

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



1 of 2

Facility Information

RESULT: Unsatisfactory

Permit Number: 31-48-00019
 Name of Facility: Freshman Learning Center VBHS
 Address: 1507 19 Street
 City, Zip: Vero Beach 32960

 Type: School (9 months or less)
 Owner: Food and Nutrition Services - Support Services Complex
 Person In Charge: Rogers, Christine Phone: (772) 564-4820

Correct By: by 8:00 AM
Re-Inspection Date: 12/4/2017

Inspection Information

Purpose: Routine
 Inspection Date: 11/21/2017

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

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	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	

General Comments

No General Comments Available

Email Address(es): patrick.mccarty@indianriverschools.org;
 christine.rogers@indianriverschools.org

Inspector Signature:

Lauren Broom

Client Signature:

Christine Rogers

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Violations Comments

Violation #2. Stored temperature
Coleslaw was at 53 deg F. Shall be maintained at 41 deg F or below.
It was in a metal pan that was stacked on top of styrofoam tray that was then on top of ice top.
(Removed onsite and cooled down to 41 deg F before to be placed back onto the serving line.)

Outside reading digital thermometer on warmer in kitchen is not operating properly. Place working thermometer inside of warmer so that temperature can be monitored. (Corrected onsite with thermometer placed inside).

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).

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Inspection Conducted By: Lauren Broom (51087)
Inspector Contact Number: Work: (772) 794-7440 ex. 2120
Print Client Name: Christine Rogers
Date: 11/21/2017

Inspector Signature:

Lauren Broom

Client Signature:

Christine Rogers