

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 01-48-00087 Name of Facility: Hawthorne High School Address: 21403 SE 69th Avenue City, Zip: Hawthorne 32640 Type: School (more than 9 months) Owner: SBAC (Food & Nutrition) Person In Charge: Angela Jenkins Phone: 481-1918	Correct By: Next Inspection Re-Inspection Date: None
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Inspection Information

Purpose: Routine Inspection Date: 8/16/2017	Begin Time: 11:45 AM End Time: 12:20 PM
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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 1. Sources, etc. FOOD PROTECTION X 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 X 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
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General Comments

Ensure temperatures are taken during cooling process to ensure food goes from 140F to 41F in four hours or less.
Email Address(es): jenkinsa@gm.sbac.edu

Inspector Signature:

Client Signature:

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Violations Comments

Violation #2. Stored temperature

Taco meat cups for salads were temped at 88F and 92F. Taco meat is not in danger zone for more than four hours and is discarded after service.
CODE REFERENCE: Storage Temperature. 64E-11.004(1)(2). Food is stored at proper temperatures (less than or equal to 41°F or greater than or equal to 140°F).

Violation #10. Food container

Carton of raw eggs were stored on shelf above produce. Corrected -- eggs moved to bottom shelf (store raw eggs below/separate from ready to eat food to prevent contamination in case of cracked eggs leaking.)
Styrofoam dish used as flour scooper. Please use a scooper with a handle and store out of food or with handle extended out of food. ---Corrected.

Inspection Conducted By: Maxwell Lloyd (26870)
Inspector Contact Number: Work: (352) 334-7930 ex. 3511
Print Client Name:
Date: 8/16/2017

Inspector Signature:

Handwritten signature of Maxwell Lloyd.

Client Signature:

Handwritten signature of the client.