

**STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT**



PURPOSE:

- ROUTINE REINSPECTION
- CONSTRUCT. CHANGE OF OWNER
- COMPLAINT CONSULTATION
- QA SURVEY OTHER
- OTHER _____

**FOOD SERVICE
INSPECTION REPORT**

NAME OF ESTABLISHMENT Old Town Elementary
 ADDRESS 221 SE 136 Ave CITY Old Town
 OWNER DDS ZIP 32680
 PERSON IN CHARGE Karen Tillis PHONE 542-7818

RESULTS

Satisfactory
 Incomplete
 Unsatisfactory

Correct Violations by
 Next Inspection
 8:00 AM on:

DATE	
0	05
1	06
2	07
3	08
4	09
5	10
6	11
7	12
8	13
9	14

OUT OF BUSINESS

BEGIN	END	DATE	POSITION #	CERTIFICATE NUMBER	TYPE
12:30	12:55	12/07/17	29905	116-48-101034	<input checked="" type="checkbox"/> School
1:00	1:00	0 0 0 0 05	0 0 0 0 0	0 0 0 0 0	<input type="checkbox"/> Hospital
2:05 AM	2:05 AM	1 1 1 1 06	1 1 1 1 1	1 1 1 1 1	<input type="checkbox"/> Nursing
3:10 PM	3:10 PM	2 2 2 2 07	2 2 2 2 2	2 2 2 2 2	<input type="checkbox"/> Detention
4:15	4:15	3 3 3 3 08	3 3 3 3 3	3 3 3 3 3	<input type="checkbox"/> Lounge
5:20	5:20	4 4 4 4 09	4 4 4 4 4	4 4 4 4 4	<input type="checkbox"/> Civic
6:25	6:25	5 5 5 5 10	5 5 5 5 5	5 5 5 5 5	<input checked="" type="checkbox"/> Movie
7:30	7:30	6 6 6 6 11	6 6 6 6 6	6 6 6 6 6	<input type="checkbox"/> School
8:35	8:35	7 7 7 7 12	7 7 7 7 7	7 7 7 7 7	<input type="checkbox"/> Residen.
9:40	9:40	8 8 8 8 13	8 8 8 8 8	8 8 8 8 8	<input type="checkbox"/> Child
10:45	10:45	9 9 9 9 14	9 9 9 9 9	9 9 9 9 9	<input type="checkbox"/> Limited
11:50	11:50				<input type="checkbox"/> Other
12:55	12:55				

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.

<input type="checkbox"/> 1. Sources, etc.	<input type="checkbox"/> 14. Sneeze guards	<input type="checkbox"/> 27. Design and fabrication	OTHER FACILITIES AND OPERATIONS
FOOD PROTECTION	<input type="checkbox"/> 15. Transportation of food	<input type="checkbox"/> 28. Installation and location	<input type="checkbox"/> 39. Other facilities and operations
<input type="checkbox"/> 2. Stored temperature	<input type="checkbox"/> 16. Poisonous/Toxic materials	<input type="checkbox"/> 29. Cleanliness of equipment	TEMPORARY FOOD SERVICE EVENTS
<input type="checkbox"/> 3. No further cooking/Rapid cooling	PERSONNEL	<input checked="" type="checkbox"/> 30. Methods of washing	<input type="checkbox"/> 40. Temporary food service events
<input type="checkbox"/> 4. Thawing	<input type="checkbox"/> 17. Exclusion of personnel	SANITARY FACILITIES AND CONTROLS	VENDING MACHINES
<input type="checkbox"/> 5. Raw fruits	<input type="checkbox"/> 18. Cleanliness	<input type="checkbox"/> 31. Water supply	<input type="checkbox"/> 41. Vending machines
<input type="checkbox"/> 6. Pork cooking	<input type="checkbox"/> 19. Tobacco use	<input type="checkbox"/> 32. Ice	MANAGER CERTIFICATION
<input type="checkbox"/> 7. Poultry cooking	<input type="checkbox"/> 20. Handwashing	<input type="checkbox"/> 33. Sewage	<input type="checkbox"/> 42. Manager certification
<input type="checkbox"/> 8. Other animal cooking	<input type="checkbox"/> 21. Handling of dishware	<input type="checkbox"/> 34. Plumbing	CERTIFICATES AND FEES
<input type="checkbox"/> 9. Least contact/Reheating	EQUIPMENT/UTENSILS	<input type="checkbox"/> 35. Toilet facilities	<input type="checkbox"/> 43. Certificates and fees
<input checked="" type="checkbox"/> 10. Food container	<input type="checkbox"/> 22. Refrigeration facilities/Thermometers	<input type="checkbox"/> 36. Handwashing facilities	INSPECTION/ENFORCEMENT
<input type="checkbox"/> 11. Buffet requirements	<input type="checkbox"/> 23. Sinks	<input type="checkbox"/> 37. Garbage disposal	<input type="checkbox"/> 44. Inspection/Enforcement
<input type="checkbox"/> 12. Self-service condiments	<input type="checkbox"/> 24. Ice storage/Counter-protector	<input type="checkbox"/> 38. Vermin control	
<input type="checkbox"/> 13. Reservice of food	<input type="checkbox"/> 25. Ventilation/Storage/Sufficient equipment		
	<input type="checkbox"/> 26. Dishwashing facilities		

ITEM NUMBERS	COMMENTS AND INSTRUCTIONS (continue on attached sheet)
30	Sanitize solution is not at appropriate strength
10	Items not in original container need date + label attached

HEALTH DEPARTMENT INSPECTOR: Pam Robinson PHONE: 514-9092
 COPY OF REPORT RECEIVED BY: Kyle Bass DATE: 12/7/17