

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



**FOOD SERVICE
INSPECTION REPORT**

Wed August 9-16-11
PURPOSE:

- REGULAR
- CONSTRUCTION
- COMPLAINT
- SANITARY
- OTHER
- RENEWAL
- CHANGE OF OWNER
- CANCELED
- OTHER

NAME OF ESTABLISHMENT Littlewood Elementary School

ADDRESS 812 NW 34th St. **CITY** GL

OWNER S.B.A.C. **ZIP** 32105

PERSON IN CHARGE Elizabeth Cardon **PHONE** 951-6732

RESULTS		
<input checked="" type="checkbox"/>	Satisfactory	
<input type="checkbox"/>	Incomplete	
<input type="checkbox"/>	Unsatisfactory	
Correct Violations by		
<input type="checkbox"/>	Next Inspection	
DATE		
01	02	03
04	05	06
07	08	09
10	11	12
13	14	15
16	17	18
19	20	21
22	23	24
25	26	27
28	29	30
31	32	33
34	35	36
37	38	39
40	41	42
43	44	45
46	47	48
49	50	51
52	53	54
55	56	57
58	59	60
61	62	63
64	65	66
67	68	69
70	71	72
73	74	75
76	77	78
79	80	81
82	83	84
85	86	87
88	89	90
91	92	93
94	95	96
97	98	99
100	101	102

BEGIN	END	DATE	POSITION #	CERTIFICATE NUMBER	TYPE
11:00	11:59	11/01/11	26882	01-48-02128	REGULAR
1:00	1:59	01/01/01	01/01/01	01/01/01	REGULAR
2:00	2:59	02/01/02	02/01/02	02/01/02	REGULAR
3:00	3:59	03/01/03	03/01/03	03/01/03	REGULAR
4:00	4:59	04/01/04	04/01/04	04/01/04	REGULAR
5:00	5:59	05/01/05	05/01/05	05/01/05	REGULAR
6:00	6:59	06/01/06	06/01/06	06/01/06	REGULAR
7:00	7:59	07/01/07	07/01/07	07/01/07	REGULAR
8:00	8:59	08/01/08	08/01/08	08/01/08	REGULAR
9:00	9:59	09/01/09	09/01/09	09/01/09	REGULAR
10:00	10:59	10/01/10	10/01/10	10/01/10	REGULAR
11:00	11:59	11/01/11	11/01/11	11/01/11	REGULAR
12:00	12:59	12/01/12	12/01/12	12/01/12	REGULAR
13:00	13:59	01/01/13	01/01/13	01/01/13	REGULAR
14:00	14:59	02/01/14	02/01/14	02/01/14	REGULAR

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.

<p>FOOD SUPPLIES</p> <ul style="list-style-type: none"> <input type="checkbox"/> 1. Spoiled, etc. <p>FOOD PROTECTION</p> <ul style="list-style-type: none"> <input checked="" type="checkbox"/> 2. Stored improperly (30) <input type="checkbox"/> 3. No barrier cooking food from line <input type="checkbox"/> 4. Thawing <input type="checkbox"/> 5. Hot holding <input type="checkbox"/> 6. Cook cooling <input type="checkbox"/> 7. Ready cooking <input type="checkbox"/> 8. Under and/or cooking <input type="checkbox"/> 9. Cross contact Refueling <input checked="" type="checkbox"/> 10. Food contact (see below) <input type="checkbox"/> 11. Bulb dispensers <input type="checkbox"/> 12. Self-sealing containers <input type="checkbox"/> 13. Reserve of food 	<ul style="list-style-type: none"> <input checked="" type="checkbox"/> 14. Spices, herbs <input type="checkbox"/> 15. Refrigeration of food <input type="checkbox"/> 16. Raw animal food materials <input type="checkbox"/> 17. Exclusion of personnel <input type="checkbox"/> 18. Containers <input type="checkbox"/> 19. Airborne <input type="checkbox"/> 20. Handwashing <input type="checkbox"/> 21. Handling of absence <p>EQUIPMENT/UTENSILS</p> <ul style="list-style-type: none"> <input checked="" type="checkbox"/> 22. Refrigeration/cooling/freezing <input type="checkbox"/> 23. Sinks <input checked="" type="checkbox"/> 24. Ice storage/containers <input type="checkbox"/> 25. Ventilation/Storage/Refrigeration equipment <input type="checkbox"/> 26. Dishwashing facilities 	<ul style="list-style-type: none"> <input type="checkbox"/> 27. Dish and equipment <input type="checkbox"/> 28. Disinfection and sanitation <input type="checkbox"/> 29. Cleanliness (good) <input type="checkbox"/> 30. Mice/rodent activity <p>SANITARY FACILITIES AND CONTROLS</p> <ul style="list-style-type: none"> <input type="checkbox"/> 31. Water supply (CM) <input type="checkbox"/> 32. Ice <input type="checkbox"/> 33. Sewage (CM) <input type="checkbox"/> 34. Plumbing <input type="checkbox"/> 35. Under facilities <input type="checkbox"/> 36. Handwashing facilities <input type="checkbox"/> 37. Garbage disposal <input type="checkbox"/> 38. Air, Pests, Pesticides 	<p>OTHER FACILITIES AND OPERATIONS</p> <ul style="list-style-type: none"> <input type="checkbox"/> 39. Other facilities and operations <p>TEMPORARY FOOD SERVICE EVENTS</p> <ul style="list-style-type: none"> <input type="checkbox"/> 40. Temporary food service events <p>VENDING MACHINES</p> <ul style="list-style-type: none"> <input type="checkbox"/> 41. Vending machines <p>MANAGER CERTIFICATION</p> <ul style="list-style-type: none"> <input type="checkbox"/> 42. Manager certification <p>CERTIFICATES AND FEES</p> <ul style="list-style-type: none"> <input type="checkbox"/> 43. Certificates and fees <p>INSPECTION/ENFORCEMENT</p> <ul style="list-style-type: none"> <input type="checkbox"/> 44. Inspector Exhibitions
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ITEM NUMBERS WIC @ 38°F
WSP @ 14°F
Hoshizaki sink @

COMMENTS AND INSTRUCTIONS
(continue on attached sheet)

Hubert @ 128°/132°F + 80ppm cl2 / 3 corp. sink @ 140°F
also sink @ 110°F
structural clean @ 48°F
with Hg @ 40°F (non-130ppm)

Kitchen facility & equipment generally clean.
Food temps. (serve & stored) appear satisfactory.

(#14) replace missing (glass/plastic-glass) panel to lower sneeze point over trayed foods.
(#10) store mixed peanut butter & jelly in sealed containers

Lee R. Galt
Xos [Signature]

814-7470
11-1-11