

**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:

BEGIN	END	DATE	POSITION #	CERTIFICATE NUMBER	TYPE	DATE
<input type="checkbox"/> 00	<input type="checkbox"/> 00			- 4 8 -	<input type="checkbox"/> Hospital	<input type="checkbox"/> 05
<input type="checkbox"/> 05 AM	<input type="checkbox"/> 05 AM				<input type="checkbox"/> Nursing	<input type="checkbox"/> 06
<input type="checkbox"/> 10 PM	<input type="checkbox"/> 10 PM				<input type="checkbox"/> Detention	<input type="checkbox"/> 07
<input type="checkbox"/> 15	<input type="checkbox"/> 15				<input type="checkbox"/> Lounge	<input type="checkbox"/> 08
<input type="checkbox"/> 20	<input type="checkbox"/> 20				<input type="checkbox"/> Civic	<input type="checkbox"/> 09
<input type="checkbox"/> 25	<input type="checkbox"/> 25				<input type="checkbox"/> Movie	<input type="checkbox"/> 10
<input type="checkbox"/> 30	<input type="checkbox"/> 30				<input type="checkbox"/> School	<input type="checkbox"/> 11
<input type="checkbox"/> 35	<input type="checkbox"/> 35				<input type="checkbox"/> Residen.	<input type="checkbox"/> 12
<input type="checkbox"/> 40	<input type="checkbox"/> 40				<input type="checkbox"/> Child	<input type="checkbox"/> 13
<input type="checkbox"/> 45	<input type="checkbox"/> 45				<input type="checkbox"/> Limited	<input type="checkbox"/> 14
<input type="checkbox"/> 50	<input type="checkbox"/> 50				<input type="checkbox"/> Other	<input type="checkbox"/> OUT OF BUSINESS
<input type="checkbox"/> 55	<input type="checkbox"/> 55					

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.

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

ITEM NUMBERS	COMMENTS AND INSTRUCTIONS (continue on attached sheet)

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°F for at least 15 seconds.
7. **Poultry. 64E-11.004(7).** Poultry, stuffing, and stuffed meats shall be cooked to 165°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°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°F (190°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. **Vermin. 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.