

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 59-48-00316  
Name of Facility: Sanford Middle School  
Address: 1700 French Avenue  
City, Zip: Sanford 32771

Type: School (more than 9 months)  
Owner: Seminole County School Board  
Person In Charge: Newton, Christine      Phone: (407) 320-6152  
PIC Email: David\_Hawk@scps.k12.fl.us

**Inspection Information**

Purpose: Routine  
Inspection Date: 2/26/2024  
Correct By: Next Inspection  
**Re-Inspection Date: None**

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

Begin Time: 11:45 AM  
End Time: 12:45 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
- 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
- NO** 19. Reheating procedures for hot holding
- IN** 20. Cooling time and temperature
- IN** 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**

- 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**

- NA 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
- IN 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
- IN 48. Ware washing: installed, maintained, & used; test strips
- OUT 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
- OUT 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.*

Inspector Signature:

Handwritten signature of the inspector.

Client Signature:

Handwritten signature of the client.

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**Violations Comments**

<p>Violation #22. Cold holding temperatures</p> <p>Observed cold foods in service temped: milk 40F; Salad 54F; Parfait 53F. Salad and Parfait returned to main cold holding units, retemped salad 44F; Parfait 41F.----Staff was advised to use ice in cold service trays to assist in temperature control in the interim.</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 #47. Food &amp; non-food contact surfaces</p> <p>Observed 3 whisks with buildup of substances at base of handle. Staff removed for deep cleaning.---Corrected on site.</p> <p>CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.</p>
<p>Violation #49. Non-food contact surfaces clean</p> <p>Observed gasket of cold holding unit with build up of black substance.---Clean and implement appropriate cleaning schedule.</p> <p>CODE REFERENCE: 64E-11.003(4). Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.</p>
<p>Violation #54. Garbage &amp; refuse disposal</p> <p>Observed external garbage bins with lids open.----Keep lids closed after use.</p> <p>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.</p>

**General Comments**

<p>Foods temped: Cold service: Milk 40F; Salad 54F/44F; Parfait 53F/41F. Hot service: Chicken nuggets 181F; Mashed Potatoes 165F; Gravy 167F. Staff was advised to use ice to maintain temps for cold service foods at 41F or below.</p> <p>Hand wash sink 115F.</p> <p>Sink and replenished bucket sanitizers &gt;200 ppm.</p> <p>Whisks removed for deep cleaning.</p> <p>Clean and maintain appropriate cleaning schedule for cold holding unit gasket.</p> <p>Close external garbage bin lids after use.</p> <p>Email Address(es): David_Hawk@scps.k12.fl.us; SanfordMiddle_Cafe@scps.k12.fl.us; christine_newton@scps.k12.fl.us</p>
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Inspector Signature:

Client Signature:

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Inspection Conducted By: Idi Ajene (987654)  
Inspector Contact Number: Work: (407) 665-3604 ex.  
Print Client Name: Christine Newton  
Date: 2/26/2024

Inspector Signature:

Handwritten signature of the inspector, Idi Ajene.

Client Signature:

Handwritten signature of the client, Christine Newton.

Form Number: DH 4023 03/18

59-48-00316 Sanford Middle School