

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



1 of 3

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 65-48-00010  
Name of Facility: Wakulla High School  
Address: 3237 Coastal Highway  
City, Zip: Crawfordville 32327

**Correct By: Next Inspection**  
**Re-Inspection Date: None**

Type: School (9 months or less)  
Owner: Wakulla County School Board  
Person In Charge: Kathleen Newton      Phone: 8509267125

**Inspection Information**

Purpose: Routine  
Inspection Date: 5/24/2016

Begin Time: 11:00 AM  
End Time: 01:10 PM

**Additional Information**

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**

FOOD SUPPLIES	17. Exclusion of personnel	34. Plumbing
1. Sources, etc.	18. Cleanliness	35. Toilet facilities
FOOD PROTECTION	19. Tobacco use	36. Handwashing facilities
X 2. Stored temperature	20. Handwashing	X 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	X 22. Refrigeration facilities/Thermometers	X 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
X 10. Food container	27. Design and fabrication	MANAGER CERTIFICATION
X 11. Buffet requirements	28. Installation and location	42. Manager certification
12. Self-service condiments	X 29. Cleanliness of equipment	CERTIFICATES AND FEES
13. Reservice of food	X 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	

Inspector Signature:

*F. Williams*

Client Signature:

*K.N.*

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### General Comments

Hand wash sinks hot water temperature 121F;  
Food Service; Station 1- chicken fingers 121F, chicken 150F, macaroni and cheese 144F, green peas 145F, milk 32F expires 5/30/2016; chest cooler 30F, reach-in warmer 157F, reach-in cooler 40F. Station 2 - chicken fingers 120F, chicken 145F, macaroni and cheese 153F, green peas 137F; chest cooler 38F, reach-in warmer 158F, reach-in cooler 41F. Station 3 - milk 42.9F, expires 6/4/2016; chest cooler 32F, reach-in warmer 152F, reach-in cooler 45F;  
Reach-in coolers; #4 34F, #5 32F, #6 46F.3 compartment sink sanitizer solution 50ppm; lighting 75 foot cd; dry storage 72F; walk-in cooler 34F; walk-in freezer -6F;

Email Address(es): ina.mathers@wcsb.us;  
ina.mathers@wcsb.us

### Violations Comments

Violation #2. Stored temperature  
Lettuce 56F, olives 55F, raisin & corn salad 51F, cold slaw 49F Must correct  
CODE REFERENCE: Storage Temperature. 64E-11.004(1)(2). Food is stored at proper temperatures (less than or equal to 41°F or greater than or equal to 140°F).

Violation #10. Food container  
Food stored on pallets in walk-in cooler and freezer that are not 6 inches off the floor - Must correct  
CODE REFERENCE; Storage Containers. 64E-11.004(13)(14). Food storage containers shall be clean, covered, and marked with their contents. Refrigerated, ready-to-eat, potentially hazardous food prepared in the facility, must be marked with date of preparation, if held greater than 24 hours. Food must be stored six inches above the floor.

Violation #11. Buffet requirements  
Ice scoop partially resting on top on ice machine - Corrected onsite  
CODE REFERENCE; Buffets, Serving/Ice Dispensing Utensils. 64E-11.004(16),(19). Buffet foods shall be displayed and served to minimize contamination. Clean plates shall be made available to customers. Dispensing utensils shall be used to avoid unnecessary manual contact and stored properly.

Violation #22. Refrigeration facilities/Thermometers  
One door on reach-in cooler #6 not closing properly due to worn gasket - Must re-place  
CODE REFERENCE; Refrigerators. 64E-11.006(1), (1)(a). There will be sufficient, working, refrigerators. Each refrigerator will have a working thermometer.

Violation #29. Cleanliness of equipment  
Wiping cloth not rinsed in sanitizer solution - Must correct  
CODE REFERENCE: Cleaned. 64E-11.006(4). All equipment will be maintained in a clean and sanitized manner.

Violation #30. Methods of washing  
Towel used to dry washed utensils - Must correct  
CODE REFERENCE: Methods of Washing. 64E-11.006(5). There will be approved methods of washing, rinsing, and sanitizing all required equipment.

Violation #37. Garbage disposal  
Dumpster lid left open - Must correct  
CODE REFERENCE: Garbage. 64E-11.007(6). Garbage will be disposed of to prevent vector harborage. Garbage containers will be leak proof. Outside storage will be on top of a smooth nonabsorbent material.

Violation #39. Other facilities and operations  
Heavy dust build up observed on oscillating fan - Must clean  
CODE REFERENCE: Other Facilities. 64E-11.008. Floors, walls, and ceilings shall be smooth and washable. 20 foot candles of light shall be provided. Adequate ventilation shall be provided. A mop sink or garbage can wash down will be provided. No living quarter shall open to the facility. No live animals. Exterior area shall be kept clean.

Inspector Signature:

Client Signature:

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Inspection Conducted By: Floyd Williams (31281)  
8509260400  
Date: 5/24/2016

Inspector Signature:

Handwritten signature of Floyd Williams.

Client Signature:

Handwritten signature of the client.