

RIVERSIDE ELEMENTARY

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY PUBLIC HEALTH UNIT



Date 3/9/16

Identification No. 65-48-00040

Comments and Instructions (Continued from Page 1):

#26 PRESSURE GAUGE ON DISH MACHINE REGISTERED
5psi - MUST CORRECT

#39 2 BURST OUT BULBS OBSERVED UNDER THE HOOD -
MUST CORRECT

FOOD SERVICE:

STEAK MEAT 173°F; RICE 150°F; BEANS 150°F; MILK 37°F
expired 3/21/2016.

HAND WASH SINKS HOT WATER TEMPERATURES: #1 104°F, #2 105°F,
CHEST COOLER #1 22°F; CHEST COOLER #2 38°F;

REACH-IN COOLER #1 37°F, REACH-IN COOLER #2 39°F,
REACH-IN COOLER #3 36°F;

REACH-IN WARMER #1 165; REACH-IN WARMER #2 165°F;

DRY STORAGE 71°F; NO VIOLATIONS OBSERVED DURING
INSPECTION.

DISH MACHINE: WASH CYCLE 170°F, RINSE CYCLE 185°F.

ICE MACHINE CLEAN; SCOOP IN PLACE

DUMPSTERS PROPERLY OPERATED

LIGHT 97 ft.cd.

Copy of Report Received by Heather Miller

Inspector [Signature]



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



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Facility Information Section

Satisfactory

Permit Number: 65-48-00040
Type: School (9 months or less)
Owner: Wakulla County School Board
Person In Charge: heather miller Phone: 926-2664
Name of Facility: Riversink Elementary
Address: 530 Lonnie Raker Lane
City, Zip: Crawfordville 32327

Inspection Results Information Section

Purpose: Routine	Begin Time: 01:00 PM	Correct By: Next Inspection
Inspection Date: 9/28/2015	End Time: 01:20 PM	Re-Inspection Date: None

Additional Information Section

No Additional Information Available

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.

Violation Markings Section

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

General Comments Section

No General Comments Available

Inspector Signature:

Client Signature:



STATE OF FLORIDA
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INSPECTION REPORT



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Violations Comments Section

22. Refrigeration facilities/Thermometers
need to replace seals on both w/i cooler and frz
Refrigerators. 64E-11.006(1), (1)(a). There will be sufficient, working, refrigerators. Each refrigerator will have a working thermometer.

Inspection Conducted By: James Rachal (29612)
Phone: (850) 584-5087 ex.
Received By: Signed
Date: 9/28/2015

Inspector Signature:

James Rachal

Client Signature:

Heather Miller