

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



PURPOSE:

**FOOD SERVICE
INSPECTION REPORT**

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

RESULTS

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

NAME OF ESTABLISHMENT Williams Elementary School

ADDRESS 1245 SE 7th Ave CITY GAINESVILLE

OWNER SBAC (FOOD = Nutrition) ZIP 32641

PERSON IN CHARGE LISA SMITH PHONE 955.6739

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

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

DATE	POSITION #	CERTIFICATE NUMBER	TYPE
12 08 08	268 SD	91 - 48 - 00238	<input type="checkbox"/> Hospital
0 0 0 05	0 0 0 0 0	0 0 0 0 0 0	<input type="checkbox"/> Nursing
0 0 0 06	0 0 0 0 0	0 0 0 0 0 0	<input type="checkbox"/> Detention
2 2 2 07	2 2 2 2 2	2 2 2 2 2 2	<input type="checkbox"/> Lounge
3 3 3 08	3 3 3 3 3	3 3 3 3 3 3	<input type="checkbox"/> Civic
4 4 4 09	4 4 4 4 4	4 4 4 4 4 4	<input type="checkbox"/> Movie
5 5 5 10	5 5 5 5 5	5 5 5 5 5 5	<input checked="" type="checkbox"/> School
6 6 6 11	6 6 6 6 6	6 6 6 6 6 6	<input type="checkbox"/> Residen.
7 7 7 12	7 7 7 7 7	7 7 7 7 7 7	<input type="checkbox"/> Child
8 8 8 13	8 8 8 8 8	8 8 8 8 8 8	<input type="checkbox"/> Limited
9 9 9 14	9 9 9 9 9	9 9 9 9 9 9	<input type="checkbox"/> 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.

- | | | | |
|--|---|---|---|
| <p>FOOD SUPPLIES</p> <ul style="list-style-type: none"> <input type="checkbox"/> 1. Sources, etc. <p>FOOD PROTECTION</p> <ul style="list-style-type: none"> <input type="checkbox"/> 2. Stored temperature <input type="checkbox"/> 3. No further cooking/Rapid cooling <input type="checkbox"/> 4. Thawing <input type="checkbox"/> 5. Raw fruits <input type="checkbox"/> 6. Pork cooking <input type="checkbox"/> 7. Poultry cooking <input type="checkbox"/> 8. Other animal cooking <input type="checkbox"/> 9. Least contact/Reheating <input type="checkbox"/> 10. Food container <input type="checkbox"/> 11. Buffet requirements <input type="checkbox"/> 12. Self-service condiments <input type="checkbox"/> 13. Reservice of food | <ul style="list-style-type: none"> <input type="checkbox"/> 14. Sneeze guards <input type="checkbox"/> 15. Transportation of food <input type="checkbox"/> 16. Poisonous/Toxic materials <p>PERSONNEL</p> <ul style="list-style-type: none"> <input type="checkbox"/> 17. Exclusion of personnel <input type="checkbox"/> 18. Cleanliness <input type="checkbox"/> 19. Tobacco use <input type="checkbox"/> 20. Handwashing <u>100°</u> <input type="checkbox"/> 21. Handling of dishware <p>EQUIPMENT/UTENSILS</p> <ul style="list-style-type: none"> <input type="checkbox"/> 22. Refrigeration facilities/Thermometers <input type="checkbox"/> 23. Sinks <input type="checkbox"/> 24. Ice storage/Counter-protector <input type="checkbox"/> 25. Ventilation/Storage/Sufficient equipment <input type="checkbox"/> 26. Dishwashing facilities <u>mechan wash down using 3 comp + sanitizer</u> | <ul style="list-style-type: none"> <input type="checkbox"/> 27. Design and fabrication <input type="checkbox"/> 28. Installation and location <input type="checkbox"/> 29. Cleanliness of equipment <input type="checkbox"/> 30. Methods of washing <p>SANITARY FACILITIES AND CONTROLS</p> <ul style="list-style-type: none"> <input type="checkbox"/> 31. Water supply <input type="checkbox"/> 32. Ice <input type="checkbox"/> 33. Sewage <input type="checkbox"/> 34. Plumbing <input type="checkbox"/> 35. Toilet facilities <input type="checkbox"/> 36. Handwashing facilities <input type="checkbox"/> 37. Garbage disposal <input type="checkbox"/> 38. Vermin control | <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. Inspection/Enforcement |
|--|---|---|---|

ITEM NUMBERS clear 14 = 150° vap = 198° milk = 42.2° F **COMMENTS AND INSTRUCTIONS** Freezer = 0° F WIF = 29° F Case = 38°, 41°, 38° WIF = -6° F

(continue on attached sheet)

SATISFACTORY

HEALTH DEPARTMENT INSPECTOR: _____ PHONE: 334 2730

COPY OF REPORT RECEIVED BY: Lisa Smith DATE: 12-8-08