

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 31-48-00011
Name of Facility: Sebastian Elementary School
Address: 400 Sebastian Boulevard
City, Zip: Sebastian 32958

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

Type: School (9 months or less)
Owner: Food and Nutrition Services - Support Services Complex
Person In Charge: Washington, Wendy Phone: (772) 978-8200

Inspection Information

Purpose: Routine
Inspection Date: 4/10/2018

Begin Time: 11:15 AM
End Time: 12:00 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	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	X 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	

Inspector Signature:

Chantelle Poth

Client Signature:

W. Washington

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2 of 2

General Comments

Share table has (drainable) ice pan and all food is thrown away after every service.

Next hood cleaning September 2018.

TB Disinfectant stored onsite here and available for use at the Sebastian Charter Jr. High and Wabasso School.

Vents and lights are scheduled to be cleaned on the District schedule. Some dust collection on the covers.

It is highly recommended to have ice blankets onsite.

Email Address(es): Patrick.McCarty@indianriverschools.org;
wendy.washington@indianriverschools.org

Violations Comments

Violation #2. Stored temperature

The salads were temperature tested at 55 degrees F during the time of inspection. The salads were pulled and will remain in refrigeration until the temperature is reduced to 41 degrees F.

Milks tested from the top row of the milk refrigerator temperature tested at 46 degrees F. Milk on the bottom temperature tested at 40 degrees F. During breaks, staff will rotate milk cartons and close the lid.

These items were corrected onsite.

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 #25. Ventilation/Storage/Sufficient equipment

Air conditioning is not working in the dry storage room and the temperature is 78 degrees F. Two ceiling tiles need to be replaced. Wendy put in a work order a couple weeks ago to repair the air conditioning.

CODE REFERENCE: Hoods. 64E-11.006(1)(g)-(l). There will be approved hoods over cooking equipment. Proper dispensers for tableware. There will be sufficient spoons, scoops in the food prep and service areas and sufficient utensils. Dipper wells for ice cream. There will be a janitor sink or can wash.

Violation #37. Garbage disposal

The recycling dumpster continues to be stored on the grass. This dumpster must be moved or a concrete slab poured to place it on. This is a repeat violation.

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.

Inspection Conducted By: Chantele Potts (45812)
Inspector Contact Number: Work: (772) 794-7440 ex.
Print Client Name:
Date: 4/10/2018

Inspector Signature:

Chantele Potts

Client Signature:

W. Washington