

8341

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



Facility Information

RESULT: Satisfactory

Permit Number: 10-48-00126
Name of Facility: Clay High School
Address: 2025 State Road 16 W
City, Zip: Green Cove Springs 32043

Correct By: None
Re-Inspection Date: None

Type: School (9 months or less)
Owner: Clay County School Board
Person In Charge: Brenda Michael Phone: (904) 366-7286

Inspection Information

Purpose: Routine
Inspection Date: 5/7/2018

Begin Time: 10:25 AM
End Time: 11:25 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 | 17. Exclusion of personnel | 34. Plumbing |
| 1. Sources, etc. | 18. Cleanliness | 35. Toilet facilities |
| FOOD PROTECTION | 19. Tobacco use | 36. Handwashing facilities |
| 2. Stored temperature | 20. Handwashing | 37. Garbage disposal |
| 3. No further cooking/Rapid cooling | 21. Handling of dishware | 38. Vermin control |
| 4. Thawing | EQUIPMENT/UTENSILS | OTHER FACILITIES AND OPERATIONS |
| 5. Raw fruits | 22. Refrigeration facilities/Thermometers | 39. Other facilities and operations |
| 6. Pork cooking | 23. Sinks | TEMPORARY FOOD SERVICE EVENTS |
| 7. Poultry cooking | 24. Ice storage/Counter-protector | 40. Temporary food service events |
| 8. Other animal cooking | 25. Ventilation/Storage/Sufficient equipment | VENDING MACHINES |
| 9. Least contact/Reheating | 26. Dishwashing facilities | 41. Vending machines |
| 10. Food container | 27. Design and fabrication | MANAGER CERTIFICATION |
| 11. Buffet requirements | 28. Installation and location | 42. Manager certification |
| 12. Self-service condiments | 29. Cleanliness of equipment | CERTIFICATES AND FEES |
| 13. Reservice of food | 30. Methods of washing | 43. Certificates and fees |
| 14. Sneeze guards | SANITARY FACILITIES AND CONTROLS | INSPECTION/ENFORCEMENT |
| 15. Transportation of food | 31. Water supply | 44. Inspection/Enforcement |
| 16. Poisonous/Toxic materials | 32. Ice | |
| PERSONNEL | 33. Sewage | |

Inspector Signature:

Client Signature:

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2 of 2

General Comments

Reach in Frige 37, 38,38, 41, 40 no vicoations observed
Walk-in Freezer -12, 8
Walk-In Frige 40
Chicken Strips 178
Chicken Sandwich 152,150
meatball subs 158
baked potatoes 178
rice 160
green bean 168
macandcheese160,160
hot wings 178,165
onion rings 159

Email Address(es): eleshia.buchanan@myoneclay.net

Violations Comments

No Violation Comments Available

Inspection Conducted By: Alan Davis (54674)
Inspector Contact Number: Work: (904) 278-3787 ex.
Print Client Name:
Date: 5/7/2018

Inspector Signature:

Alan Davis

Client Signature:

Brenda Michael