

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 50-48-00594
Name of Facility: Poinciana Elementary School
Address: 1203 N Seacrest Boulevard
City, Zip: Boynton Beach 33435

**Correct By: Next Inspection
Re-Inspection Date: None**

Type: School (more than 9 months)
Owner: School District of Palm Beach County - Food Service
Person In Charge: Zajicek, Leslie Phone: (561) 369-7094

Inspection Information

Purpose: Routine
Inspection Date: 2/22/2018

Begin Time: 10:15 AM
End Time: 11:00 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 EQUIPMENT/UTENSILS 22. Refrigeration facilities/Thermometers 23. Sinks 24. Ice storage/Counter-protector 25. Ventilation/Storage/Sufficient equipment 26. Dishwashing facilities X 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</p>	<p>34. Plumbing 35. Toilet facilities 36. Handwashing facilities 37. Garbage disposal 38. Vermin control OTHER FACILITIES AND OPERATIONS X 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</p>
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Inspector Signature:

Client Signature:

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General Comments

Taco meat 165 degrees
Pizza 155 degrees
Milk 41 degrees
Broccoli 165 degrees
Cheese 40 degrees

Email Address(es): lori.dornbusch@palmbeachschools.org;
leslie.zajicek@palmbeachschools.org

Violations Comments

Violation #27. Design and fabrication
Observed ice scoop chipped ,replace ice scoop with smooth surface.
CODE REFERENCE: Designed. 64E-11.006(2). All equipment will be the proper design and fabrication.

Violation #39. Other facilities and operations
Observed 2 lights out under hood and 2 lights out in dry storage area
Replace light bulbs

Observed opening on the bottom of both back doors, seal bottom of the doors to prevent vermin

CODE REFERENCE: Other Facilities. 64E-11.008. Floors, walls, and ceilings shall be smooth and washable. 20 foot candles of light shall be provided. Adequate ventilation shall be provided. A mop sink or garbage can wash down will be provided. No living quarter shall open to the facility. No live animals. Exterior area shall be kept clean.

Inspection Conducted By: Sajjad Karim (434)
Inspector Contact Number: Work: (561) 274-3187 ex.
Print Client Name:
Date: 2/22/2018

Inspector Signature:

Handwritten signature of the inspector.

Client Signature:

Handwritten signature of the client.