

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



**FOOD SERVICE  
INSPECTION REPORT**

**PURPOSE:**

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

NAME OF ESTABLISHMENT MERANE MIDDLE SCHOOL

ADDRESS 1640 NW 140th St CITY Atalaha

OWNER S.B.A.C. ZIP 32615

PERSON IN CHARGE Carmen Kellum PHONE 907-3539/

**RESULTS**

- Satisfactor
- Incomplete
- Unsatisfactory
- Correct Violations by
- Next Inspection
- 8:00 AM on:

| BEGIN | END   | DATE   | POSITION # | CERTIFICATE NUMBER | TYPE                                       | DATE     |
|-------|-------|--------|------------|--------------------|--|----------|
| 11:30 | 12:00 |        |            |                    |  |          |
| 11:00 | 11:00 |        |            |                    | <input type="checkbox"/> Hospital          | 01/01/01 |
| 12:05 | 2:05  | 060309 | 26882      | 01-48-00132        | <input type="checkbox"/> Nursing           | 01/01/01 |
| 3:10  | 3:10  |        |            |                    | <input type="checkbox"/> Detention         | 02/01/02 |
| 4:10  | 4:10  |        |            |                    | <input type="checkbox"/> Lounge            | 03/01/03 |
| 5:20  | 5:20  |        |            |                    | <input type="checkbox"/> Civic             | 04/01/04 |
| 6:25  | 6:25  |        |            |                    | <input type="checkbox"/> Movie             | 05/01/05 |
| 7:30  | 7:30  |        |            |                    | <input checked="" type="checkbox"/> School | 06/01/06 |
| 8:05  | 8:05  |        |            |                    | <input type="checkbox"/> Residen.          | 07/01/07 |
| 9:40  | 9:40  |        |            |                    | <input type="checkbox"/> Child             | 08/01/08 |
| 10:45 | 10:45 |        |            |                    | <input type="checkbox"/> Limited           | 09/01/09 |
| 11:50 | 11:50 |        |            |                    | <input type="checkbox"/> Other             | 10/01/10 |
| 12:55 | 12:55 |        |            |                    |  | 11/01/11 |
|       |       |        |            |                    |  | 12/01/12 |
|       |       |        |            |                    |  | 01/01/13 |
|       |       |        |            |                    |  | 02/01/14 |

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><b>FOOD SUPPLIES</b></p> <p><input checked="" type="checkbox"/> 1. Spoiled, etc. <u>Ham</u></p> <p><b>FOOD PROTECTION</b></p> <p><input type="checkbox"/> 2. Stored temperature <u>OK</u></p> <p><input type="checkbox"/> 3. No further cooking/Rapid cooling</p> <p><input type="checkbox"/> 4. Chawing</p> <p><input type="checkbox"/> 5. Raw fruits</p> <p><input type="checkbox"/> 6. Cook cooking</p> <p><input type="checkbox"/> 7. Parity cooking</p> <p><input type="checkbox"/> 8. Other animal cooking</p> <p><input type="checkbox"/> 9. Least contact/Reheating</p> <p><input type="checkbox"/> 10. Food container</p> <p><input type="checkbox"/> 11. Buffet requirements</p> <p><input type="checkbox"/> 12. Self-service condiments</p> <p><input type="checkbox"/> 13. Reserve of food</p> | <p><input type="checkbox"/> 14. Sneeze guards</p> <p><input type="checkbox"/> 15. Transportation of food</p> <p><input type="checkbox"/> 16. Poisons/toxic materials</p> <p><b>PERSONNEL</b></p> <p><input type="checkbox"/> 17. Exclusion of personnel</p> <p><input type="checkbox"/> 18. Cleanliness</p> <p><input type="checkbox"/> 19. Tobacco use</p> <p><input type="checkbox"/> 20. Handwashing</p> <p><input type="checkbox"/> 21. Handling of dishware</p> <p><b>EQUIPMENT/UTENSILS</b></p> <p><input type="checkbox"/> 22. Refrigeration facilities <u>OK</u></p> <p><input type="checkbox"/> 23. Sinks</p> <p><input type="checkbox"/> 24. Ice storage/ Cooler protector</p> <p><input type="checkbox"/> 25. Ventilation/Storage/Sufficient equipment</p> <p><input type="checkbox"/> 26. Dishwashing facilities</p> | <p><input type="checkbox"/> 27. Design and fabrication</p> <p><input type="checkbox"/> 28. Installation and location</p> <p><input type="checkbox"/> 29. Cleanliness of equipment</p> <p><input type="checkbox"/> 30. Methods of washing</p> <p><b>SANITARY FACILITIES AND CONTROLS</b></p> <p><input type="checkbox"/> 31. Water supply <u>128°F</u></p> <p><input type="checkbox"/> 32. Ice</p> <p><input type="checkbox"/> 33. Sewage</p> <p><input type="checkbox"/> 34. Plumbing</p> <p><input type="checkbox"/> 35. Toilet facilities</p> <p><input type="checkbox"/> 36. Handwashing facilities</p> <p><input type="checkbox"/> 37. Garbage disposal</p> <p><input type="checkbox"/> 38. Vermin control</p> | <p><b>OTHER FACILITIES AND OPERATIONS</b></p> <p><input checked="" type="checkbox"/> 39. Other facilities and operations</p> <p><b>TEMPORARY FOOD SERVICE EVENTS</b></p> <p><input type="checkbox"/> 40. Temporary food service events</p> <p><b>VENDING MACHINES</b></p> <p><input type="checkbox"/> 41. Vending machines</p> <p><b>MANAGER CERTIFICATION</b></p> <p><input type="checkbox"/> 42. Manager certification</p> <p><b>CERTIFICATES AND FEES</b></p> <p><input type="checkbox"/> 43. Certified and fees</p> <p><b>INSPECTION/ENFORCEMENT</b></p> <p><input type="checkbox"/> 44. Inspection/Enforcement</p> |
|---|--|--|---|

ITEM NUMBERS w/c @ 42°F Hot vent cooler @ 39°F fridge @ 30°F **COMMENTS AND INSTRUCTIONS** (continue on attached sheet)

Rich-que sausage @ 172°F  
Pizza slice @ 156°F  
milk @ 43°F (in June 13 exp.)

- #1 One package of (discarded/gas) ham in walk-in cooler discarded.
- #30 Commonly insufficient cooling of kitchen air temperature. (Work order by school staff to invert)
- \* last week of school year service. Staff to perform deep end of year cleaning on Nov 4
- \* Older building kitchen facility requires continuous sealing of holes & crack/gaps to outside to prevent entry of insects & other unwanted vermin.

HEALTH DEPARTMENT INSPECTOR Lee R. Gates PHONE 334-7930

COPIES OF REPORT RECEIVED BY \*3 Carmen Kellum DATE 6-3-09