

FOOD SERVICE

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

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PURPOSE:

- ROUTINE REINSPECTION
 CONSTRUCT. CHANGE OF OWNER
 COMPLAINT CONSULTATION
 QASURVEY EPIDEMIOLOGY (use other)
 OTHER

TYPE: Other Food Facilities



NAME IRC School District Testing Kitchen
ADDRESS 6055 62nd Avenue **CITY** Vero Beach
OWNER School District of Indian River County **ZIP** 32967
PERSON IN CHARGE School District of Indian Rive **PHONE** (772) 564-5045
EMAIL david.simonton@indianriverschools.org;patrick.mccarty@indianriverschools.org

RESULTS:

- Satisfactory
 Incomplete
 Unsatisfactory
 OUT OF BUSINESS
Correct Violations by
 Next Inspection
 8:00 AM on

BEGIN TIME	END TIME	DATE ASSESSED	POSITION #	EXISTING FACILITIES - PERMIT NUMBER
11:30	12:30	09/04/2012	51087	31-48-1393639

RE-INSPECTION DATE

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.

FOOD SUPPLIES

1. Sources etc.

FOOD PROTECTION

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. Re-service of food

14. Sneeze guards
 15. Transportation of food
 16. Poisonous/toxic materials

PERSONNEL

17. Exclusion of personnel
 18. Cleanliness
 19. Tobacco use
 20. Handwashing
 21. Handling of dishware

EQUIPMENT/UTENSILS

22. Refrigeration facilities/Therm.
 23. Sinks
 24. Ice storage/counter-protector
 25. Ventilation/Storage/Sufficient equip.
 26. Dishwashing facilities

27. Design and fabrication
 28. Installation and location
 29. Cleanliness of equipment
 30. Methods of washing

SANITARY FACILITIES AND CONTROLS

31. Water supply
 32. Ice
 33. Sewage
 34. Plumbing
 35. Toilet facilities
 36. Handwashing facilities
 37. Garbage disposal
 38. Vermin control

OTHER FACILITIES AND OPERATIONS

39. Other facilities and operations
TEMPORARY FOOD SERVICE EVENTS
 40. Temporary food service events
VENDING MACHINES
 41. Vending machines
MANAGER CERTIFICATION
 42. Manager certification
CERTIFICATES AND FEES
 43. Certificates and fees
INSPECTION/ENFORCEMENT
 44. Inspection/Enforcement

COMMENTS AND INSTRUCTIONS

Violation #2 Tuna salad on serving line was at 50 deg F. Maintain at or below 41 deg F.
 Manager stated he will keep tuna salad in reach in cooler rather than on cold line due to cold line not effectively keeping it cold.
 Also tuna salad was not prepared from pre-chilled products. This may have contributed to higher temperature as well.
 Always make prepared salads like this with pre-chilled products and then maintain storage temperature at 41 deg F or below.
Code Reference FAC: Storage Temperature. 64E-11.004(1)(2).

****Continued On Page 2****

INSPECTION CONDUCTED BY: Lauren Broom
 INSPECTION COND SIGNATURE: *Lauren Broom*
 COPY OF REPORT RECEIVED BY: *[Signature]*

PHONE: (772) 794-7440 ex. 2120
 PHONE: (772) 473-1495
 DATE: 9/4/2012

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY PUBLIC HEALTH UNIT
Food Establishment



Name:

Date:

Identification No:

Comments and Instructions (Continued from Page 1):

Food is stored at proper temperatures ($\leq 41^{\circ}\text{F}$ or $\geq 140^{\circ}\text{F}$).

Copy of Report
Received By:

Inspector: