

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



Facility Information

RESULT: Satisfactory

Permit Number: 59-48-00129
Name of Facility: Greenwood Lakes Middle School
Address: 601 Lake Park Drive
City, Zip: Lake Mary 32746

Type: School (more than 9 months)
Owner: Seminole County School Board
Person In Charge: Ellis, Kathy Phone: (407) 320-7652
PIC Email: David_Hawk@scps.k12.fl.us

Inspection Information

Purpose: Routine
Inspection Date: 3/12/2024
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: 11:45 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

- 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
- 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

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

- NO** 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- IN** 18. Cooking time & temperatures
- IN** 19. Reheating procedures for hot holding
- IN** 20. Cooling time and temperature

- OUT** 21. Hot holding temperatures (**COS**)

- OUT** 22. Cold holding temperatures (**COS**)

- OUT** 23. Date marking and disposition (**COS**)

- 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
- NO 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
- 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 #16. Food-contact surfaces; cleaned & sanitized</p> <p>Observed can opener with build up of food substances.---Staff removed for deep cleaning.---Clean and implement appropriate cleaning schedule. CODE REFERENCE: 64E-11.003(2). Food shall only contact surfaces that are clean and sanitized.</p>
<p>Violation #21. Hot holding temperatures</p> <p>Observed foods in hot service temped: Pizza 125F, Burger 117F, foods removed for reheating and replaced with foods in hot holding. Retemp Pizza 179, Burger 189F.----Staff adjusted hot service table temperature----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 foods in cold service temped: Chicken Salad 48F, salad replaced with cold holding salad temp 39F.----Corrected on site.</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 #23. Date marking and disposition</p> <p>Observed foods in refrigerator without appropriate labels and datemarking.---Staff created labels for foods.----Corrected on site.</p> <p>CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are RTE and held refrigerated for more than 24 hours, shall be properly date marked unless otherwise exempted.</p>
<p>Violation #47. Food & non-food contact surfaces</p> <p>Observed pitted spatula and whisk with accumulation of food substances.----Staff removed spatula for disposal and whisk 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 #51. Plumbing installed; proper backflow devices</p> <p>Observed external faucet used to wash mop with hose attached without backflow prevention device.---Provide backflow prevention device for all faucets with hose 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 lids of external garbage bin 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>

Inspector Signature:

Handwritten signature of the inspector.

Client Signature:

Handwritten signature of the client.

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General Comments

Foods temped in Service: Chicken Sandwich 156F; Pizza 125F replaced with hot holding 179F; Burger 117F replaced with hot holding 189F.
Cold service: Salad chicken 48F replaced with cold holding 39F. Milk 40F

Handwash sink water 120F.

Sink and bucket sanitizer 200 ppm.

Provide appropriate labels and datemarking for foods removed from original packaging in refrigerator. Corrected on site.

Can opener and whisk removed for deep cleaning.

Pitted Spatula removed from use. Corrected on site.

Close external garbage/dumpster lids after use.

Provide backflow protection device for external mop sink faucet used for washing mops.

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julia_tolentino@scps.k12.fl.us;
greenwoodlakesdining@scps.us

Inspection Conducted By: Idi Ajene (987654)
Inspector Contact Number: Work: (407) 665-3604 ex.
Print Client Name: Kathy Ellis
Date: 3/12/2024

Inspector Signature:

Handwritten signature of the inspector, Idi Ajene.

Client Signature:

Handwritten signature of the client, Kathy Ellis.

Form Number: DH 4023 03/18

59-48-00129 Greenwood Lakes Middle School