

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE



PURPOSE:

- ROUTINE
- CONSULT
- COMPLAINT
- INSURVEY
- OTHER
- REINSPECTION
- CHANGE OF OWNER
- CONSULTATION

NAME OF ESTABLISHMENT Shadeville Elementary

ADDRESS 45 Warrior Way

CITY Crawfordville

OWNER Wakulla Co. School Board

ZIP 32327

PERSON IN CHARGE Patricia Baker

PHONE (850) 584-5087

RESULTS

- Satisfactory
- Incomplete
- Unsatisfactory
- Correct Violations by
 - Next Inspection
 - 8:00 AM on:

DATE

0	0	0	0	05
1	1	1	1	06
2	2	2	2	07
3	3	3	3	08
4	4	4	4	09
5	5	5	5	10
6	6	6	6	11
7	7	7	7	12
8	8	8	8	13
9	9	9	9	14

- OUT OF BUSINESS

BEGIN	END
9 45 AM	105 AM
1 00	1 00
2 05	2 05
3 10 PM	3 10 PM
4 15	4 15
5 20	5 20
6 25	6 25
7 30	7 30
8 35	8 35
9 40	9 40
10 45	10 45
11 50	11 50
12 55	12 55

DATE		
09	13	20
00	00	95
11	11	96
22	22	97
33	33	98
44	44	99
55	55	00
66	66	01
77	77	02
88	88	03
99	99	04

POSITION #					
0	2	9	6	1	2
0	0	0	0	0	0
1	1	1	1	1	1
2	2	2	2	2	2
3	3	3	3	3	3
4	4	4	4	4	4
5	5	5	5	5	5
6	6	6	6	6	6
7	7	7	7	7	7
8	8	8	8	8	8
9	9	9	9	9	9

PERMIT NUMBER								
6	5	4	8	0	0	0	0	6
0	0	0	0	0	0	0	0	0
1	1	1	1	1	1	1	1	1
2	2	2	2	2	2	2	2	2
3	3	3	3	3	3	3	3	3
4	4	4	4	4	4	4	4	4
5	5	5	5	5	5	5	5	5
6	6	6	6	6	6	6	6	6
7	7	7	7	7	7	7	7	7
8	8	8	8	8	8	8	8	8
9	9	9	9	9	9	9	9	9

TYPE	
-	Hospital
-	Nursing
-	Detention
-	Lounge
-	Civic
-	Movie
-	School
-	Resale
-	Child
-	Limited
-	Other

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

ITEM NUMBERS

COMMENTS AND INSTRUCTIONS
(continue on attached sheet)

See Comments on Next Page....

HEALTH DEPARTMENT INSPECTOR: James Rachal

PHONE: _____

COPY OF REPORT RECEIVED BY: Signed

DATE: 09/14/2017

FOOD SERVICE FOOD SERVICE FOOD SERVICE

DH 4023, 1/05 (Obsoletes Previous Editions)

CHD / HEADQUARTERS

PERMIT NUMBER: 65-48-00006

INSPECTION DATE: 09/13/2017

Inspector Comments:

ITEM NUMBERS	COMMENTS AND INSTRUCTIONS