

STATE OF FLORIDA  
DEPARTMENT OF HEALTH  
COUNTY HEALTH DEPARTMENT



FOOD SERVICE  
INSPECTION REPORT

PURPOSE:

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

PAIRED  
L AVE  
NUTRITION  
WALS

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

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11			
12			
13			
14			

9	7	8

2	7

1	8	0	6

- Hospital
- Nursing
- Detention
- Lounge
- Civic
- Movie
- School
- Residen.
- Child
- Limited
- Other

			05
			06
			07
			08
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			12
			13
			14

OUT OF BUSINESS

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
- 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
- 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. Certificate and fees
- INSPECTION/ENFORCEMENT
- 44. Inspection/Enforcement

COMMENTS AND INSTRUCTIONS  
(continue on attached sheet)

ITEM NUMBERS

KITCHEN CLOSED

CAFETERIA ONLY USED FOR DINING @ < 50% CAPACITY

3<sup>rd</sup> EQUIPMENT BEING REMOVED / NO FOOD ON SITE

EVANSHALL I SPOKE WITH TERRY AND TOLD HIM WE DO SERVE THERE SO HE WILL RECHECK SAME DURING 9/10/08

HEALTH DEPARTMENT INSPECTOR: *[Signature]* PHONE: 334 7130

COPY OF REPORT RECEIVED BY: *[Signature]* DATE: 9/9/08