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

PURPOSE:
- [x] ROUTINE
- [ ] PRE-INSPECTION
- [ ] CONSULTATION
- [ ] CHANGE OF OWNER
- [ ] COMPLAINT
- [ ] CONSULTATION
- [ ] OTHER
- [ ] FOLLOW-UP
- [ ] OTHER

ENTERED

NAME OF ESTABLISHMENT Grove Park Elementary
ADDRESS 1643 Blanding Mullen St CITY JP
OWNER Clay County Schools ZIP 32073
PERSON IN CHARGE Al Chambers PHONE 336-1288

RESULTS
- [ ] Satisfactory
- [ ] Incomplete
- [ ] Unsatisfactory

Correct Violations by
- [ ] Next Inspection
- [ ] 8:00 AM on:

BEGIN	END	DATE	POSITION #	CERTIFICATE NUMBER	TYPE
10:35 AM	10:45	09 14 18	27240	- 48 - 00130	School

DATE		

- [ ] OUT OF BUSINESS

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.

FOOD SUPPLIES
- [ ] 1. Sources, etc.

FOOD PROTECTION
- [ ] 2. Storage temperatures
- [ ] 3. Contamination, cooling, reheating, cooking
- [ ] 4. Thawing
- [ ] 5. Raw foods
- [ ] 6. Raw cooking
- [ ] 7. Ready-to-eat foods
- [ ] 8. Other aspects of cooking
- [ ] 9. Food contact/Reheating
- [ ] 10. Food container
- [ ] 11. Bottle requirements
- [ ] 12. Self-service containers
- [ ] 13. Refrigeration of food
- [ ] 14. Sample of food
- [ ] 15. Transportation of food
- [ ] 16. Poisonous/Toxic materials

PERSONNEL
- [ ] 17. Exclusion of personnel
- [ ] 18. Cleanliness
- [ ] 19. Infectious disease
- [ ] 20. Handwashing
- [ ] 21. Handling of dishware

EQUIPMENT/UTENSILS
- [ ] 22. Refrigeration facilities/Thermometers
- [ ] 23. Sinks
- [ ] 24. Food 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. Certificates and fees

INSPECTION/ENFORCEMENT
- [ ] 44. Inspection/Enforcement

ITEM NUMBERS Dishwasher 160°W 190°R

COMMENTS AND INSTRUCTIONS (continue on attached sheet)

milk box 40
potatoes 140° chicken 140°

No violations observed

HEALTH DEPARTMENT INSPECTOR Phyllis Barnett PHONE 278-3784
Al Chambers DATE 5/14/18

CHD HEADQUARTERS