

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



Facility Information

RESULT: Satisfactory

Permit Number: 59-48-00233
Name of Facility: Longwood Elementary
Address: 840 Orange Avenue
City, Zip: Longwood 32750

Type: School (more than 9 months)
Owner: Seminole County School Board
Person In Charge: Seminole County School Board Phone: (407) 746-5252
PIC Email:

Inspection Information

Purpose: Routine
Inspection Date: 1/11/2024
Correct By: Next Inspection
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 4
Number of Repeat Violations (1-57 R): 0
Facility Grade: N/A
Stop Sale: No

Begin Time: 11:15 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

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

- IN** 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- NO** 18. Cooking time & temperatures
- NO** 19. Reheating procedures for hot holding
- NO** 20. Cooling time and temperature
- OUT** 21. Hot holding temperatures
- OUT** 22. Cold holding temperatures

- 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

SAFE FOOD AND WATER

- IN 30. Pasteurized eggs used where required
- IN 31. Water & ice from approved source
- IN 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

- IN 33. Proper cooling methods; adequate equipment
- NO 34. Plant food properly cooked for hot holding
- IN 35. Approved thawing methods
- OUT 36. Thermometers provided & accurate

FOOD IDENTIFICATION

- IN 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

- IN 38. Insects, rodents, & animals not present
- IN 39. No Contamination (preparation, storage, display)
- IN 40. Personal cleanliness
- 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

- NO 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- OUT 47. Food & non-food contact surfaces (**COS**)
- OUT 48. Ware washing: installed, maintained, & used; test strips
- IN 49. Non-food contact surfaces clean

PHYSICAL FACILITIES

- IN 50. Hot & cold water available; adequate pressure
- IN 51. Plumbing installed; proper backflow devices
- IN 52. Sewage & waste water properly disposed
- IN 53. Toilet facilities: supplied, & cleaned
- IN 54. Garbage & refuse disposal
- IN 55. Facilities installed, maintained, & clean
- IN 56. Ventilation & lighting
- IN 57. Permit; Fees; Application; Plans

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.

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Violations Comments

<p>Violation #13. Food in good condition, safe, & unadulterated</p> <p>Observed dented cans of beans and tomatoes in dry storage area.---Staff removed cans for disposal.</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 & protected; Single-use gloves</p> <p>Observed cheese and bread products stored above meat products in freezer.----Store RTE foods (cheese) above meat products in freezer</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 #21. Hot holding temperatures</p> <p>Observed foods in service out of temp : Meat Tacos 132F; Meat tacos in hot holding 138F (upper shelf); 121F (middle shelf); 151F (lower shelf); Meat in taco prep 143F.----Staff increased temperature on hot holding unit.---Request service of hot holding equipment for proper temperature control.----Monitor foods regularly to ensure food remains in temperature and reheat where necessary.</p> <p>CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held hot and not subject to an approved HACCP plan, must be maintained at 135°F.</p>
<p>Violation #22. Cold holding temperatures</p> <p>Observed foods in service temped: Eggs in salad 40F; Deli meat 44F; Hummus 41F; Milk 39F. Deli meat salads in cold holding unit temp 44F.---External thermometer read 45F----Temperature did not fluctuate as the door opened.----Provide thermometers for cold holding units and request service for temperature control for units.</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>
<p>Violation #36. Thermometers provided & accurate</p> <p>None observed in freezer and cold holding units.---Provide thermometers for refrigeration units and freezer.</p> <p>CODE REFERENCE: 64E-11.003(4). Thermometers must be calibrated to ensure accuracy in accordance with Rule requirements. Food thermometers scaled in Celsius (C) shall be accurate to plus or minus 1°C or in Fahrenheit (F), accurate to plus or minus 2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.</p>
<p>Violation #47. Food & non-food contact surfaces</p> <p>Observed damaged spatula.---Removed for disposal. Observed whisk with food particles.---Removed for cleaning.</p> <p>CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.</p>
<p>Violation #48. Ware washing: installed, maintained, & used; test strips</p> <p>Observed sink and bucket sanitizer tested 100 ppm.--- Sink refilled 150ppm; Sanitizer concentrate bottle replaced with full one; retested 150 ppm manually adjusted to 200 ppm.---Request calibration service for sanitizer system.</p> <p>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.</p>

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General Comments

Foods in service temped: Black beans 159F; Meat Tacos 132F; Eggs in salad 40F; Deli meat 44F; Hummus 41F; Milk 39F. Meat tacos in hot holding 121F (middle shelf); 138F (upper shelf) 151F (lower shelf); Meat in taco prep 143F.

Request service for hot and cold holding units for temperature control. Use main refrigerator to keep foods for cold holding before service. Monitor foods temperature appropriately.

Water 108F.

Request calibration service for sanitizer system. Manually adjust sink and bucket sanitizer in the interim.

Dented beans and tomatoes cans removed for disposal. Corrected on site.

Store RTE foods (cheese) above meat products in freezer.

Damaged spatula removed for disposal. Corrected on site.

Whisk with food particles removed for cleaning. Corrected on site.

Provide thermometers for cold holding units and freezer.

Email Address(es): Abigail_Doodnath@scps.k12.fl.us;
David_Hawk@scps.k12.fl.us;
LongwoodDining@scps.us

Inspection Conducted By: Idi Ajene (987654)
Inspector Contact Number: Work: (407) 665-3604 ex.
Print Client Name: Ana Rodriguez
Date: 1/11/2024

Inspector Signature:

Handwritten signature of the inspector, Idi Ajene.

Client Signature:

Handwritten signature of the client, Ana Rodriguez.