

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

User ID: owensll

Approval:

PURPOSE:

TYPE:

- | | | | | |
|---|--|------------------------------------|--|----------------------------------|
| <input checked="" type="checkbox"/> ROUTINE | <input type="checkbox"/> REINSPECTION | <input type="checkbox"/> HOSPITAL | <input type="checkbox"/> QMC | <input type="checkbox"/> CHILD |
| <input type="checkbox"/> CONSTRUCT | <input type="checkbox"/> CHANGE OF OWNER | <input type="checkbox"/> NURSING | <input type="checkbox"/> MOVIE | <input type="checkbox"/> LIMITED |
| <input type="checkbox"/> COMPLAINT | <input type="checkbox"/> CONSULTATION | <input type="checkbox"/> DEFENDANT | <input checked="" type="checkbox"/> SCHOOL | <input type="checkbox"/> OTHER |
| <input type="checkbox"/> QA SURVEY | <input type="checkbox"/> EPIDEMIOLOGY | <input type="checkbox"/> LOUNGE | <input type="checkbox"/> RESIDENTIAL | |
| <input type="checkbox"/> OTHER | | | | |



RESULTS:

- Satisfactory
 Incomplete
 Unsatisfactory
 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
PHONE: (407) 361-6706 **ZIP:** 34769
PERSON IN CHARGE: Emilia Ortiz
EMAIL: ortize@osceola.k12.fl.us

BEGIN TIME	END TIME	DATE RECEIVED	POSITION #	EXISTING FACILITIES - PERMIT NUMBER	RE-INSPECTION DATE
11:20	12:00	02/09/2010	68820	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 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.

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. Reserve 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

Chlorine reading is 1.31 ppm; hot water at hand sink is over 100; all lights work; restroom is clean and stocked; sanitizer has test strips; staff is dressed appropriately; all holding and refrigerator/freezer temperatures are good;

No violations observed during inspection

Good Job!!!

INSPECTION CONDUCTED BY: Laurie Owens

PHONE: 407-742-8606

INSPECTION COND. SIGNATURE: *Laurie Owens*

PHONE: 09

COPY OF REPORT RECEIVED BY: *Per. org*

DATE: 02/09/2010