

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: Reinspection  
Inspection Date: 4/13/2017

Begin Time: 12:00 PM  
End Time: 12:30 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**

<p><b>FOOD SUPPLIES</b> 1. Sources, etc.</p> <p><b>FOOD PROTECTION</b> 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. Poisonous/Toxic materials</p> <p><b>PERSONNEL</b></p>	<p>17. Exclusion of personnel 18. Cleanliness 19. Tobacco use 20. Handwashing 21. Handling of dishware</p> <p><b>EQUIPMENT/UTENSILS</b> 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</p> <p><b>SANITARY FACILITIES AND CONTROLS</b> 31. Water supply 32. Ice 33. Sewage</p>	<p>34. Plumbing 35. Toilet facilities 36. Handwashing facilities 37. Garbage disposal 38. Vermin control</p> <p><b>OTHER FACILITIES AND OPERATIONS</b> 39. Other facilities and operations</p> <p><b>TEMPORARY FOOD SERVICE EVENTS</b> 40. Temporary food service events</p> <p><b>VENDING MACHINES</b> 41. Vending machines</p> <p><b>MANAGER CERTIFICATION</b> 42. Manager certification</p> <p><b>CERTIFICATES AND FEES</b> 43. Certificates and fees</p> <p><b>INSPECTION/ENFORCEMENT</b> 44. Inspection/Enforcement</p>
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Inspector Signature:

*Chantelle Potts*

Client Signature:

*Joe Lin*

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2 of 2

**General Comments**

This kitchen is now in-compliance with Chapter 64E-11, F.A.C.  
Violation #2 has been closed. Ice packs are in use to keep cold held foods at 41 degrees or below. Food was temperature tested at 38 degrees F during today's re-inspection.

TB Disinfectant Cleaner is onsite and available for use.

Maintenance is needed for the walk-in freezer. A work order is ongoing with maintenance and work will commence over the summer break. Food has not been compromised and the freezer continues to maintain cold temperatures. The Kitchen Mgr. is removing ice as it forms to maintain a safe working environment.

Ice is used for sharing table. Dumpster lids were closed during the time of inspection. Staff would like to see a five day a week pick up schedule implemented.

The dryer vent cover for the kitchen and the custodial closet has been installed.

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: 4/13/2017

Inspector Signature:

*Chantele Potts*

Client Signature:

*John Lin*