

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 59-48-00208  
Name of Facility: Lake Mary Elementary  
Address: 132 S Country Club Road  
City, Zip: Lake Mary 32746

Type: School (more than 9 months)  
Owner: Seminole County School Board  
Person In Charge: Figueroa, Sandy Phone: (407) 320-5652  
PIC Email: David\_Hawk@scps.k12.fl.us

**Inspection Information**

Purpose: Routine  
Inspection Date: 12/7/2023  
Correct By: Next Inspection  
**Re-Inspection Date: None**

Number of Risk Factors (Items 1-29): 3  
Number of Repeat Violations (1-57 R): 0  
Facility Grade: N/A  
Stop Sale: No

Begin Time: 11:30 AM  
End Time: 12:30 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
- NO** 12. Food received at proper temperature
- OUT** 13. Food in good condition, safe, & unadulterated (**COS**)
- NA** 14. Shellstock tags & parasite destruction

**PROTECTION FROM CONTAMINATION**

- OUT** 15. Food separated & protected; Single-use gloves (**COS**)

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

- IN** 17. Proper disposal of unsafe food

**TIME/TEMPERATURE CONTROL FOR SAFETY**

- IN** 18. Cooking time & temperatures
- NO** 19. Reheating procedures for hot holding
- NO** 20. Cooling time and temperature
- IN** 21. Hot holding temperatures
- OUT** 22. Cold holding temperatures (**COS**)
- IN** 23. Date marking and disposition

- NA** 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**

- NA** 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:

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**Good Retail Practices**

<b>SAFE FOOD AND WATER</b>	
<u>NA</u> 30. Pasteurized eggs used where required	<u>NO</u> 46. Slash resistant/cloth gloves used properly
<u>IN</u> 31. Water & ice from approved source	<b>UTENSILS, EQUIPMENT AND VENDING</b>
<u>NA</u> 32. Variance obtained for special processing	<u>IN</u> 47. Food & non-food contact surfaces
<b>FOOD TEMPERATURE CONTROL</b>	<u>OUT</u> 48. Ware washing: installed, maintained, & used; test strips
<u>IN</u> 33. Proper cooling methods; adequate equipment	<u>IN</u> 49. Non-food contact surfaces clean
<u>IN</u> 34. Plant food properly cooked for hot holding	<b>PHYSICAL FACILITIES</b>
<u>IN</u> 35. Approved thawing methods	<u>IN</u> 50. Hot & cold water available; adequate pressure
<u>IN</u> 36. Thermometers provided & accurate	<u>IN</u> 51. Plumbing installed; proper backflow devices
<b>FOOD IDENTIFICATION</b>	<u>IN</u> 52. Sewage & waste water properly disposed
<u>OUT</u> 37. Food properly labeled; original container	<u>IN</u> 53. Toilet facilities: supplied, & cleaned
<b>PREVENTION OF FOOD CONTAMINATION</b>	<u>OUT</u> 54. Garbage & refuse disposal
<u>IN</u> 38. Insects, rodents, & animals not present	<u>IN</u> 55. Facilities installed, maintained, & clean
<u>IN</u> 39. No Contamination (preparation, storage, display)	<u>IN</u> 56. Ventilation & lighting
<u>IN</u> 40. Personal cleanliness	<u>IN</u> 57. Permit; Fees; Application; Plans
<u>IN</u> 41. Wiping cloths: properly used & stored	
<u>NO</u> 42. Washing fruits & vegetables	
<b>PROPER USE OF UTENSILS</b>	
<u>IN</u> 43. In-use utensils: properly stored	
<u>IN</u> 44. Equipment & linens: stored, dried, & handled	
<u>IN</u> 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**

<p>Violation #13. Food in good condition, safe, &amp; unadulterated</p> <p>Observed dented cans of beans and beef broth. Staff removed for disposal. Corrected on site.</p> <p>Observed open bags of bread/bread products falling out in boxes in freezer. Seal open food bags after use before returning to storage.</p> <p>CODE REFERENCE: 64E-11.003(1). The food packaging shall not be compromised nor the true appearance, color, or quality of a food be intentionally altered.</p>
<p>Violation #15. Food separated &amp; protected; Single-use gloves</p> <p>Observed meat products stored above fruit and bread in freezer.</p> <p>Staff was advised to follow the cold storage hierarchy.</p> <p>Staff corrected on site.</p> <p>CODE REFERENCE: 64E-11.003(2). Foods shall be stored and handled to prevent cross-contamination. Raw animal foods shall be separated from RTE food and from other raw animal food during storage, preparation, holding, and display. Single-use gloves shall be used for only one task and purpose and discarded when damage occurs or the task is interrupted.</p>
<p>Violation #22. Cold holding temperatures</p> <p>Observed Humus in cold service temped 45F/52F. Staff returned to refrigerator for temperature adjustment.</p> <p>CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held cold, and not subject to an approved HACCP plan, must be maintained at 41°F.</p>

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Violation #37. Food properly labeled; original container

Observed peanut butter and jelly sandwich box in freezer with packages of foods not appearing to be peanut butter and jelly sandwich. Staff indicated the packages appeared to be teriyaki chicken and sauce.

Provide labels for foods removed from original packaging.

Observed faded labels on rice and white sugar dry storage bins with markings illegible.

Provide new labels for storage bins.

CODE REFERENCE: 64E-11.003(2). Food or food ingredients removed from their original packages shall be identified with their common name unless unmistakably recognized.

Violation #48. Ware washing: installed, maintained, & used; test strips

Sanitizer buckets tested less than 150 ppm; Sink sanitizer tested less than 150 ppm.

Staff indicated that they were in use for a while and replenished. Buckets tested 200 ppm; Sink 200-400 ppm.

Corrected on site.

CODE REFERENCE: 64E-11.003(4). Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment. Test strips are available and used to verify the solution is at a concentration necessary to achieve sanitization.

Violation #54. Garbage & refuse disposal

Observed external dumpsters with open lids.

Close lids of external dumpsters after use to prevent vector harborage.

CODE REFERENCE: 64E-11.003(5). Garbage shall be disposed of to prevent vector harborage. Trash cans will be durable, cleanable, leak proof, insect and rodent resistant, and non-absorbent. Outside storage area shall be of a smooth, non-absorbent material and sloped to a drain.

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Client Signature:

Form Number: DH 4023 03/18

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**General Comments**

Foods in service temped: Tomato soup 157F; Salad meat 41F; Hummus 45F/52F; Milk 39F.

Water temp - 121F.

Sanitizer buckets tested less than 150ppm corrected to 200ppm; Sink tested less than 150ppm corrected to 200-400 ppm.

Dented beans and beef broth cans removed for disposal.

Replace labels for white sugar and rice dry storage.

Use food storage hierarchy in cold storage. Ready to eat foods, breads and fruit above meat products.

Seal food packages stored in freezer.

Provide labels for foods removed from original packaging in freezer.

Close lids of external dumpster after use.

Email Address(es): David\_Hawk@scps.k12.fl.us;  
LakeMaryElementary\_Cafe@scps.k12.fl.us

Inspection Conducted By: Idi Ajene (987654)  
Inspector Contact Number: Work: (407) 665-3604 ex.  
Print Client Name: Sandy Figueroa  
Date: 12/7/2023

Inspector Signature:

Handwritten signature of the inspector, Idi Ajene.

Client Signature:

Handwritten signature of the client, Sandy Figueroa.

Form Number: DH 4023 03/18

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