

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



Facility Information

RESULT: Satisfactory

Permit Number: 07-48-2013388
Name of Facility: Blountstown Elementary School II
Address: 17586 Main Street N
City, Zip: Blountstown 32424

Type: School (more than 9 months)
Owner: Calhoun County School Board
Person In Charge: Margaret Hall Phone: (850) 674-8168
PIC Email:

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 0	Begin Time: 09:36 AM
Inspection Date: 9/9/2021	Number of Repeat Violations (1-57 R): 0	End Time: 10:15 AM
Correct By: None	FacilityGrade: N/A	
Re-Inspection Date: None	StopSale: No	

Marking Key: *IN*=the act or item was observed to be in compliance; *OUT*=the act or item was observed to be out of compliance; *NO*=the act or item was not observed to be occurring at the time of inspection; *NA*=the act or item is not performed by the facility; *COS*=violation corrected on site; *R*=repeat violation from previous inspection

FoodBorne Illness Risk Factors And Public Health Interventions

SUPERVISION <i>IN</i> 1. Demonstration of Knowledge/Training <i>IN</i> 2. Certified Manager/Person in charge present	<i>IN</i> 16. Food-contact surfaces; cleaned & sanitized <i>NO</i> 17. Proper disposal of unsafe food
EMPLOYEE HEALTH <i>IN</i> 3. Knowledge, responsibilities and reporting <i>IN</i> 4. Proper use of restriction and exclusion <i>IN</i> 5. Responding to vomiting & diarrheal events	TIME/TEMPERATURE CONTROL FOR SAFETY <i>NO</i> 18. Cooking time & temperatures <i>NO</i> 19. Reheating procedures for hot holding <i>NO</i> 20. Cooling time and temperature
GOOD HYGIENIC PRACTICES <i>NO</i> 6. Proper eating, tasting, drinking, or tobacco use <i>IN</i> 7. No discharge from eyes, nose, and mouth	<i>IN</i> 21. Hot holding temperatures <i>IN</i> 22. Cold holding temperatures <i>IN</i> 23. Date marking and disposition
PREVENTING CONTAMINATION BY HANDS <i>IN</i> 8. Hands clean & properly washed <i>IN</i> 9. No bare hand contact with RTE food <i>IN</i> 10. Handwashing sinks, accessible & supplies	<i>NA</i> 24. Time as PHC; procedures & records CONSUMER ADVISORY <i>NA</i> 25. Advisory for raw/undercooked food
APPROVED SOURCE <i>IN</i> 11. Food obtained from approved source <i>NO</i> 12. Food received at proper temperature <i>IN</i> 13. Food in good condition, safe, & unadulterated	HIGHLY SUSCEPTIBLE POPULATIONS <i>NA</i> 26. Pasteurized foods used; No prohibited foods ADDITIVES AND TOXIC SUBSTANCES <i>NA</i> 27. Food additives: approved & properly used <i>NA</i> 28. Toxic substances identified, stored, & used
PROTECTION FROM CONTAMINATION <i>NO</i> 15. Food separated & protected; Single-use gloves	APPROVED PROCEDURES <i>NA</i> 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

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



Good Retail Practices

SAFE FOOD AND WATER

- NA 30. Pasteurized eggs used where required
- IN 31. Water & ice from approved source
- NA 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

- NO 33. Proper cooling methods; adequate equipment
- NO 34. Plant food properly cooked for hot holding
- NO 35. Approved thawing methods
- IN 36. Thermometers provided & accurate

FOOD IDENTIFICATION

- IN 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

- IN 38. Insects, rodents, & animals not present
- IN 39. No Contamination (preparation, storage, display)
- IN 40. Personal cleanliness
- IN 41. Wiping cloths; properly used & stored
- NO 42. Washing fruits & vegetables

PROPER USE OF UTENSILS

- IN 43. In-use utensils: properly stored
- IN 44. Equipment & linens: stored, dried, & handled
- IN 45. Single-use/single-service articles: stored & used

- NA 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- IN 47. Food & non-food contact surfaces
- IN 48. Ware washing: installed, maintained, & used; test strips
- IN 49. Non-food contact surfaces clean

PHYSICAL FACILITIES

- IN 50. Hot & cold water available; adequate pressure
- IN 51. Plumbing installed; proper backflow devices
- IN 52. Sewage & waste water properly disposed
- IN 53. Toilet facilities: supplied, & cleaned
- IN 54. Garbage & refuse disposal
- IN 55. Facilities installed, maintained, & clean
- IN 56. Ventilation & lighting
- IN 57. Permit; Fees; Application; Plans

This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida Administrative Code or Chapter 381.0072, Florida Statutes. Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.

Violations Comments

No Violation Comments Available

General Comments

Temps: salad- refrigerator - 40
tomato - refrigerator - 39

No violations noted at time of inspection.

Email Address(es): margaret.hall@calhounflschools.org

Inspection Conducted By: Joseph Milligan (81355)
Inspector Contact Number: Work: 850 214-5016
Print Client Name:
Date: 9/9/2021

Inspector Signature:

Client Signature: