

FOOD SERVICE FOOD SERVICE FOOD SERVICE

F0791

C. Baillie
Post on
website
Please

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT



FOOD SERVICE
INSPECTION REPORT

- PURPOSE:**
- ROUTINE
 - REINSPECTION
 - CONSTRUCT.
 - CHANGE OF OWNER
 - COMPLAINT
 - CONSULTATION
 - QA SURVEY
 - EPIDEMIOLOGY
 - OTHER

- ALF
- Fraternal
- Detention
- Bar/Lounge
- Civic
- Movie/Theater
- School
- Residential Treatment Facility
- After School Meal
- Adult Day Care
- Other:

AD 2/17/17

#0791

K.A.P. 2/17/17

NAME OF ESTABLISHMENT BOINCIANA ELEMENTARY SCHOOL

ADDRESS 1205 N SEACREST BLVD **CITY** BOYNTON

OWNER P.B.C.S.B **ZIP** 33435

PERSON IN CHARGE GRACE ANN KELLER **PHONE** 369-7094

RESULTS

- Satisfactory
- Incomplete
- Unsatisfactory

Correct Violations by

- Next Inspection
- 8:00 AM on:

DATE

OUT OF BUSINESS

BEGIN	END	DATE	POSITION #	PERMIT NUMBER
10:00AM		02/07/17	00434	50-48-00594

Items marked below are not in compliance with 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 of the Florida Administrative Code and Chapters 381 and 386 of the Florida Statutes. Violations must be corrected as 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 checked="" 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 | <p><input type="checkbox"/> 14. Sneeze guards</p> <p><input type="checkbox"/> 15. Transportation of food</p> <p><input type="checkbox"/> 16. Poisonous/Toxic Materials</p> <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 equip. <input type="checkbox"/> 26. Dishwashing facilities | <p><input type="checkbox"/> 27. Design and fabrication</p> <p><input type="checkbox"/> 28. Installation and location</p> <p><input type="checkbox"/> 29. Cleanliness of equipment</p> <p><input type="checkbox"/> 30. Methods of washing</p> <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	TEMPERATURE	COMMENTS AND INSTRUCTIONS
HAMBURGERS	107°F	MILK 40°F
HAMBURGERS	143°F	CHEESE 40°F
2		OBVIOUS TEMP FOR HAMBURGERS 107°F, MANDATED
		TEMP 140°F OR HIGHER FOR ALL POTENTIALLY HAZARDOUS FOOD (RE HEATING CONDUCTED ON SITE)

HEALTH DEPARTMENT INSPECTOR: [Signature]

COPY OF REPORT RECEIVED BY: [Signature]

PHONE: 274-3188

DATE: 2/17/17

0791

STATE OF FLORIDA
DEPARTMENT OF HEALTH



Identification Number: 50-48-00594

Date: 02/7/17

Facility Name: POINCIANA ELEM. SCHOOL

Comments and Instructions (Continued from Inspection Form):

29 OBSERVED CAN BLADE OPNER BLADE NOT CLEAN
DRY FOOD DEBRIS, CLEAN CAN BLADE OPNER AFTER
USE

Inspection Conducted by: [Signature]

Copy of Report Received by: [Signature]