

STATE OF FLORIDA  
DEPARTMENT OF HEALTH  
COUNTY HEALTH DEPARTMENT



PURPOSE:

- ☐ ROUTINE ☐ REINSPECTION  
☐ CONSTRUCT. ☐ CHANGE OF OWNER  
☐ COMPLAINT ☐ CONSULTATION  
☐ QA SURVEY ☐ OTHER  
☐ OTHER \_\_\_\_\_

FOOD SERVICE  
INSPECTION REPORT

NAME OF ESTABLISHMENT \_\_\_\_\_

ADDRESS \_\_\_\_\_ CITY \_\_\_\_\_

OWNER \_\_\_\_\_ ZIP \_\_\_\_\_

PERSON IN CHARGE \_\_\_\_\_ PHONE \_\_\_\_\_

RESULTS

- ☐ Satisfactory  
☐ Incomplete  
☐ Unsatisfactory

Correct Violations by  
☐ Next Inspection  
☐ 8:00 AM on:

DATE

00 00 00 05  
01 01 01 06  
02 02 02 07  
03 03 03 08  
04 04 04 09  
05 05 05 10  
06 06 06 11  
07 07 07 12  
08 08 08 13  
09 09 09 14

☐ OUT OF BUSINESS

| BEGIN    | END      |
|----------|----------|
| 00 00    | 00 00    |
| 01 05 AM | 02 05 AM |
| 03 10 PM | 03 10 PM |
| 04 15    | 04 15    |
| 05 20    | 05 20    |
| 06 25    | 06 25    |
| 07 30    | 07 30    |
| 08 35    | 08 35    |
| 09 40    | 09 40    |
| 10 45    | 10 45    |
| 11 50    | 11 50    |
| 12 55    | 12 55    |

| DATE        |
|-------------|
| 00 00 00 05 |
| 01 01 01 06 |
| 02 02 02 07 |
| 03 03 03 08 |
| 04 04 04 09 |
| 05 05 05 10 |
| 06 06 06 11 |
| 07 07 07 12 |
| 08 08 08 13 |
| 09 09 09 14 |

| POSITION #  |
|-------------|
| 00 00 00 00 |
| 01 01 01 01 |
| 02 02 02 02 |
| 03 03 03 03 |
| 04 04 04 04 |
| 05 05 05 05 |
| 06 06 06 06 |
| 07 07 07 07 |
| 08 08 08 08 |
| 09 09 09 09 |

| CERTIFICATE NUMBER |
|--------------------|
| - 4 8 -            |
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| 01 01 01 01 01 01  |
| 02 02 02 02 02 02  |
| 03 03 03 03 03 03  |
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| 07 07 07 07 07 07  |
| 08 08 08 08 08 08  |
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| TYPE                               |
|------------------------------------|
| <input type="checkbox"/> Hospital  |
| <input type="checkbox"/> Nursing   |
| <input type="checkbox"/> Detention |
| <input type="checkbox"/> Lounge    |
| <input type="checkbox"/> Civic     |
| <input type="checkbox"/> Movie     |
| <input type="checkbox"/> School    |
| <input type="checkbox"/> Residen.  |
| <input type="checkbox"/> Child     |
| <input type="checkbox"/> Limited   |
| <input type="checkbox"/> Other     |

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.

FOOD SUPPLIES

- ☐ 1. Sources, etc.

FOOD PROTECTION

- ☐ 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

- ☐ 14. Sneeze guards

- ☐ 15. Transportation of food

- ☐ 16. Poisonous/Toxic materials

PERSONNEL

- ☐ 17. Exclusion of personnel  
☐ 18. Cleanliness  
☐ 19. Tobacco use  
☐ 20. Handwashing  
☐ 21. Handling of dishware

EQUIPMENT/UTENSILS

- ☐ 22. Refrigeration facilities/Thermometers  
☐ 23. Sinks  
☐ 24. Ice storage/Counter-protector  
☐ 25. Ventilation/Storage/Sufficient equipment  
☐ 26. Dishwashing facilities

