

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



Facility Information

RESULT: Satisfactory

Permit Number: 31-48-00299
 Name of Facility: Sebastian Charter Junior High
 Address: 782 Wave Street
 City, Zip: Sebastian 32958

 Type: School (9 months or less)
 Owner: Sebastian Charter Jr. High
 Person In Charge: Wendy Washington Phone: (772) 388-8838
 PIC Email: wendy.washington@indianriverschools.org

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 0	Begin Time: 10:30 AM
Inspection Date: 12/4/2020	Number of Repeat Violations (1-57 R): 0	End Time: 11:30 AM
Correct By: Next Inspection	Facility Grade: N/A	
Re-Inspection Date: None	Stop Sale: 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

- 1. Demonstration of Knowledge/Training
- 2. Certified Manager/Person in charge present

EMPLOYEE HEALTH

- 3. Knowledge, responsibilities and reporting
- 4. Proper use of restriction and exclusion
- 5. Responding to vomiting & diarrheal events

GOOD HYGIENIC PRACTICES

- 6. Proper eating, tasting, drinking, or tobacco use
- 7. No discharge from eyes, nose, and mouth

PREVENTING CONTAMINATION BY HANDS

- 8. Hands clean & properly washed
- 9. No bare hand contact with RTE food
- 10. Handwashing sinks, accessible & supplies

APPROVED SOURCE

- 11. Food obtained from approved source
- 12. Food received at proper temperature
- 13. Food in good condition, safe, & unadulterated

- 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

- 15. Food separated & protected; Single-use gloves

- 16. Food-contact surfaces; cleaned & sanitized

- 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- 18. Cooking time & temperatures
- 19. Reheating procedures for hot holding
- 20. Cooling time and temperature
- 21. Hot holding temperatures
- 22. Cold holding temperatures
- 23. Date marking and disposition
- 24. Time as PHC; procedures & records

CONSUMER ADVISORY

- 25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS

- 26. Pasteurized foods used; No prohibited foods

ADDITIVES AND TOXIC SUBSTANCES

- 27. Food additives: approved & properly used
- 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES

- 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

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Good Retail Practices

SAFE FOOD AND WATER

- IN 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

- IN 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

- OUT 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

Violation #47. Food & non-food contact surfaces
Clean drip area in ice machine

CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.

Inspector Signature:

Client Signature:

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General Comments

Food is prepared at Sebastian Elementary and is transported to Sebastian Charter. All food is thrown out at the end of the day and dishware is taken back Sebastian Elementary for cleaning.

Observed Time is a Public Health Control log for food that was served that day. Time and temperature is recorded when food leaves temperature control at Sebastian Elementary. Items are placed in warmer and cooler upon arrival for food quality.

Observed calibration logs

Thermometer provided were accurate

Kitchen fridge 28F

cheese stick 40F

Kitchen fridge 39F

cheese stick 39F

Ice cream freezer -5F

Kitchen fridge 38F

milk 39F

Kitchen fridge 28F

juice 39F

Milk cooler 40F

milk 34F

Warmer 150F

pasta 147F

pizza 136F

Email Address(es): wendy.washington@indianriverschools.org

Inspection Conducted By: Holly Roberson (6467)

Inspector Contact Number: Work: (772) 794-7488 ex.

Print Client Name:

Date: 12/4/2020

Inspector Signature:

Client Signature: