

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



**** McFeeKA 10/12/2023 5:25:01 PM ****

Facility Information

RESULT: Satisfactory

Permit Number: 05-48-01115
Name of Facility: Oak Park Elem School Cafeteria
Address: 3395 Dairy Road
City, Zip: Titusville 32796

Type: School (9 months or less)
Owner: Brevard County School Board
Person In Charge: Thomas, Ginger - Oak Park elem Phone: (321) 269-4065
PIC Email: thomas.ginger@brevardschools.org

Inspection Information

Purpose: Routine
Inspection Date: 10/10/2023
Correct By: Next Inspection
Re-Inspection Date: None

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

Begin Time: 10:20 AM
End Time: 11:15 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
- 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

- NO** 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- IN** 18. Cooking time & temperatures
- IN** 19. Reheating procedures for hot holding
- IN** 20. Cooling time and temperature
- IN** 21. Hot holding temperatures

- OUT** 22. Cold holding temperatures (**COS**)

- 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

- IN** 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:

T. Wolff

Client Signature:

And P. [Signature]

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



**** McFeeKA 10/12/2023 5:25:01 PM ****

Good Retail Practices

<p>SAFE FOOD AND WATER</p> <p><u>IN</u> 30. Pasteurized eggs used where required</p> <p><u>IN</u> 31. Water & ice from approved source</p> <p><u>NA</u> 32. Variance obtained for special processing</p> <p>FOOD TEMPERATURE CONTROL</p> <p><u>IN</u> 33. Proper cooling methods; adequate equipment</p> <p><u>IN</u> 34. Plant food properly cooked for hot holding</p> <p><u>IN</u> 35. Approved thawing methods</p> <p><u>IN</u> 36. Thermometers provided & accurate</p> <p>FOOD IDENTIFICATION</p> <p><u>IN</u> 37. Food properly labeled; original container</p> <p>PREVENTION OF FOOD CONTAMINATION</p> <p><u>IN</u> 38. Insects, rodents, & animals not present</p> <p><u>IN</u> 39. No Contamination (preparation, storage, display)</p> <p><u>IN</u> 40. Personal cleanliness</p> <p><u>IN</u> 41. Wiping cloths: properly used & stored</p> <p><u>NO</u> 42. Washing fruits & vegetables</p> <p>PROPER USE OF UTENSILS</p> <p><u>IN</u> 43. In-use utensils: properly stored</p> <p><u>IN</u> 44. Equipment & linens: stored, dried, & handled</p> <p><u>IN</u> 45. Single-use/single-service articles: stored & used</p>	<p><u>NA</u> 46. Slash resistant/cloth gloves used properly</p> <p>UTENSILS, EQUIPMENT AND VENDING</p> <p><u>OUT</u> 47. Food & non-food contact surfaces</p> <p><u>IN</u> 48. Ware washing: installed, maintained, & used; test strips</p> <p><u>IN</u> 49. Non-food contact surfaces clean</p> <p>PHYSICAL FACILITIES</p> <p><u>IN</u> 50. Hot & cold water available; adequate pressure</p> <p><u>IN</u> 51. Plumbing installed; proper backflow devices</p> <p><u>IN</u> 52. Sewage & waste water properly disposed</p> <p><u>IN</u> 53. Toilet facilities: supplied, & cleaned</p> <p><u>IN</u> 54. Garbage & refuse disposal</p> <p><u>OUT</u> 55. Facilities installed, maintained, & clean</p> <p><u>IN</u> 56. Ventilation & lighting</p> <p><u>IN</u> 57. Permit; Fees; Application; Plans</p>
---	--

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

<p>Violation #22. Cold holding temperatures</p> <p>Milk from serving line chest temped at 38 df, 45df, & 47 df. Ensure to maintain cold foods at 41 df or below. NOTE: Milk containers from the back were colder temp's vs front of the cooler. Milk containers were rotated to keep temps within compliance i.e., 41 df or below. Work order is put I for the cooler.</p> <p>CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held cold, and not subject to an approved HACCP plan, must be maintained at 41°F.</p>
<p>Violation #47. Food & non-food contact surfaces</p> <p>Milk chest cooler at the serving line is with accumulated water inside due to condensation. Also seal on the door is damaged. Cooler is not maintaining cold food temps equally all around. Repair or replace the cooler. Milk temped at 38 df, 45 and 47 df that is non-compliant.</p> <p>CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.</p>
<p>Violation #55. Facilities installed, maintained, & clean</p> <p>Observed opening around pipe going to the ceiling in mop room; seal it.</p> <p>Observed opening around pipe going to the ceiling in staff break room; seal it.</p> <p>Observed dusty vent in the staff bathroom; clean it.</p> <p>Observed back mold like build up at the ceiling next to vent in staff bathroom; take measures to remove the build up.</p> <p>CODE REFERENCE: 64E-11.003(5). Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. Exterior areas shall be kept cleaned.</p>

Inspector Signature:

T. Wolff

Client Signature:

Andi P. [Signature]

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



**** McFeeKA 10/12/2023 5:25:01 PM ****

General Comments

Violations must be corrected by next routine.

Notes: City water and sewer. Full food service. Staff training current; 8/2023. Hot and cold water to all sinks. Quat sanitizer, strips onsite, tested at 200 ppm. All coolers below 41 df w exception of noted on the report. Freezers below 0 df. Food temps: Mashed potatoes, gravy n turkey, taco meat, peperoni and cheese pizza slices, hamburgers temped at 180-200 df. Yogurt, cut oranges, milk temped at 37-38 df. Milk from serving line chest cooler temped at 38, 45, 4df. Staff bathroom sanitary w supplies. No visible sign of vermin or sanitary nuisance observed at the time.

Two comp prep sinks are used for hand washing and prep both; thoguh splash from hand washing poses a cross contamination issue. Please address this issue and provide a splash gurad in between two sinks to avoid it.

- 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): thomas.ginger@brevardschools.org;
thomas.ginger@brevardschools.org

Inspection Conducted By: Tasneem Wolfe (084201)
Inspector Contact Number: Work: (321) 615-9377 ex.
Print Client Name: Linda Pelechatz
Date: 10/10/2023

Inspector Signature:

Handwritten signature of Tasneem Wolfe.

Client Signature:

Handwritten signature of Linda Pelechatz.