

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 01-48-00105
Name of Facility: Kanapaha Middle School
Address: 5005 SW 75 Street
City, Zip: Gainesville 32608

Correct By: Next Inspection
Re-Inspection Date: None

Type: School (9 months or less)
Owner: SBAC (Food & Nutrition)
Person In Charge: Chrystal Berg Phone: 955-6963

Inspection Information

Purpose: Routine
Inspection Date: 8/15/2017

Begin Time: 11:47 AM
End Time: 12:25 PM

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
 - 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

General Comments

No General Comments Available

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

Inspector Signature:

Client Signature:

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2 of 2

Violations Comments

Violation #2. Stored temperature
One refrigerator was at 55F. Diced tomatoes and diced cucumbers in this fridge were temped at 55F as well. All of the potentially hazardous food stored in this fridge was voluntarily discarded. All other items were moved to a different cooler.

Inspection Conducted By: Maxwell Lloyd (26870)
Inspector Contact Number: Work: (352) 334-7930 ex. 3511
Print Client Name:
Date: 8/15/2017

Inspector Signature:

Handwritten signature of Maxwell Lloyd.

Client Signature:

Handwritten signature of the client.