

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 55-48-00024
Name of Facility: SEBASTIAN MIDDLE SCHOOL
Address: 2955 LEWIS SPEEDWAY
City, Zip: Saint Augustine 32084

Type: School (9 months or less)
Owner: SEBASTIAN MIDDLE SCHOOL
Person In Charge: SEBASTIAN MIDDLE SCHOOL Phone: (904) 547-3963

Correct By: Next Inspection
Re-Inspection Date: None

Inspection Information

Purpose: Routine
Inspection Date: 9/28/2018

Begin Time: 10:45 AM
End Time: 11:25 AM

Additional Information

No Additional Information Available

Items marked below violate the requirements of Chapter 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.

Violation Markings

- | | | |
|-------------------------------------|--|-------------------------------------|
| FOOD SUPPLIES | 17. Exclusion of personnel | 34. Plumbing |
| 1. Sources, etc. | 18. Cleanliness | 35. Toilet facilities |
| FOOD PROTECTION | 19. Tobacco use | 36. Handwashing facilities |
| 2. Stored temperature | 20. Handwashing | 37. Garbage disposal |
| 3. No further cooking/Rapid cooling | X 21. Handling of dishware | 38. Vermin control |
| 4. Thawing | EQUIPMENT/UTENSILS | OTHER FACILITIES AND OPERATIONS |
| 5. Raw fruits | 22. Refrigeration facilities/Thermometers | 39. Other facilities and operations |
| 6. Pork cooking | 23. Sinks | TEMPORARY FOOD SERVICE EVENTS |
| 7. Poultry cooking | 24. Ice storage/Counter-protector | 40. Temporary food service events |
| 8. Other animal cooking | 25. Ventilation/Storage/Sufficient equipment | VENDING MACHINES |
| 9. Least contact/Reheating | 26. Dishwashing facilities | 41. Vending machines |
| 10. Food container | 27. Design and fabrication | MANAGER CERTIFICATION |
| 11. Buffet requirements | 28. Installation and location | 42. Manager certification |
| 12. Self-service condiments | 29. Cleanliness of equipment | CERTIFICATES AND FEES |
| 13. Reservice of food | 30. Methods of washing | 43. Certificates and fees |
| 14. Sneez guards | SANITARY FACILITIES AND CONTROLS | INSPECTION/ENFORCEMENT |
| 15. Transportation of food | 31. Water supply | 44. Inspection/Enforcement |
| 16. Poisonous/Toxic materials | 32. Ice | |
| PERSONNEL | 33. Sewage | |

General Comments

No General Comments Available

Email Address(es): john.hardee@stjohns.k12.fl.us

Inspector Signature:

Client Signature:

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Violations Comments

Violation #21. Handling of dishware
Ice scoops improperly being stored on tray rack next to ice machine.
CODE REFERENCE: Other Practices. 64E-11.005(4),(6). Spoons, knives, and forks shall be picked up by their handles. Other dishware shall be handled to prevent touching inside or lip surfaces. Only authorized individuals necessary for the food operation are allowed in the food preparation or utensil washing areas.

Inspection Conducted By: Jannyck Gonima (51550)
Inspector Contact Number: Work: (904) 209-3250 ex. 9
Print Client Name: Mike Hardee
Date: 9/28/2018

Inspector Signature:

Handwritten signature of Jannyck Gonima.

Client Signature:

Handwritten signature of Mike Hardee.