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

**PURPOSE:**

- [x] ROUTINE
- [ ] REINSPECTION
- [ ] CONSTRUCT.
- [ ] CHANGE OF OWNER
- [ ] COMPLAINT
- [ ] CONSULTATION
- [ ] QA SURVEY
- [ ] OTHER
- [ ] OTHER

NAME OF ESTABLISHMENT: Eagle Lake Elem
ADDRESS: 400 Crystal Beach Rd CITY: Eagle Lake
OWNER: PCSB ZIP: 33839
PERSON IN CHARGE: Lisette Partain PHONE: 291-5362

**RESULTS**

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

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

| DATE | |
|---|---|
| | 05 |
| | 06 |
| | 07 |
| | 08 |
| | 09 |
| | 10 |
| | 11 |
| | 12 |
| | 13 |
| | 14 |

- [ ] OUT OF BUSINESS

| BEGIN | END |
|---|---|
| 1200 | 1220 |

| DATE | POSITION # | CERTIFICATE NUMBER | TYPE |
|---|---|---|---|
| 10/21 | 80102 | 53-48-00517 | Hospital |
| | | | Nursing |
| | | | Detention |
| | | | Lounge |
| | | | Civic |
| | | | Movie |
| | | | School |
| | | | Residen. |
| | | | Child |
| | | | Limited |
| | | | 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.*

**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
- [ ] 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
- [ ] 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

**ITEM NUMBERS** | **COMMENTS AND INSTRUCTIONS** (continue on attached sheet)

39. Tiles by handwash sink are chipped & broken - please repair - Surface must be smooth & easily cleanable

HEALTH DEPARTMENT INSPECTOR: Rina Solanki PHONE: 519-8330 X.12109

COPY OF REPORT RECEIVED BY: Lisette Partain DATE: 10/12/11

DH Form 4023, 1/05 (Obsoletes Previous Editions)

CHD/HEADQUARTERS