

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



\*\*\*\* McFeeKA 11/6/2023 5:04:06 PM \*\*\*\*

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 05-48-00583  
Name of Facility: McNair Magnet School Cafeteria  
Address: 1 Challenger Drive  
City, Zip: Rockledge 32955  
  
Type: School (9 months or less)  
Owner: Brevard County School Board  
Person In Charge: Tamila Murphy Phone: (321) 633 3633  
PIC Email: murphy.tamila@brevardschools.org

**Inspection Information**

Purpose: Routine	Number of Risk Factors (Items 1-29): 1	Begin Time: 12:00 PM
Inspection Date: 10/30/2023	Number of Repeat Violations (1-57 R): 0	End Time: 12:55 PM
Correct By: None	Facility Grade: N/A	
<b>Re-Inspection Date: None</b>	Stop Sale: No	

*Marking Key: IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility; COS=violation corrected on site; R=repeat violation from previous inspection*

**FoodBorne Illness Risk Factors And Public Health Interventions**

**SUPERVISION**

- IN** 1. Demonstration of Knowledge/Training
- NA** 2. Certified Manager/Person in charge present

**EMPLOYEE HEALTH**

- IN** 3. Knowledge, responsibilities and reporting
- IN** 4. Proper use of restriction and exclusion
- IN** 5. Responding to vomiting & diarrheal events

**GOOD HYGIENIC PRACTICES**

- IN** 6. Proper eating, tasting, drinking, or tobacco use
- IN** 7. No discharge from eyes, nose, and mouth

**PREVENTING CONTAMINATION BY HANDS**

- IN** 8. Hands clean & properly washed
- IN** 9. No bare hand contact with RTE food
- IN** 10. Handwashing sinks, accessible & supplies

**APPROVED SOURCE**

- IN** 11. Food obtained from approved source
- NO** 12. Food received at proper temperature
- OUT** 13. Food in good condition, safe, & unadulterated (**COS**)
- NA** 14. Shellstock tags & parasite destruction

**PROTECTION FROM CONTAMINATION**

- IN** 15. Food separated & protected; Single-use gloves

- IN** 16. Food-contact surfaces; cleaned & sanitized

- NO** 17. Proper disposal of unsafe food

**TIME/TEMPERATURE CONTROL FOR SAFETY**

- IN** 18. Cooking time & temperatures
- NO** 19. Reheating procedures for hot holding
- IN** 20. Cooling time and temperature
- IN** 21. Hot holding temperatures
- IN** 22. Cold holding temperatures
- IN** 23. Date marking and disposition
- NO** 24. Time as PHC; procedures & records

**CONSUMER ADVISORY**

- IN** 25. Advisory for raw/undercooked food

**HIGHLY SUSCEPTIBLE POPULATIONS**

- NA** 26. Pasteurized foods used; No prohibited foods

**ADDITIVES AND TOXIC SUBSTANCES**

- IN** 27. Food additives: approved & properly used
- IN** 28. Toxic substances identified, stored, & used

**APPROVED PROCEDURES**

- NA** 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

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**Good Retail Practices**

**SAFE FOOD AND WATER**

- NO** 30. Pasteurized eggs used where required
- IN** 31. Water & ice from approved source
- NA** 32. Variance obtained for special processing

**FOOD TEMPERATURE CONTROL**

- IN** 33. Proper cooling methods; adequate equipment
- IN** 34. Plant food properly cooked for hot holding
- IN** 35. Approved thawing methods
- IN** 36. Thermometers provided & accurate

**FOOD IDENTIFICATION**

- IN** 37. Food properly labeled; original container

**PREVENTION OF FOOD CONTAMINATION**

- IN** 38. Insects, rodents, & animals not present
- IN** 39. No Contamination (preparation, storage, display)
- IN** 40. Personal cleanliness
- IN** 41. Wiping cloths: properly used & stored
- NO** 42. Washing fruits & vegetables

