

FOOD SERVICE

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

Approval:

28.239287/-81.276630

PURPOSE:

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

TYPE:

- HOSPITAL
- NURSING
- DETENTION
- LOUNGE
- C/M/C
- MOVIE
- SCHOOL
- RESIDENTIAL
- CHILD
- LIMITED
- OTHER



RESULTS:

- Satisfactory
- Incomplete
- Unsatisfactory
- OUT OF BUSINESS

Correct Violations by

- Next Inspection
- 8:00 AM on

NAME St. Cloud Middle School

ADDRESS 1975 Michigan Avenue **CITY** Saint Cloud

OWNER Osceola County School Board **ZIP** 34769

PERSON IN CHARGE Linda **PHONE** 0

EMAIL miglioni@osceola.k12.fl.us

BEGIN TIME	END TIME	DATE ASSESSED	POSITION #	EXISTING FACILITIES - PERMIT NUMBER
12:20	13:00	01/03/2012	84997	49-48-00101

RE-INSPECTION DATE

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. 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
- 40. Temporary food service events
- 41. Vending machines
- 42. Manager certification
- 43. Certificates and fees
- 44. Inspection/Enforcement

COMMENTS AND INSTRUCTIONS

No violations observed.

INSPECTION CONDUCTED BY: Julio Caban

INSPECTION COND SIGNATURE:

COPY OF REPORT RECEIVED BY:

PHONE: 407-742-8606

PHONE: na

DATE: 01/03/2012

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY PUBLIC HEALTH UNIT
Food Establishment



Name: St. Cloud Middle School

Date: 01/03/2012

Identification No: 49-48-00101

Comments and Instructions (Continued from Page 1):

Copy of Report
Received By:

Inspector Julio Caban

Page 2