

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 59-48-00143  
Name of Facility: Heathrow Elementary  
Address: 5715 Markham Woods Road  
City, Zip: Lake Mary 32746

Type: School (more than 9 months)  
Owner: Seminole County School Board  
Person In Charge: Baker, Cara Phone: (407) 320-6852  
PIC Email: David\_Hawk@scps.k12.fl.us

**Inspection Information**

Purpose: Routine  
Inspection Date: 1/24/2024  
Correct By: Next Inspection  
**Re-Inspection Date: None**

Number of Risk Factors (Items 1-29): 2  
Number of Repeat Violations (1-57 R): 0  
Facility Grade: N/A  
Stop Sale: No

Begin Time: 11:30 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**

- 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**

- 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
- 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**

- 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**

<b>SAFE FOOD AND WATER</b>	
<b>NO</b> 30. Pasteurized eggs used where required	<b>NO</b> 46. Slash resistant/cloth gloves used properly
<b>OUT</b> 31. Water & ice from approved source	<b>UTENSILS, EQUIPMENT AND VENDING</b>
<b>NA</b> 32. Variance obtained for special processing	<b>IN</b> 47. Food & non-food contact surfaces
<b>FOOD TEMPERATURE CONTROL</b>	<b>OUT</b> 48. Ware washing: installed, maintained, & used; test strips <b>(COS)</b>
<b>IN</b> 33. Proper cooling methods; adequate equipment	<b>IN</b> 49. Non-food contact surfaces clean
<b>IN</b> 34. Plant food properly cooked for hot holding	<b>PHYSICAL FACILITIES</b>
<b>IN</b> 35. Approved thawing methods	<b>IN</b> 50. Hot & cold water available; adequate pressure
<b>IN</b> 36. Thermometers provided & accurate	<b>IN</b> 51. Plumbing installed; proper backflow devices
<b>FOOD IDENTIFICATION</b>	<b>IN</b> 52. Sewage & waste water properly disposed
<b>IN</b> 37. Food properly labeled; original container	<b>IN</b> 53. Toilet facilities: supplied, & cleaned
<b>PREVENTION OF FOOD CONTAMINATION</b>	<b>IN</b> 54. Garbage & refuse disposal
<b>IN</b> 38. Insects, rodents, & animals not present	<b>IN</b> 55. Facilities installed, maintained, & clean
<b>IN</b> 39. No Contamination (preparation, storage, display)	<b>IN</b> 56. Ventilation & lighting
<b>IN</b> 40. Personal cleanliness	<b>IN</b> 57. Permit; Fees; Application; Plans
<b>IN</b> 41. Wiping cloths: properly used & stored	
<b>NO</b> 42. Washing fruits & vegetables	
<b>PROPER USE OF UTENSILS</b>	
<b>IN</b> 43. In-use utensils: properly stored	
<b>IN</b> 44. Equipment & linens: stored, dried, & handled	
<b>IN</b> 45. Single-use/single-service articles: stored & used	

*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.*

**Violations Comments**

<p>Violation #15. Food separated &amp; protected; Single-use gloves</p> <p>Observed meat products stored above bread products in freezer.----Use food storage hierarchy to store meat products below bread products.</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 deli meat in salad in cold service line temp 42F/44F.----Deli salad meat in cold holding temp 44F.---External temp display on unit 42F/44F. Thermometer placed in unit.---End of last meal service.---Adjust or request service for cold holding unit to ensure appropriate cold hold temperature.</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 #31. Water &amp; ice from approved source</p> <p>Observed upper inner surface of ice machine with an accumulation of pink and black discoloration.---Clean and sanitize inner surfaces of ice machine and maintain appropriate cleaning schedule.</p> <p>CODE REFERENCE: 64E-11.003(1). Water supplies shall comply with the provisions of Chapter 64E-8 or 62-550, FAC.</p>
<p>Violation #48. Ware washing: installed, maintained, &amp; used; test strips</p> <p>Sink and buckets sanitizer tested less than 100 ppm.----Sink and buckets replenished and tested 200 ppm.---Corrected on site.</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>

Inspector Signature:

Client Signature:

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**General Comments**

Last meal service.

In service foods temp: Pizza 144F; Green Beans 137F; Hummus 38F; Deli Meat 42F/44F, Cold holding 44F; Milk 40F. External thermometer 42F/44F. Thermometer placed inside.

Sanitizer tested ,100 ppm adjusted to 200 ppm - bucket and sink.

Clean and sanitize inner upper surface of ice machine.

Provide deep cleaning for can opener, maintain appropriate cleaning schedule.

Clean cold holding unit gasket.

Use food storage hierarchy to store bread products above meat products in freezer.

Provide backflow protection device on mop sink faucet with hose attached.

Provide hot water for handwash sink.

Email Address(es): David\_Hawk@scps.k12.fl.us;  
Latisha\_Henry@scps.us;  
scfs\_0691@scps.k12.fl.us

Inspection Conducted By: Idi Ajene (987654)  
Inspector Contact Number: Work: (407) 665-3604 ex.  
Print Client Name: Cara Baker  
Date: 1/24/2024

Inspector Signature:

A handwritten signature in black ink, appearing to be "Idi Ajene".

Client Signature:

A handwritten signature in black ink, appearing to be "Cara Baker".