**PROPER USE OF UTENSILS**

- OUT** 43. In-use utensils: properly stored (**COS**)
- IN** 44. Equipment & linens: stored, dried, & handled
- IN** 45. Single-use/single-service articles: stored & used

- IN** 46. Slash resistant/cloth gloves used properly

**UTENSILS, EQUIPMENT AND VENDING**

- IN** 47. Food & non-food contact surfaces
- IN** 48. Ware washing: installed, maintained, & used; test strips
- IN** 49. Non-food contact surfaces clean

**PHYSICAL FACILITIES**

- IN** 50. Hot & cold water available; adequate pressure
- IN** 51. Plumbing installed; proper backflow devices
- IN** 52. Sewage & waste water properly disposed
- IN** 53. Toilet facilities: supplied, & cleaned
- IN** 54. Garbage & refuse disposal
- IN** 55. Facilities installed, maintained, & clean
- IN** 56. Ventilation & lighting
- IN** 57. Permit; Fees; Application; Plans

*This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida Administrative Code or Chapter 381.0072, Florida Statutes. Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.*

**Violations Comments**

Violation #13. Food in good condition, safe, & unadulterated  
There were a few strawberries with growth on them. Ensure all foods are routinely checked for expiration. COS- These were discarded at time of inspection.  
CODE REFERENCE: 64E-11.003(1). The food packaging shall not be compromised nor the true appearance, color, or quality of a food be intentionally altered.

Violation #43. In-use utensils: properly stored  
The ice scoop was sitting on top of the ice machine. Ensure ice scoop is kept in a cleanable container. COS- Ice scoop cleaned and put in container at time of inspection.  
CODE REFERENCE: 64E-11.003(4). The establishment shall use an approved method for the storage of in-use utensils during pauses in food preparation or dispensing.

Inspector Signature:

Client Signature:

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**General Comments**

All violations corrected at time of inspection. No other violations observed at time of inspection.

Refrigerator temped at 33 F. Freezer temped at 5 F. Seating capacity- 180 people.

Chicken- 167 F. Taco meat- 197 F. Beans- 186 F, 178 F. Rice- 191 F, 195 F. Corn dog- 145 F. Meatballs- 150 F. Orange chicken- 179 F. Fries- 173 F. Milk- 36 F. Strawberries- 38 F.

3 compartment sink w/ quat sanitizer and test strips (200 ppm)

City water, city sewer.

For important changes to Chapter 64E-11 Food Hygiene, new employee training requirements, Time as a Public Health Control Procedures, and other educational material please visit [www.brevardeh.com](http://www.brevardeh.com) <<http://www.brevardeh.com>>.

· Hepatitis A Virus Alert for Food Workers: <[http://ww11.doh.state.fl.us/comm/\\_partners/hepatitis\\_a/Hep\\_A\\_Facts/hepA\\_foodworkers\\_17x11\\_4-11.pdf](http://ww11.doh.state.fl.us/comm/_partners/hepatitis_a/Hep_A_Facts/hepA_foodworkers_17x11_4-11.pdf)>

· Hepatitis A Disinfection Guide for Public Restrooms:

<[http://ww11.doh.state.fl.us/comm/\\_partners/hepatitis\\_a/Hep\\_A\\_Facts/hepA\\_disinfection\\_17x11\\_public.pdf](http://ww11.doh.state.fl.us/comm/_partners/hepatitis_a/Hep_A_Facts/hepA_disinfection_17x11_public.pdf)>

· Please view the following webpage for educational material on proper handwashing: <<https://www.cdc.gov/handwashing/show-me-the-science.html>>

Email Address(es): [murphy.tamila@brevardschools.org](mailto:murphy.tamila@brevardschools.org)

Inspection Conducted By: Margaret Hansotte (002993)

Inspector Contact Number: Work: (321) 615-9375 ex.

Print Client Name: Arleen O Connor

Date: 10/30/2023

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

05-48-00583 McNair Magnet School Cafeteria