

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



**** McFeeKA 9/27/2023 4:44:03 PM ****

Facility Information

RESULT: Satisfactory

Permit Number: 05-48-01140
Name of Facility: Central Middle School Cafeteria
Address: 2600 Wingate Boulevard
City, Zip: West Melbourne 32904

Type: School (9 months or less)
Owner: Brevard County School Board
Person In Charge: Anna Irizarry Phone: (321) 722-4160
PIC Email: IrizarryValle.Ana@brevardschools.org

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 0	Begin Time: 12:10 PM
Inspection Date: 9/26/2023	Number of Repeat Violations (1-57 R): 0	End Time: 01:00 PM
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
- NO* 20. Cooling time and temperature
- IN* 21. Hot holding temperatures
- IN* 22. Cold holding temperatures
- IN* 23. Date marking and disposition
- IN* 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:

Client Signature:

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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>OUT</u> 35. Approved thawing methods (COS)</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>IN</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>
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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 #35. Approved thawing methods</p> <p>Observed semi frozen orange juice boxes thawing at room temp in dry storage area. Thaw PHF/TCS foods in accordance with rule requirement. This was addressed with PIC. Orange juice was put back in the walk-in cooler. COS.</p> <p>CODE REFERENCE: 64E-11.003(2). Thawing of PHF/TCS foods shall be done in accordance with Rule requirements.</p>
<p>Violation #47. Food & non-food contact surfaces</p> <p>Two of the hot boxes are out of order; repair them. Work order is in per PIC.</p> <p>CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.</p>

Inspector Signature:

Client Signature:

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General Comments

Notes: Facility is on City of Melbourne water and sewer. Full food service w/ no restrictions. Seating capacity 1099. Staff training current; 8/2023. Food temps from serving lines: Taco meat, cheese sticks, cut diced chicken, chicken sandwiches, cheese sticks, fries temped at 155-199 df. Cut diced tomatoes, onions, cucumber, pepers, shredded cheese, corn salsa temped at 45-52 df. Time temperature control log on hand, initial temps of Cut diced tomatoes, onions, cucumber, pepers, shredded cheese, corn 34 that complies, food is discarded at the end. Hot and cold water to all sinks. 3 comp sinks w quat., strips onsite, 200 ppm. All coolers below 41 df, freezers below 0 df. Staff bathroom sanitary and with supplies. No visible sign of vermin observed at the time.

Ana Irizarry
IrizarryValle.Ana@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): IrizarryValle.Ana@brevardschools.org

Inspection Conducted By: Tasneem Wolfe (084201)
Inspector Contact Number: Work: (321) 615-9377 ex.
Print Client Name: Cheryl Fortmayer
Date: 9/26/2023

Inspector Signature:

Handwritten signature of Tasneem Wolfe.

Client Signature:

Handwritten signature of Cheryl Fortmayer.

Form Number: DH 4023 03/18

05-48-01140 Central Middle School Cafeteria