

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



**** McFeeKA 10/2/2023 9:01:19 AM ****

Facility Information

RESULT: Satisfactory

Permit Number: 05-48-00059
Name of Facility: Southwest Middle School Cafeteria
Address: 451 Eldron Boulevard SE
City, Zip: Palm Bay 32909

Type: School (9 months or less)
Owner: Brevard County School Board
Person In Charge: Stephanie Carr Phone: (321) 952-5810
PIC Email: Carr.Stephanie@brevardschools.org

Inspection Information

| | | |
|---------------------------------|---|----------------------|
| Purpose: Routine | Number of Risk Factors (Items 1-29): 1 | Begin Time: 11:15 AM |
| Inspection Date: 9/29/2023 | Number of Repeat Violations (1-57 R): 0 | End Time: 11:57 AM |
| Correct By: Next Inspection | Facility Grade: N/A | |
| Re-Inspection Date: None | 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
- IN 13. Food in good condition, safe, & unadulterated
- NA 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

- IN 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

- IN 18. Cooking time & temperatures
- IN 19. Reheating procedures for hot holding
- NA 20. Cooling time and temperature
- OUT 21. Hot holding temperatures
- IN 22. Cold holding temperatures
- IN 23. Date marking and disposition
- NO 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

- 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

- IN** 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

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

- NA** 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 #21. Hot holding temperatures

Ham n cheese sandwiches temped at 92 df. At inquiry, facility staff brings them cold from cooler and put directly on hot serving line. This was addressed with the manager. Ham n cheese sandwiches were put in the oven to heat up, second reading 152 df that complies. Violation is corrected onsite.

Ensure to maintain hot foods at 135 df or above. COS.

CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held hot and not subject to an approved HACCP plan, must be maintained at 135°F.

Inspector Signature:

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General Comments

Notes: City water and sewer. Full food service. Staff training 8/2023. Hot and cold water to all sinks. 3 comp sinks w quat, strips onsite, tested at 200 ppm. All coolers below 41 df, freezer below 0 df. Food temps: Chicken meat, taco meat, chicken alfredo pasta, cheese and peperoni pizza slices, corn dogs, fries, temped at 138-157 df. Hot box set at 158, 168 df. Cut veggies, grilled chicken salad, cut diced tomaotes, onions, cucumber, beans, corn, string cheese, milk temped at 38, 39 df. Bathroom sanitary with supplies. No visible sign of vermin observed at the time.

Carr.Stephanie@brevardschools.org

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.

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>

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>

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

Email Address(es): Carr.Stephanie@brevardschools.org

Inspection Conducted By: Tasneem Wolfe (084201)
Inspector Contact Number: Work: (321) 615-9377 ex.
Print Client Name: Stephanie Carr
Date: 9/29/2023

Inspector Signature:

Handwritten signature of Tasneem Wolfe.

Client Signature:

Handwritten signature of Stephanie Carr.

Form Number: DH 4023 03/18

05-48-00059 Southwest Middle School Cafeteria