

FOOD SERVICE FOOD SERVICE FOOD SERVICE



STATE OF FLORIDA DEPARTMENT OF HEALTH COUNTY HEALTH DEPARTMENT FOOD SERVICE

PURPOSE:

- ✓ ROUTINE - REINSPECTION
- CONSTRUCT - CHANGE OF OWNER
- COMPLAINT - CONSULTATION
- OA SURVEY
- OTHER _____

NAME OF ESTABLISHMENT	Old Town Elementary School		
ADDRESS	221 SE 136 Avenue	CITY	Old Town
OWNER	Dixie District Schools	ZIP	32680
PERSON IN CHARGE	Dixie District Schools	PHONE	(352) 463-3120

RESULTS	
✓	Satisfactory
-	Incomplete
-	Unsatisfactory
Correct Violations by	
✓	Next Inspection
-	8:00 AM on:
DATE	
0	05
1	06
2	07
3	08
4	09
5	10
6	11
7	12
8	13
9	14
- OUT OF BUSINESS	

BEGIN		END		DATE			POSITION #					PERMIT NUMBER					TYPE										
12	2	PM	1225	PM	1	2	1	4	20	0	3	1	5	5	3	1	5	4	8	0	1	0	3	1			
1	00		1	00	0	0	0	0	95	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	-	Hospital	
2	05	AM	2	05	AM	1	1	1	96	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	-	Nursing	
3	10		3	10		2	2	2	97	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	-	Detention	
4	15		4	15		3	3	3	98	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	-	Lounge	
5	20		5	20		4	4	4	99	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	-	Civic	
6	25		6			5	5	5	00	5	5	5	5	5	5	5	5	5	5	5	5	5	5	5	-	Movie	
7	30		7	30		6	6	6	01	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	-	School	
8	35		8	35		7	7	7	02	7	7	7	7	7	7	7	7	7	7	7	7	7	7	7	-	Residen.	
9	40		9	40		8	8	8	03	8	8	8	8	8	8	8	8	8	8	8	8	8	8	8	-	Child	
10	45		10	45		9	9	9	04	9	9	9	9	9	9	9	9	9	9	9	9	9	9	9	-	Limited	
11	50		11	50																						-	Other
-	55		-	55																						-	OUT OF BUSINESS

Items marked below violate the requirements of Chapters 64E-11 of the Florida Administrative Code and must be corrected. Continued operation of this facility without making these corrections is a violation of Chapter 64E-11, Florida Administrative Code and Chapters 381, and 386, Florida Statutes. Violations must be corrected by the date and time indicated in the Results section above or an administrative fine or other legal action will be initiated.

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|---|--|---|---|
| <p>FOOD SUPPLIES</p> <ul style="list-style-type: none"> - 1. Sources, etc. <p>FOOD PROTECTION</p> <ul style="list-style-type: none"> - 2. Stored temperature - 3. No further cooking/Rapid cooling - 4. Thawing - 5. Raw fruits - 6. Pork cooking - 7. Poultry cooking - 8. Other animal cooking - 9. Least contact/Reheating - 10. Food container - 11. Buffet requirements - 12. Self-service condiments - 13. Reservice of food | <ul style="list-style-type: none"> - 14. Sneeze guards - 15. Transportation of food - 16. Poisonous/Toxic Materials <p>PERSONNEL</p> <ul style="list-style-type: none"> - 17. Exclusion of personnel - 18. Cleanliness - 19. Tobacco use - 20. Handwashing - 21. Handling of dishware <p>EQUIPMENT/UTENSILS</p> <ul style="list-style-type: none"> - 22. Refrigeration facilities/Thermometers - 23. Sinks - 24. Ice storage/Counter-protector - 25. Ventilation/Storage/Sufficient equip. - 26. Dishwashing facilities | <ul style="list-style-type: none"> - 27. Design and fabrication - 28. Installation and location - 29. Cleanliness of equipment - 30. Methods of washing <p>SANITARY FACILITIES AND CONTROLS</p> <ul style="list-style-type: none"> - 31. Water supply - 32. Ice - 33. Sewage - 34. Plumbing - 35. Toilet facilities - 36. Handwashing facilities - 37. Garbage disposal - 38. Vermin control | <p>OTHER FACILITIES AND OPERATIONS</p> <ul style="list-style-type: none"> - 39. Other facilities and operations <p>TEMPORARY FOOD SERVICE EVENTS</p> <ul style="list-style-type: none"> - 40. Temporary food service events <p>VENDING MACHINES</p> <ul style="list-style-type: none"> - 41. Vending machines <p>MANAGER CERTIFICATION</p> <ul style="list-style-type: none"> - 42. Manager certification <p>CERTIFICATES AND FEES</p> <ul style="list-style-type: none"> - 43. Certificates and fees <p>INSPECTION/ENFORCEMENT</p> <ul style="list-style-type: none"> - 44. Inspection/Enforcement |
|---|--|---|---|

ITEM NUMBERS	COMMENTS AND INSTRUCTIONS (continue on attached sheet)
	See Comments on Next Page....

HEALTH DEPARTMENT INSPECTOR:	Wesley Asbell	PHONE:	
COPY OF REPORT RECEIVED BY:	Signed	DATE:	12/14/2016

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DH 4023, 1/05 (Obsoletes Previous Editions)

CHD / HEADQUARTERS

PERMIT NUMBER: 15-48-01031

INSPECTION DATE: 12/14/2016

Inspector Comments:

ITEM NUMBERS	COMMENTS AND INSTRUCTIONS
10. Food container	Any foods not stored in their original containers need to have a label and date CODE REFERENCE: Storage Containers. 64E-11.004(13)(14). Food storage containers shall be clean, covered, and marked with their contents. Refrigerated, ready-to-eat, potentially hazardous food prepared in the facility, must be marked with date of preparation, if held greater than 24 hours. Food must be stored six inches above the