

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

1861



PURPOSE:

- ROUTINE
- REINSPECTION
- CONSTRUCT
- CHANGE OF OWNER
- COMPLAINT
- CONSULTATION
- QASURVEY
- OTHER

NAME OF ESTABLISHMENT Blake Academy
 ADDRESS 510 Hartzell Ave CITY LaMeland
 OWNER Polk County School Board ZIP 33870
 PERSON IN CHARGE Brenda Sine PHONE 863-449-2874

RESULTS

- Satisfactory
- Incomplete
- Unsatisfactory

Correct Violations by

- Next Inspection
- 8:00 AM on:

DATE
0 0 0 0 05
1 1 1 1 06
2 2 2 2 07
3 3 3 3 08
4 4 4 4 09
5 5 5 5 10
6 6 6 6 11
7 7 7 7 12
8 8 8 8 13
9 9 9 9 14

- OUT OF BUSINESS

BEGIN	END
1 00	1 00
2 05 AM	2 05 AM
3 10 PM	3 10 PM
4 15	4 15
5 20	5 20
6 25	6 25
7 30	7 30
8 35	8 35
9 40	9 40
10 45	10 45
11 50	11 50
12 55	12 55

DATE	POSITION #	PERMIT NUMBER	TYPE
05 01 20 18	29341	53 48 01438	- Hospital
0 0 0 0 95	0 0 0 0 0 0	0 0 0 0 0 0 0 0	- Nursing
1 1 1 1 96	1 1 1 1 1 1	1 1 1 1 1 1 1 1	- Detention
2 2 2 2 97	2 2 2 2 2 2	2 2 2 2 2 2 2 2	- Lounge
3 3 3 3 98	3 3 3 3 3 3	3 3 3 3 3 3 3 3	- Civic
4 4 4 4 99	4 4 4 4 4 4	4 4 4 4 4 4 4 4	- Movie
5 5 5 5 00	5 5 5 5 5 5	5 5 5 5 5 5 5 5	- School
6 6 6 6 01	6 6 6 6 6 6	6 6 6 6 6 6 6 6	- Residen
7 7 7 7 02	7 7 7 7 7 7	7 7 7 7 7 7 7 7	- Child
8 8 8 8 03	8 8 8 8 8 8	8 8 8 8 8 8 8 8	- Limited
9 9 9 9 04	9 9 9 9 9 9	9 9 9 9 9 9 9 9	- Other

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

ITEM NUMBERS	COMMENTS AND INSTRUCTIONS (continue on attached sheet)
38	Some rodent feces was observed on the floor, in dry goods, as well as on the stage in the cafeteria. Pest control should be consulted with regarding the issue. See Comments on Next Page....

HEALTH DEPARTMENT INSPECTOR: Steven Meadows PHONE 863-519-8330x2027
 COPY OF REPORT RECEIVED BY: Brenda Sine DATE 5/1/18