

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 01-48-00286
Name of Facility: Lawton M Chiles Elementary
Address: 2525 Schoolhouse Road
City, Zip: Gainesville 32607

Type: School (9 months or less)
Owner: SBAC (Food & Nutrition)
Person In Charge: Connie Irby Phone: 333-2821

Correct By: None
Re-Inspection Date: None

Inspection Information

Purpose: Routine
Inspection Date: 8/18/2017

Begin Time: 09:30 AM
End Time: 10:06 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

- | | | |
|---|---|--|
| <p>FOOD SUPPLIES
1. Sources, etc.</p> <p>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</p> <p>PERSONNEL</p> | <p>17. Exclusion of personnel
18. Cleanliness
19. Tobacco use
20. Handwashing
21. Handling of dishware</p> <p>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</p> <p>SANITARY FACILITIES AND CONTROLS
31. Water supply
32. Ice
33. Sewage</p> | <p>34. Plumbing
35. Toilet facilities
36. Handwashing facilities
37. Garbage disposal
38. Vermin control</p> <p>OTHER FACILITIES AND OPERATIONS
39. Other facilities and operations</p> <p>TEMPORARY FOOD SERVICE EVENTS
40. Temporary food service events</p> <p>VENDING MACHINES
41. Vending machines</p> <p>MANAGER CERTIFICATION
42. Manager certification</p> <p>CERTIFICATES AND FEES
43. Certificates and fees</p> <p>INSPECTION/ENFORCEMENT
44. Inspection/Enforcement</p> |
|---|---|--|

Inspector Signature:

Client Signature:

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General Comments

Satisfactory. No violations observed. Be sure to observe temperatures during cooling process and ensure food goes from 140F to 41F in four hours or less.

Baked ziti: 143F
Green beans: 160F
Dish machine: 100ppm
WIC: 34F

Email Address(es): irbyck@gm.sbac.edu

Violations Comments

No Violation Comments Available

Inspection Conducted By: Maxwell Lloyd (26870)
Inspector Contact Number: Work: (352) 334-7930 ex. 3511
Print Client Name:
Date: 8/18/2017

Inspector Signature:

Handwritten signature of the inspector, Maxwell Lloyd.

Client Signature:

Handwritten signature of the client, C.K. Jrub.