STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



RESULT: Satisfactory

## Facility Information

Permit Number: 01-48-00087
Name of Facility: Hawthorne High School
Address: 21403 SE 69th Avenue
City, Zip: Hawthorne 32640

Type: School (more than 9 months)
Owner: SBAC (Food & Nutrition)
Person In Charge: Angela Jenkins Phone: 481-1918

**Correct By: Next Inspection**
**Re-Inspection Date: None**

## Inspection Information

Purpose: Routine
Inspection Date: 2/7/2017

Begin Time: 11:15 AM
End Time: 11:49 AM

## Additional Information

No Additional Information Available

*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.*

## Violation Markings

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
X 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
X 37. Garbage disposal
38. Vermin control
OTHER FACILITIES AND OPERATIONS
X 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. Certificates and fees
INSPECTION/ENFORCEMENT
44. Inspection/Enforcement

## General Comments

No General Comments Available

Email Address(es): jenkinsa@gm.sbac.edu

Inspector Signature:

Client Signature:

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## Violations Comments

| |
|---|
| Violation #10. Food container<br>Please mark items with date of thawing and consume in 24 hours - corrected. Two pans of onion/ground beef leftovers not dated in walk-in cooler - corrected.<br>CODE REFERENCE: Storage Containers. 64E-11.004(13)(14). Food storage containers shall be clean, covered, and marked with their contents. Refrigerated, ready-to-eat, potentially hazardous food prepared in the facility, must be marked with date of preparation, if held greater than 24 hours. Food must be stored six inches above the floor. |
| Violation #37. Garbage disposal<br>Dumpster is full. Please ensure garbage is collected at an appropriate frequency to prevent harborage of pests. |
| Violation #39. Other facilities and operations<br>Please sweep under shelves in dry goods storage area. |

Inspection Conducted By: Maxwell Lloyd (26870)
Inspector Contact Number: Work: (352) 334-7930 ex. 3511
Print Client Name:
Date: 2/7/2017

Inspector Signature:

Client Signature: