STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT

FOOD SERVICE INSPECTION REPORT

PURPOSE:

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

NAME OF ESTABLISHMENT Hawthorne High School
ADDRESS 21403 SE 69th Ave **CITY** Hawthorne
OWNER SBAC (Food & Nutrition) **ZIP** 32640
PERSON IN CHARGE ANDREA CROWE **PHONE** 352.481.1918

RESULTS

- [x] Satisfactory
- [ ] Incomplete
- [ ] Unsatisfactory

Correct Violations by
- [ ] Next Inspection
- [ ] 8:00 AM on:

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

- [ ] OUT OF BUSINESS

BEGIN		END	
1200pm		1230pm	
1	00	1	00
2	05 AM	2	05 AM
3	10 PM	3	10 PM
4	15	4	15
5	20	5	20
6	25	6	25
7	30	7	30
8	35	8	35
9	40	9	40
10	45	10	45
11	50	11	50
12	55	12	55

DATE				
03	24	09		
0	0	0	0	05
1	1	1	1	06
	2	2	2	07
	3	3	3	08
	4		4	09
	5		5	10
	6		6	11
	7		7	12
	8		8	13
	9		9	14

POSITION #				
2	6	8	70	
0	0	0	0	0
1	1	1	1	1
2	2	2	2	2
3	3	3	3	3
4	4	4	4	4
5	5	5	5	5
6	6	6	6	6
7	7	7	7	7
8	8	8	8	8
9	9	9	9	9

CERTIFICATE NUMBER									
01	-	4	8	-	0	0	0	8	7
0	0		0	0		0	0	0	0	0
1	1		1	1		1	1	1	1	1
2	2		2	2		2	2	2	2	2
3	3		3	3		3	3	3	3	3
4	4		[redacted]	4		4	4	4	4	4
5	5		5	5		5	5	5	5	5
6	6		6	6		6	6	6	6	6
7	7		7	7		7	7	7	7	7
8	8		8	[redacted]		8	8	8	8	8
9	9		9	9		9	9	9	9	9

TYPE

- [ ] Hospital
- [ ] Nursing
- [ ] Detention
- [ ] Lounge
- [ ] Civic
- [ ] Movie
- [x] School
- [ ] Residen.
- [ ] Child
- [ ] Limited
- [ ] 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.

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
- [x] 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

PERSONNEL
- [ ] 17. Exclusion of personnel
- [ ] 18. Cleanliness
- [ ] 19. Tobacco use
- [ ] 20. Handwashing 100%
- [ ] 21. Handling of dishware

EQUIPMENT/UTENSILS
- [ ] 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

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

ITEM NUMBERS freezer = 0°, 1-10, 2°, 0° Cooler = 40° F WIF = 0° F WIC = 36° F chx = 168° burgh = 165° chx nuggets = 167° Fruit = 37° veg = 167°

COMMENTS AND INSTRUCTIONS (continue on attached sheet)

SATISFACTORY

10: Discard of/or return DENTED CANS.

HEALTH DEPARTMENT INSPECTOR: Jay [illegible] *PHONE:* 334 2930 X 3511

COPY OF REPORT RECEIVED BY: X Andrea Crowe *DATE:* X 3-24-9