

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



PURPOSE:

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

**FOOD SERVICE
INSPECTION REPORT**

NAME OF ESTABLISHMENT Wenke Juana's Dominos (@ SCCC)

ADDRESS 3000 New 93' St **CITY** Cal

OWNER Frankie Wenke **ZIP** 32606

PERSON IN CHARGE Paul Easter **PHONE** 578 6845

RESULTS

Satisfactory

Incomplete

Unsatisfactory

Correct Violations by

Next Inspection

8:00 AM on:

DATE		
0	0	05
1	1	06
2	2	07
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	DATE	POSITION #	CERTIFICATE NUMBER	TYPE
1:00	1:00	1 1 11	2 6 8 0 2	0 1 - 4 8 - 0 0 6 2 2	<input type="checkbox"/> Hospital
2:05 AM	2:05 AM	0 0 0 0 0 5	0 0 0 0 0 0	0 0 0 0 0 0	<input type="checkbox"/> Nursing
3:10 PM	3:10 PM	0 0 0 0 0 6	1 1 1 1 1 1	1 1 1 1 1 1	<input type="checkbox"/> Detention
4:15	4:15	2 2 2 0 7	2 2 2 2 2	2 2 2 2 2 2	<input type="checkbox"/> Lounge
5:20	5:20	3 3 3 0 8	3 3 3 3 3	3 3 3 3 3 3	<input type="checkbox"/> Civic
6:25	6:25	4 4 0 9	4 4 4 4 4	4 4 4 4 4 4	<input type="checkbox"/> Movie
7:30	7:30	5 5 0 10	5 5 5 5 5	5 5 5 5 5 5	<input checked="" type="checkbox"/> School
8:35	8:35	6 6 0 11	6 6 6 6 6	6 6 6 6 6 6	<input type="checkbox"/> Residen.
9:40	9:40	7 7 0 12	7 7 7 7 7	7 7 7 7 7 7	<input type="checkbox"/> Child
10:45	10:45	8 8 0 13	8 8 8 8 8	8 8 8 8 8 8	<input type="checkbox"/> Limited
11:50	11:50	9 9 0 14	9 9 9 9 9	9 9 9 9 9 9	<input type="checkbox"/> Other
12:55	12:55				

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

ITEM NUMBERS	COMMENTS AND INSTRUCTIONS (continue on attached sheet)
11	Facility/Personnel & food service operations appears satisfactory
21	Arrange to test (unwrapped) & glassware utensils for chem self-service station
	Remember change sanitized wipe cloth water frequently

HEALTH DEPARTMENT INSPECTOR: Lee R. Carter PHONE: 334 7130

COPY OF REPORT RECEIVED BY: [Signature] DATE: 11 23 7