

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



PURPOSE:

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

**FOOD SERVICE
INSPECTION REPORT**

NAME OF ESTABLISHMENT Alachua Elementary
 ADDRESS 13800 NW 14th St CITY Alachua
 OWNER S.S.C. ZIP 32015
 PERSON IN CHARGE Alan Galy PHONE 907-467-4129

RESULTS

Satisfactory
 Incomplete
 Unsatisfactory

Correct Violations by
 Next Inspection
 8:00 AM on:

DATE	RESULTS
05	
06	
07	
08	
09	
10	
11	
12	
13	
14	

OUT OF BUSINESS

DATE	POSITION #	CERTIFICATE NUMBER	TYPE
05	76852	1-48-09010	<input type="checkbox"/> Hospital
06			<input type="checkbox"/> Nursing
07			<input type="checkbox"/> Detention
08			<input type="checkbox"/> Lounge
09			<input type="checkbox"/> Civic
10			<input type="checkbox"/> Movie
11			<input checked="" type="checkbox"/> School
12			<input type="checkbox"/> Residen.
13			<input type="checkbox"/> Child
14			<input type="checkbox"/> Limited
			<input type="checkbox"/> Other

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 checked="" type="checkbox"/> 14. Sneeze guards | <input type="checkbox"/> 27. Design and fabrication | OTHER FACILITIES AND OPERATIONS |
| <input type="checkbox"/> 2. Stored temperature | <input type="checkbox"/> 15. Transportation of food | <input type="checkbox"/> 28. Installation and location | |
| <input type="checkbox"/> 3. No further cooking/Rapid cooling | <input type="checkbox"/> 16. Poisonous/Toxic materials | <input type="checkbox"/> 29. Cleanliness of equipment | <input type="checkbox"/> 39. Other facilities and operations |
| <input type="checkbox"/> 4. Thawing | PERSONNEL | <input type="checkbox"/> 30. Methods of washing | TEMPORARY FOOD SERVICE EVENTS |
| <input type="checkbox"/> 5. Raw fruits | <input type="checkbox"/> 17. Exclusion of personnel | SANITARY FACILITIES AND CONTROLS | <input type="checkbox"/> 40. Temporary food service events |
| <input type="checkbox"/> 6. Pork cooking | <input type="checkbox"/> 18. Cleanliness | <input type="checkbox"/> 31. Water supply (L) | VENDING MACHINES |
| <input type="checkbox"/> 7. Poultry cooking | <input type="checkbox"/> 19. Tobacco use | <input type="checkbox"/> 32. Ice | <input type="checkbox"/> 41. Vending machines |
| <input type="checkbox"/> 8. Other animal cooking | <input type="checkbox"/> 20. Handwashing | <input type="checkbox"/> 33. Sewage (L) | MANAGER CERTIFICATION |
| <input type="checkbox"/> 9. Least contact/Reheating | <input type="checkbox"/> 21. Handling of dishware | <input type="checkbox"/> 34. Plumbing | <input type="checkbox"/> 42. Manager certification |
| <input type="checkbox"/> 10. Food container (L.S.) | EQUIPMENT/UTENSILS | <input type="checkbox"/> 35. Toilet facilities | CERTIFICATES AND FEES |
| <input type="checkbox"/> 11. Buffet requirements | <input type="checkbox"/> 22. Refrigeration facilities/Thermometers | <input type="checkbox"/> 36. Handwashing facilities | <input type="checkbox"/> 45. Certificates and fees |
| <input type="checkbox"/> 12. Self-service condiments | <input type="checkbox"/> 23. Sinks | <input type="checkbox"/> 37. Garbage disposal | INSPECTION/ENFORCEMENT |
| <input type="checkbox"/> 13. Reservice of food | <input type="checkbox"/> 24. Ice storage/Counter-protector | <input type="checkbox"/> 38. Vermin control (L) | <input type="checkbox"/> 44. Inspection/Enforcement |

ITEM NUMBERS **COMMENTS AND INSTRUCTIONS**
 (continue on attached sheet)

4210347
 778
 Party function 8-1-05

Number of 2005
 August 2

Handwritten notes: *Handwritten notes and signatures*

#7 - maintain buffet line hot food @ 135-140°F (checked)

#14 - lower energy panel specs on propane (handwritten) line along buffet line.

HEALTH DEPARTMENT INSPECTOR Alan Galy PHONE 770-193
 COPY OF REPORT RECEIVED BY Alan Galy DATE 8-21-06