

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 31-48-00009
Name of Facility: Pelican Island Elem. School
Address: 1355 Schumann Drive SE
City, Zip: Sebastian 32958

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

Type: School (9 months or less)
Owner: Food and Nutrition Services - Support Services Complex
Person In Charge: Joseph Susino Phone: (772) 564-6500

Inspection Information

Purpose: Routine
Inspection Date: 3/14/2018

Begin Time: 11:30 AM
End Time: 12:15 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 |
| 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 | |

Inspector Signature:

Chancee Potts

Client Signature:

John Li

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General Comments

No observed violations during the time of inspection. This school is in-compliance with Chapter 64E-11, F.A.C.

Excellent hot and cold holding temperatures today.

Hoods are scheduled for next service in March 2018.

Violation #25 has been resolved. The District has a maintenance plan for cleaning the light fixtures and the exhaust vents in the kitchens throughout the district. The ice machine is now on a cleaning schedule as well. Vents were recently cleaned at this school.

Recycling dumpster has been relocated to the pavement in the parking lot.

Email Address(es): Joseph.Susino@indianriverschools.org;
Patrick.McCarty@indianriverschools.org;

Violations Comments

No Violation Comments Available

Inspection Conducted By: Chantele Potts (45812)
Inspector Contact Number: Work: (772) 794-7440 ex.
Print Client Name:
Date: 3/14/2018

Inspector Signature:

Handwritten signature of Chantele Potts.

Client Signature:

Handwritten signature of the client.