STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT

FOOD SERVICE INSPECTION REPORT

PURPOSE:
- [x] ROUTINE
- [ ] CONSTRUCTION
- [ ] COMPLAINT
- [ ] OBSERVED
- [ ] OTHER
- [ ] INSPECTION
- [ ] CHANGE OF OWNER
- [ ] CONSULTATION
- [ ] OTHER

NAME OF ESTABLISHMENT: OP Elementary

ADDRESS: 1401 Plainfield CITY: OP

OWNER: Clay County School ZIP: 32073

PERSON IN CHARGE: Marty Dowling PHONE: 336-2403

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

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

BEGIN	END	DATE	POSITION #	CERTIFICATE NUMBER	TYPE	DATE
10:00 A	10:15 A	05 14 18	27240	10-48-00142	Hospital	05
					Sanitary	06
					Detention	
					Lounge	
					Civic	
					Movie	
					School	
					Residence	
					Child	
					Limited	
					Other	

ENTERED

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. Source/safety

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. Less common/reheating
- [ ] 10. Food containers
- [ ] 11. Buffer/vendor/events
- [ ] 12. Self service condiments
- [ ] 13. Reservoir 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 dishwasher

EQUIPMENT/UTENSILS
- [ ] 22. Refrigeration facilities (thermometer)
- [ ] 23. Sinks
- [ ] 24. Ice storage/counter protection
- [ ] 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 T.OP
- [ ] 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: refrig 32° 32° freezer 0°

COMMENTS AND INSTRUCTIONS (continue on attached sheet): milk cooler - 32° peas 170° chicken wings 170° potatos 140°

Single service trays/utensiles - No violations observed

Kitchen scheduled for upgrade this summer.

[illegible] Rupert C Barnett PHONE 278-3784

[illegible] DATE 5/14/18

CHO/HEADQUARTERS