

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



Facility Information

RESULT: Satisfactory

Permit Number: 59-48-00337
Name of Facility: South Seminole Middle School
Address: 101 S Winter Park Drive
City, Zip: Casselberry 32707

Type: School (more than 9 months)
Owner: Seminole County School Board
Person In Charge: Golden, Lee Ann Phone: (407) 320-1352
PIC Email: Leeann_Golden@scps.k12.fl.us

Inspection Information

Purpose: Routine
Inspection Date: 8/10/2022
Correct By: None
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 0
Number of Repeat Violations (1-57 R): 0
FacilityGrade: N/A
StopSale: No

Begin Time: 11:00 AM
End Time: 12:00 PM

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

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

EMPLOYEE HEALTH

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

GOOD HYGIENIC PRACTICES

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

PREVENTING CONTAMINATION BY HANDS

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

APPROVED SOURCE

- IN** 11. Food obtained from approved source
- IN** 12. Food received at proper temperature
- IN** 13. Food in good condition, safe, & unadulterated
- NA** 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

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

- IN** 16. Food-contact surfaces; cleaned & sanitized

- IN** 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

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

CONSUMER ADVISORY

- NA** 25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS

- NA** 26. Pasteurized foods used; No prohibited foods

ADDITIVES AND TOXIC SUBSTANCES

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

APPROVED PROCEDURES

- NA** 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

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



Good Retail Practices

| | |
|---|--|
| SAFE FOOD AND WATER | |
| NA 30. Pasteurized eggs used where required | NO 46. Slash resistant/cloth gloves used properly |
| IN 31. Water & ice from approved source | UTENSILS, EQUIPMENT AND VENDING |
| NA 32. Variance obtained for special processing | IN 47. Food & non-food contact surfaces |
| FOOD TEMPERATURE CONTROL | IN 48. Ware washing: installed, maintained, & used; test strips |
| IN 33. Proper cooling methods; adequate equipment | IN 49. Non-food contact surfaces clean |
| IN 34. Plant food properly cooked for hot holding | PHYSICAL FACILITIES |
| NO 35. Approved thawing methods | IN 50. Hot & cold water available; adequate pressure |
| IN 36. Thermometers provided & accurate | IN 51. Plumbing installed; proper backflow devices |
| FOOD IDENTIFICATION | IN 52. Sewage & waste water properly disposed |
| IN 37. Food properly labeled; original container | IN 53. Toilet facilities: supplied, & cleaned |
| PREVENTION OF FOOD CONTAMINATION | IN 54. Garbage & refuse disposal |
| IN 38. Insects, rodents, & animals not present | IN 55. Facilities installed, maintained, & clean |
| IN 39. No Contamination (preparation, storage, display) | IN 56. Ventilation & lighting |
| IN 40. Personal cleanliness | IN 57. Permit; Fees; Application; Plans |
| IN 41. Wiping cloths: properly used & stored | |
| NO 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 | |

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

No Violation Comments Available

General Comments

No violations found at time of inspection.

All hot foods held at or above 135 degrees F.

All cold foods held at or below 41 degrees F.

Sanitizer at proper strength.

Email Address(es): Leeann_Golden@scps.k12.fl.us;
David_Hawk@scps.k12.fl.us;
SouthSeminoleMiddle_Cafe@scps.k12.fl.us

Inspector Signature:

Client Signature:

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



Inspection Conducted By: Kurt Jennings (31199)
Inspector Contact Number: Work: (407) 665-3610 ex.
Print Client Name:
Date: 8/10/2022

Inspector Signature:

Kurt Jennings

Client Signature:

[Handwritten Signature]

Form Number: DH 4023 03/18

59-48-00337 South Seminole Middle School