BUSINESS

BEGIN	END	DATE	POSITION #	CERTIFICATE NUMBER	TYPE
11:10	12:20	05/17/16	43484	65-48-0007	<input checked="" type="checkbox"/> School

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 foods
- 6. Cook cooling
- 7. Poultry cooking
- 8. Other animal cooking
- 9. Least contact/reheating
- 10. Food container
- 11. Buffet requirements
- 12. Self-service equipment
- 13. Reserve of food

- 14. Sneeze guards
- 15. Transportation of food
- 16. Poisonous/irritant materials
- PERSONNEL**
- 17. Exclusion of personnel
- 18. Cleanliness
- 19. Tobacco use
- 20. Handwashing
- 21. Handling of dishware
- EQUIPMENT/UTENSILS**
- 22. Refrigeration facilities/thermometers
- 23. Sinks
- 24. Ice storage/Container-protector
- 25. Ventilation/Storage/Sufficient equipment
- 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

ITEM NUMBERS

COMMENTS AND INSTRUCTIONS
(continue on attached sheet)

2 SALAD DRESSING MEASURED 63°F - MUST CORRECT
 # 27 REACH-IN COOLER # 2 TEMPERATURE 50°F - MUST CORRECT
 HAND WASH SINKS HOT WATER TEMPERATURE 129°F;
 DRY STORAGE 65°F; WALK-IN FREEZER 0°F; WALK-IN COOLER 34°F; CHEST COOLER #1 40°F; CHEST COOLER #2 36°F;

HEALTH DEPARTMENT INSPECTOR: [Signature] PHONE: 850-926-0400

COPY OF REPORT RECEIVED BY: [Signature] DATE: 5/17/2016

CRAWFORDVILLE ELEMENTARY SCHOOL

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY PUBLIC HEALTH UNIT



Date 5/17/2016

Identification No. 65-48-00007

Comments and Instructions (Continued from Page 1):

REACH-IN COOLER #1 40°F; REACH-IN COOLER #3 40°F;
REACH-IN WARMER #1 176°F; REACH-IN WARMER #2 178°F;
REACH-IN WARMER #3 117°F;

ICE MACHINE CLEAN; ICE SCOOP AND HOLDER IN PLACE;
DISH MACHINE: WASH CYCLE 170°F; RINSE CYCLE 190°F;
PRESSURE 25 psi; 3 COMPART SINK SANITIZER SOLUTION

50ppm-; DUMPSTER PROPERLY OPERATED;
FOOD SERVICE: GREEN BEANS 141°F; MACARONI & CHEESE
TACO MEAT MIX 143°F; MILK 42°F, expires 5/22/2016

N.B. SALAD DRESSING WAS MADE ~~BAUER~~ BUT THE MAYONNAISE
WAS NOT CHILLED OVERNIGHT. DISCUSSED BEST PRACTICES WITH
KITCHEN MANAGER.

ITEMS IN REACH-IN COOLER WERE TRANSFERRED TO ANOTHER
COOLER THAT MAINTAINED PROPER COLD HOLDING TEMPERATURE.

Copy of Report Received by

Suzanne Brown

Inspector

Steph McLaughlin

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