

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



\*\*\*\* McFeeKA 12/15/2023 6:13:12 PM \*\*\*\*

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 05-48-00532  
Name of Facility: Cambridge Elem School Cafeteria  
Address: 2000 Cambridge Drive  
City, Zip: Cocoa 32922

Type: School (9 months or less)  
Owner: Brevard County School Board  
Person In Charge: christine Stinger Phone: (321) 555-5555  
PIC Email: Stinger.christine@brevardschools.org

**Inspection Information**

Purpose: Routine  
Inspection Date: 12/6/2023  
Correct By: None  
**Re-Inspection Date: None**

Number of Risk Factors (Items 1-29): 0  
Number of Repeat Violations (1-57 R): 0  
Facility Grade: N/A  
Stop Sale: No

Begin Time: 10:53 AM  
End Time: 11:29 AM

*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
- NA 12. Food received at proper temperature
- IN 13. Food in good condition, safe, & unadulterated
- NA 14. Shellstock tags & parasite destruction

**PROTECTION FROM CONTAMINATION**

- NA 15. Food separated & protected; Single-use gloves

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

- IN 17. Proper disposal of unsafe food

**TIME/TEMPERATURE CONTROL FOR SAFETY**

- NA 18. Cooking time & temperatures
- NA 19. Reheating procedures for hot holding
- NA 20. Cooling time and temperature
- NA 21. Hot holding temperatures
- IN 22. Cold holding temperatures
- NA 23. Date marking and disposition
- NA 24. Time as PHC; procedures & records

**CONSUMER ADVISORY**

- NA 25. Advisory for raw/undercooked food

**HIGHLY SUSCEPTIBLE POPULATIONS**

- NA 26. Pasteurized foods used; No prohibited foods

**ADDITIVES AND TOXIC SUBSTANCES**

- NA 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**

- NA 30. Pasteurized eggs used where required
- NA 31. Water & ice from approved source
- NA 32. Variance obtained for special processing

**FOOD TEMPERATURE CONTROL**

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

**FOOD IDENTIFICATION**

- NA 37. Food properly labeled; original container

**PREVENTION OF FOOD CONTAMINATION**

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

**PROPER USE OF UTENSILS**

- NA 43. In-use utensils: properly stored
- NA 44. Equipment & linens: stored, dried, & handled
- NA 45. Single-use/single-service articles: stored & used

- NA 46. Slash resistant/cloth gloves used properly

**UTENSILS, EQUIPMENT AND VENDING**

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

No Violation Comments Available

Inspector Signature:

Client Signature:

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**General Comments**

No violations are observed.

Notes: Facility is on City of Cocoa water and sewer. Full food service. Staff training 8/2023. Hot and cold water to all sinks. 3-comp sinks w quat, tested at 200 ppm. All coolers below 41 df, freezers below 0 df. Food temps: Chicken nuggets, fish, mashed potatoes, green beans, temped at 165-170 df, buffalo chicken salad temped at 40 df, milk 36 df, string cheese 33 df.

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).

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): [Stinger.christine@brevardschools.org](mailto:Stinger.christine@brevardschools.org)

Inspection Conducted By: Tasneem Wolfe (084201)  
Inspector Contact Number: Work: (321) 615-9377 ex.  
Print Client Name: christine Stinger  
Date: 12/6/2023

Inspector Signature:

Handwritten signature of Tasneem Wolfe.

Client Signature:

Handwritten signature of Christine Stinger.

Form Number: DH 4023 03/18

05-48-00532 Cambridge Elem School Cafeteria