

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



PURPOSE:

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

**FOOD SERVICE
INSPECTION REPORT**

NAME OF ESTABLISHMENT SOPCHOPPY EDUCATIONAL CENTER
ADDRESS 164 YELLOW JACKET WAY **CITY** SOPCHOPPY
OWNER WAKULLA COUNTY SCHOOL BOARD **ZIP** 32358
PERSON IN CHARGE SARAH BECKER **PHONE** 850-926-2151

RESULTS

- Satisfactory
- Incomplete
- Unsatisfactory
- Correct Violations by Next Inspection
- 9:00 AM on:

BEGIN	END	DATE	POSITION #	CERTIFICATE NUMBER	TYPE	DATE
11:05	11:35	052316	43484	65-48-00008	<input checked="" type="checkbox"/> School	0105
1:00	1:00				<input type="checkbox"/> Hospital	0106
2:05	2:05				<input type="checkbox"/> Nursing	0107
3:10 PM	3:10 PM				<input type="checkbox"/> Detention	0108
4:05	4:05				<input type="checkbox"/> Lounge	0109
5:20	5:20				<input type="checkbox"/> Civic	0110
6:25	6:25				<input type="checkbox"/> Movie	0111
7:30	7:30				<input type="checkbox"/> Resident	0112
8:35	8:35				<input type="checkbox"/> Child	0113
9:40	9:40				<input type="checkbox"/> Limited	0114
10:45	10:45				<input type="checkbox"/> Other	
11:50	11:50					
12:55	12:55					

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. Spices, 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. Poisons/toxic materials

PERSONNEL

- 17. Exclusion of personnel
- 18. Cleanliness
- 19. Tobacco use
- 20. Handwashing
- 21. Handling of dishes

EQUIPMENT/UTENSILS

- 22. Refrigeration facilities/Thermometers
- 23. Sinks
- 24. Ice storage/Counter 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)

NO VIOLATIONS OBSERVED AT TIME OF INSPECTION
 HAND WASH SINK HOT WATER TEMPERATURE 130°F
 FOOD SERVICE: GREEN PEAS 140, CHICKEN TENDERS 135°F,
 MILK 40°F, expires 6/4/2016
 REACH-IN COOLER 36°F, REACH-IN FREEZER, 16°F

HEALTH DEPARTMENT INSPECTOR:

Blayne Ellis

PHONE:

850-926-0400

COPY OF REPORT RECEIVED BY:

Rub...

DATE:

5/23/2016

SOP-HOPPY EDUCATIONAL CENTER

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY PUBLIC HEALTH UNIT



Date 5/23/2016

Identification No. 65-48-00008

Comments and Instructions (Continued from Page 1):

CHERT COOLER 38°F;
ICE MACHINE CLEAN, ICE SCOOP AND HOLDER IN PLACE.
DUMPSTER LID CLOSED

Copy of Report Received by Gaher

Inspector Steph M. [Signature]

Page 2 of 2