

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



Facility Information

RESULT: Satisfactory

Permit Number: 59-48-00361
 Name of Facility: Teague Middle School
 Address: 1350 Mcneil Road
 City, Zip: Altamonte Springs 32714

 Type: School (more than 9 months)
 Owner: Seminole County School Board
 Person In Charge: Barbara Ozuna Phone: 4073201552
 PIC Email: David_Hawk@scps.k12.fl.us

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 4	Begin Time: 01:00 PM
Inspection Date: 1/18/2024	Number of Repeat Violations (1-57 R): 0	End Time: 02:15 PM
Correct By: Next Inspection	FacilityGrade: N/A	
Re-Inspection Date: None	StopSale: No	

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

- NO** 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

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

- IN 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
- 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.

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Violations Comments

<p>Violation #13. Food in good condition, safe, & unadulterated</p> <p>Observed several cans of black beans heavily rusted at top and base seams. Cardboard liners and can labels were observed to have dried discolored liquid stains (picture taken).-----Staff removed for disposal.----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 meat products in freezer stored above bread products.---Staff relocated meats to lower shelves.----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 #21. Hot holding temperatures</p> <p>Observed in service noodles temped 128F; broccoli 110F.----Staff reheated---Noodles temp 169.---F; Broccoli 165F.---Corrected on site.</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 cold holding foods temped: Salad meat 48F; Milk 44.----Ice added to cold holding well.----Salad meat in cold holding unit temped 41F.----Milk from the refrigerator temped 37F.</p>
<p>Violation #51. Plumbing installed; proper backflow devices</p> <p>Observed mop sink faucet with hose attached without backflow protection device.---Provide backflow protection device for faucets with hoses attached.</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>
<p>Violation #54. Garbage & refuse disposal</p> <p>Observed external garbage bins with lids open.</p> <p>Keep bins 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>

Inspector Signature:

Handwritten signature of the inspector.

Client Signature:

Handwritten signature of the client, Barbara.

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General Comments

Foods temped: On service line - Salad 48F; Milk 44F Salad meat in cold holding unit 41F; Chicken sandwich 156F; Pizza cooked 193F; Rice 156; Noodles 128, 169F (reheated); Broccoli 110F, 165F (reheated); Orange Chicken 136F/ hot holding 147F; Teriakiyi Chicken 135F; Pizza cooked 193F. Milk in refrigerator 37F.

Late food service due to testing. Service started at 1:30 pm.

Sanitizer sink - 200 ppm; bucket 400 ppm

Rusted cans of black beans removed for disposal. Corrected on site.

Repair loose gaskets on hot holding units.

Store bread products above meat products in freezer. Corrected on site.

Provide back flow prevention device for faucets with hose attached.

Keep lids on garbage bins closed after use and remove waste items in storage area.

Email Address(es): David_Hawk@scps.k12.fl.us;
Michael_Lombardo@scps.k12.fl.us;
TeagueDining@scps.us;

Inspection Conducted By: Idi Ajene (987654)
Inspector Contact Number: Work: (407) 665-3604 ex.
Print Client Name: Barbara Ozuna
Date: 1/18/2024

Inspector Signature:

Handwritten signature of the inspector.

Client Signature:

Handwritten signature of the client, Barbara Ozuna.