

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



Facility Information

RESULT: Satisfactory

Permit Number: 59-48-00255
Name of Facility: Milwee Middle School
Address: 1341 S Ronald Reagan Boulevard
City, Zip: Longwood 32750

Type: School (more than 9 months)
Owner: Seminole County School Board
Person In Charge: Austin, Erin Phone: (407) 320-3852
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): 3
Number of Repeat Violations (1-57 R): 0
Facility Grade: N/A
Stop Sale: No

Begin Time: 01:15 PM
End Time: 02:00 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
- 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
- IN** 19. Reheating procedures for hot holding
- IN** 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

- IN** 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
- NA 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

- IN 33. Proper cooling methods; adequate equipment
- IN 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
- OUT 41. Wiping cloths: properly used & stored (**COS**)

- 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

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

PHYSICAL FACILITIES

- OUT 50. Hot & cold water available; adequate pressure
- OUT 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.----Staff removed for disposal.----Corrected on site.</p> <p>Observed large dry storage bin without lid.---Staff provided lid.----Corrected on site.</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 egg and meat products stored in freezer above bread products and other ready to eat(RTE) foods.----Staff indicated heavier items were stored on higher shelves for ease of movement off the shelves.----Use cold storage hierarchy for storage of food in freezer to store meat products below breads and other RTE foods.</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 food in cold service temped: Milk 44F.----Additional ice added to well.----Salad deli meat on left of the service area 65F/67F.----Salad on right of service area 38F.----Staff removed from service.---End of last meal service.</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>Observed cold holding units, refrigerator and freezer without thermometers.----Must provide.</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 #41. Wiping cloths: properly used & stored</p> <p>Observed buckets sanitizer tested - 100 ppm.----Buckets were replenished and retested - 200 ppm.---Corrected on site.</p> <p>CODE REFERENCE: 64E-11.003(2). In-use wiping cloths shall be stored in an effective and approved sanitizing solution between uses.</p>
<p>Violation #50. Hot & cold water available; adequate pressure</p> <p>Observed water in kitchen handwash sink temp - 83F. Staff advised handwash sink in kitchen never has hot water.---Staff restroom 115F.---Provide hot water for kitchen handwash sink in compliance with Food Code:</p> <p>5-202.12 Handwashing Sink, Installation. (A) A HANDWASHING SINK shall be equipped to provide water at a temperature of at least 38oC (100oF) through a mixing valve or combination faucet. P</p> <p>CODE REFERENCE: 64E-11.003(5)(a). The water source shall be of sufficient capacity to meet the peak hot and cold water demands of the establishment and provide water under pressure.</p>
<p>Violation #51. Plumbing installed; proper backflow devices</p> <p>Observed mop sink faucet with hose attached without backflow prevention device.---Staff indicated another system with backflow prevention devices outside the kitchen was used for the mop buckets.---Provide backflow prevention devices for all faucets with hose attached or remove hose from faucet.</p> <p>CODE REFERENCE: 64E-11.003(5)(c). Plumbing will be installed and maintained to comply with plumbing requirements, including backflow prevention devices. A mop sink will be provided.</p>

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General Comments

Last meal service- Foods temped: Orange chicken 135F; Teriyaki chicken 138F; broccoli 149F; Rice 159F; Noodles 144F; Pizza 159F; Chicken sandwich 156F; Deli meat in salad 38F (R) Deli meat in salad (L) 65F/67F.; Milk 44F- additional ice placed in well.

Water - Kitchen handwash sink 83F.
Staff restroom 115F.
Provide hot water for kitchen handwash sink.

Sanitizer sink 200 ppm.
Bucket 100 ppm; replenished 200 ppm.

Dented beans and tomatoes cans removed for disposal.

Use food cold storage hierarchy in freezer to store egg patties and other meat products below bread and other ready to eat (RTE) foods.

Provide thermometers for refrigerator, freezer and cold holding units.

Provide back flow protection device for faucets with hoses attached.

Email Address(es): David_Hawk@scps.k12.fl.us;
Latisha_Henry@scps.us;
MilweeMiddle_Cafe@scps.k12.fl.us

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

Inspector Signature:

Handwritten signature of the inspector.

Client Signature:

Handwritten signature of the client.