

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: Next Inspection**  
**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: 4/9/2018

Begin Time: 11:00 AM  
End Time: 11:45 AM

**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 <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 <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 <b>OTHER FACILITIES AND OPERATIONS</b> X 39. Other facilities and operations <b>TEMPORARY FOOD SERVICE EVENTS</b> 40. Temporary food service events <b>VENDING MACHINES</b> 41. Vending machines <b>MANAGER CERTIFICATION</b> 42. Manager certification <b>CERTIFICATES AND FEES</b> 43. Certificates and fees <b>INSPECTION/ENFORCEMENT</b> 44. Inspection/Enforcement</p>
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Inspector Signature:

*Chantale Potts*

Client Signature:

*Joe [Signature]*

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### General Comments

Hoods are scheduled for next service in September 2018.

Palets and drywall stored out on the loading dock must be removed.

TB Disinfectant in use in the cafeteria and the lunch room (tables).

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

### Violations Comments

Violation #39. Other facilities and operations

The recycling program waste bins have an excess of dried food particles on the inside of the segregation (wooden) bin. The inside of the (wooden) bin has not been sealed. Food waste must be scraped away and the wood cleaned/disinfected. This structure shall be sealed (inside) in order to properly disinfect the surface area. The presence of food waste will eventually attract pests to the cafeteria and the kitchen.

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.

Inspection Conducted By: Chantele Potts (45812)  
Inspector Contact Number: Work: (772) 794-7440 ex.  
Print Client Name:  
Date: 4/9/2018

Inspector Signature:

*Chantele Potts*

Client Signature:

*Joe [Signature]*