

Approval:

28.1893877-81.288931

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

**PURPOSE:**

- ROUTINE REINSPECTION HOSPITAL CMC CHILD
 CONSTRUCT. CHANGE OF OWNER NURSING MOVIE LIMITED
 COMPLAINT CONSULTATION DETENTION SCHOOL OTHER
 QA-SURVEY EPIDEMIOLOGY LOUNGE RESIDENTIAL
 OTHER

TYPE:

NAME Canoe Creek Charter School
ADDRESS 3600 Canoe Creek Road **CITY** Saint Cloud
OWNER Canoe Creek Charter School **ZIP** 34769
PERSON IN CHARGE Emilia Ortiz **PHONE** 0
EMAIL champrn@osceola.k12.fl.us

RESULTS:

- Satisfactory
 Incomplete
 Unsatisfactory
 OUT OF BUSINESS

Correct Violations by

- Next Inspection
 8:00 AM on

BEGIN TIME	END TIME	DATE ASSESSED	POSITION #	EXISTING FACILITIES - PERMIT NUMBER	RE-INSPECTION DATE
1235	13:10	10/06/2011	84997	49-48-00175	

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 391 and 396, 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.

FOOD SUPPLIES

1. Sources etc.

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

PERSONNEL

17. Exclusion of personnel
 18. Cleanliness
 19. Tobacco use
 20. Handwashing
 21. Handling of dishware

EQUIPMENT/UTENSILS

22. Refrigeration facilities/Therm.
 23. Sinks
 24. Ice storage/counter-protector
 25. Ventilation/Storage/Sufficient equip.
 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

COMMENTS AND INSTRUCTIONS

Violation: 39 Repair or replace ceiling light at the dry storage area.
Code Reference: FAC: Other Facilities. 64E-11.08. 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 quarters shall open to the facility. No live animals. Exterior area shall be kept clean.

INSPECTION CONDUCTED BY: Julio CabanPHONE: 407-742-8606

INSPECTION COND SIGNATURE:

PHONE: na

COPY OF REPORT RECEIVED BY:

DATE: 10/06/2011

Approval:

26.1893877-81.288931

FOOD SERVICE

STATE OF FLORIDA
DEPARTMENT OF HEALTH
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FOOD SERVICE
INSPECTION REPORT



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TYPE:
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RESULTS:

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 OUT OF BUSINESS

Correct Violations by
 Next Inspection
 8:00 AM on

NAME: Canoe Creek Charter School

ADDRESS: 3600 Canoe Creek Road **CITY:** Saint Cloud

OWNER: Canoe Creek Charter School **ZIP:** 34769

PERSON IN CHARGE: Ortiz **PHONE:** 407-891-7320

EMAIL: CHAMPM@OSCEOLA.K12.FL.US

BEGIN TIME	END TIME	DATE ASSESSED	POSITION #	EXISTING FACILITIES - PERMIT NUMBER	RE-INSPECTION DATE
09:30	10:05	06/08/2011	84997	49-48-00175	


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 396, 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.


<p>FOOD SUPPLIES:</p> <input type="checkbox"/> 1. Sources etc. <p>FOOD PROTECTION:</p> <input 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 <input type="checkbox"/> 15. Transportation of food <input type="checkbox"/> 16. Poisonous/toxic materials</p> <p>PERSONNEL:</p> <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> <input type="checkbox"/> 22. Refrigeration facilities/Therm. <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 <input type="checkbox"/> 28. Installation and location <input type="checkbox"/> 29. Cleanliness of equipment <input type="checkbox"/> 30. Methods of washing</p> <p>SANITARY FACILITIES AND CONTROLS:</p> <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> <input type="checkbox"/> 39. Other facilities and operations <p>TEMPORARY FOOD SERVICE EVENTS:</p> <input type="checkbox"/> 40. Temporary food service events <p>VENDING MACHINES:</p> <input type="checkbox"/> 41. Vending machines <p>MANAGER CERTIFICATION:</p> <input type="checkbox"/> 42. Manager certification <p>CERTIFICATES AND FEES:</p> <input type="checkbox"/> 43. Certificates and fees <p>INSPECTION/ENFORCEMENT:</p> <input type="checkbox"/> 44. Inspection/Enforcement
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COMMENTS AND INSTRUCTIONS

No violations observed.

INSPECTION CONDUCTED BY: Julio Caban **PHONE:** 407-742-8606

INSPECTION COND SIGNATURE:  **PHONE:** na

COPY OF REPORT RECEIVED BY:  **DATE:** 6/8/2011