- ☐ 27. Design and fabrication

- ☐ 28. Installation and location

- ☐ 29. Cleanliness of equipment

- ☐ 30. Methods of washing

SANITARY FACILITIES

AND CONTROLS

- ☐ 31. Water supply  
☐ 32. Ice  
☐ 33. Sewage  
☐ 34. Plumbing  
☐ 35. Toilet facilities  
☐ 36. Handwashing facilities  
☐ 37. Garbage disposal  
☐ 38. Vermin control

OTHER FACILITIES

AND OPERATIONS

- ☐ 39. Other facilities and operations

TEMPORARY FOOD  
SERVICE EVENTS

- ☐ 40. Temporary food service events

VENDING MACHINES

- ☐ 41. Vending machines

MANAGER CERTIFICATION

- ☐ 42. Manager certification

CERTIFICATES AND FEES

- ☐ 43. Certificates and fees

INSPECTION/ENFORCEMENT

- ☐ 44. Inspection/Enforcement

ITEM  
NUMBERS

COMMENTS AND INSTRUCTIONS  
(continue on attached sheet)

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HEALTH DEPARTMENT INSPECTOR: \_\_\_\_\_ PHONE: \_\_\_\_\_

COPY OF REPORT RECEIVED BY: \_\_\_\_\_ DATE: \_\_\_\_\_

## INSTRUCTIONS

**Note:** Complete this form in its entirety. Shade each applicable bubble in pen or pencil. The EXPLANATION OF CODE REFERENCES is for informational purposes only and is subject to change. The current Florida Administrative Code should be consulted for the official version of these references.

## EXPLANATION OF CODE REFERENCES

### FOOD SUPPLIES

1. **Food Supplies 64E-11.003.** All food is from approved sources. Food is not adulterated misbranded or spoiled. No foods from private homes.

### FOOD PROTECTION

2. **Storage Temperature. 64E-11.004(1)(2).** Food is stored at proper temperatures ( $\leq 41^{\circ}\text{F}$  or  $\geq 140^{\circ}\text{F}$ ).
3. **Chilled Product/Rapid Cooling. 64E-11.004(3).** Cold foods shall be prepared from chilled products. Foods shall be rapidly cooled.
4. **Thawing. 64E-11.004(4).** Foods shall be thawed in refrigerators, in microwaves or as part of the cooking process.
5. **Raw Fruits. 64E-11.004(5).** Raw fruits and vegetables shall be washed prior to use.
6. **Pork and Comminuted Meats. 64E-11.004(6).** Pork products and comminuted meats shall be cooked to  $155^{\circ}\text{F}$  for at least 15 seconds.
7. **Poultry. 64E-11.004(7).** Poultry, stuffing, and stuffed meats shall be cooked to  $165^{\circ}\text{F}$  for at least 15 seconds.
8. **Other Animal Products. 64E-11.004(8)(9)(10).** Raw animal products such as eggs, fish, lamb, beef (except roast beef), etc., shall be cooked to  $145^{\circ}\text{F}$  for 15 seconds. Roast beef shall be cooked in accordance with 64E-11.004, Table 1, FAC. Microwave cooking shall comply with 64E-11.004(10), FAC.
9. **Manual Contact/Reheating. 64E-11.004(12).** All foods shall be prepared with the least possible manual contact. Reheated foods shall be cooked to  $165^{\circ}\text{F}$  ( $190^{\circ}\text{F}$  in microwave).
10. **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  $>24$  hours.
11. **Buffets. 64E-11.004(16).** Buffet foods shall be displayed and served to minimize contamination. Clean plates shall be made available to customers.
12. **Condiments. 64E-11.004(17).** Self-service condiments shall be single service or from dispensers that protect their contents.
13. **Reserve of Food. 64E-11.004(18)(15).** Food once served to a customer shall not be served again. Refrigerated potentially hazardous food that requires date marking, shall be discarded if not sold or served within 10 calendar days.
14. **Sneeze guards. 64E-11.006(1).** Unwrapped foods which are displayed or placed on counters will be provided with sneeze guards or other protection.
15. **Transportation of Food. 64E-11.004(20).** Food being transported to other locations will be protected.
16. **Poisonous Material. 64E-11.004(21).** Only poisonous or toxic material needed to maintain the establishment shall be stored onsite. They will be used as per the labeling and when used food will be protected at all times.

### PERSONNEL

17. **Exclusion of Personnel. 64E-11.005(1).** No person with a communicable disease, that can be transmitted through normal course operations, will work in the food prep area.
18. **Clothing. 64E-11.005(2).** Employee's outer clothing shall be clean.
19. **Tobacco. 64E-11.005(3).** Employee's will not use tobacco in the food prep or storage areas. They will wash their hands after the use of tobacco.
20. **Washing Hands. 64E-11.005(5).** Employee's will wash their hands after: using the toilet, handling soiled equipment, coughing or using tobacco, eating etc.
21. **Other Practices. 64E-11.005(4).** Spoons, knives, and forks shall be picked up by their handles. Other dishware shall be handled to prevent touching inside or lip surfaces.

### EQUIPMENT/UTENSILS

22. **Refrigerators. 64E-11.006(1)(a).** There will be sufficient, working, refrigerators. Each refrigerator will have a working thermometer.
23. **Prep. Sinks. 64E-11.006(1)(b).** There will be sufficient, working food prep sinks.
24. **Storage. 64E-11.006(1)(c)-(e).** There shall be sufficient, cabinets, water dispensing devices, storage for single service articles.
25. **Hoods. 64E-11.006(1)(g)-(k).** There will be approved hoods over cooking equipment. Proper dispensers for tableware. There will be sufficient spoons, scoops in the food prep and service areas and sufficient utensils. Dipper wells for ice cream. There will be a janitor sink or can wash.
26. **Dishwashing. 64E-11.006(1)(m).** There will be appropriate dishwashing equipment.
27. **Designed. 64E-11.006(2).** All equipment will be the proper design and fabrication.
28. **Installed. 64E-11.006(3).** All equipment will be installed and located to facilitate cleaning and allow full compliance with this code.
29. **Cleaned. 64E-11.006(4).** All equipment will be maintained in a clean and sanitized manner.
30. **Methods of Washing. 64E-11.006(5).** There will be approved methods of washing all equipment.

### SANITARY FACILITIES AND CONTROLS

31. **Water. 64E-11.007(1).** The water supply will be from an approved source.
32. **Ice. 64E-11.007(2).** Ice brought into the facility will be from an approved source.
33. **Sewage. 64E-11.007(3).** There will be an approved sewage disposal system.
34. **Plumbing. 64E-11.007(4).** Plumbing will comply with the plumbing authority having jurisdiction. Backflow prevention will be provided where needed.
35. **Toilets. 64E-11.007(5).** Toilet rooms will comply with the plumbing authority having jurisdiction. Toilet rooms will be vented, provided with toilet paper, well lighted, and have self-closing doors.
36. **Handwash Sinks. 64E-11.007(6).** Handwash facilities will be located in employees restrooms, food prep areas, and in mechanical dishwash areas.
37. **Garbage. 64E-11.007(7).** Garbage will be disposed of to prevent vector harborage. Garbage containers will be leak proof. Outside storage will be on top of a smooth nonabsorbent material.
38. **Vermín. 64E-11.007(8).** Effective measures shall be taken to protect against rodents, flies, roaches and other vermin. All openings to the outside are protected against vector entrance.

### OTHER FACILITIES

39. **Other Facilities. 64E-11.008.** Floors, walls, and ceilings shall be smooth and washable. 20 foot candles of light shall be provided. Adequate ventilation shall be provided. A mop sink or garbage can wash down will be provided. No living quarter shall open to the facility. No live animals. Exterior area shall be kept clean.

### TEMPORARY FOOD SERVICE EVENTS

40. **Temporary Food Service Events. 64E-11.009.** All temporary events on regulated facilities will comply with 64E-11.009, FAC.

### VENDING MACHINES

41. **Vending Machines. 64E-11.010.** All vending machines on regulated facilities will comply with 64E-11.010, FAC.

### MANAGER CERTIFICATION

42. **Manager Certification. 64E-11.012.** Managers will have a valid certification.

### CERTIFICATES AND FEES

43. **Certificates And Fees. 64E-11.013.** Establishments will have a valid certificate prior to opening. Plans for new or remodeled facilities will be submitted to the Department.

### INSPECTION, ENFORCEMENT AND PENALTIES

44. **Inspection, Enforcement And Penalties. ss381.0072(2), F.S.** Department personnel will have the right of entry into establishments.