

FOOD SERVICE

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

Approval:

28.361443/-80.702146

PURPOSE:

- ROUTINE REINSPECTION
 CONSTRUCT. CHANGE OF OWNER
 COMPLAINT CONSULTATION
 QA SURVEY EPIDEMIOLOGY
 OTHER

TYPE:

- HOSPITAL C/MC CHILD
 NURSING MOVIE LIMITED
 DETENTION SCHOOL OTHER
 LOUNGE RESIDENTIAL



RESULTS:

- Satisfactory
 Incomplete
 Unsatisfactory
 OUT OF BUSINESS

Correct Violations by

- Next Inspection
 8:00 AM on

NAME Mila Elem School Cafeteria
ADDRESS 288 W Merritt Avenue **CITY** Merritt Island
OWNER Brevard County School Board **ZIP** 32953
PERSON IN CHARGE Bailey, Mary Lou Bailey **PHONE** (321) 454-1070
EMAIL bailey.marylou@brevardschools.org

BEGIN TIME	END TIME	DATE ASSESSED	POSITION #	EXISTING FACILITIES - PERMIT NUMBER
10:22	11:10	11/09/2011	84201	05-48-00751

RE-INSPECTION DATE

Items marked below violate the requirements of Chapter 64E-11 of the Florida Administrative Code and must be corrected. Continued operation of this facility without making these corrections is a violation of Chapter 64E-11, Florida Administrative Code and Chapters 381 and 386, Florida Statutes. Violations must be corrected by the date and time indicated in the Results section above or an administrative fine or other legal action will be initiated.

FOOD SUPPLIES

1. Sources etc.

FOOD PROTECTION

2. Stored temperature
 3. No further cooking/rapid cooling
 4. Thawing
 5. Raw fruits
 6. Pork cooking
 7. Poultry cooking
 8. Other animal cooking
 9. Least contact/reheating
 10. Food container
 11. Buffet requirements
 12. Self-service condiments
 13. Re-service of food

14. Sneeze guards
 15. Transportation of food
 16. Poisonous/toxic materials

PERSONNEL

17. Exclusion of personnel
 18. Cleanliness
 19. Tobacco use
 20. Handwashing
 21. Handling of dishware

EQUIPMENT/UTENSILS

22. Refrigeration facilities/Therm.
 23. Sinks
 24. Ice storage/counter-protector
 25. Ventilation/Storage/Sufficient equip.
 26. Dishwashing facilities

27. Design and fabrication
 28. Installation and location
 29. Cleanliness of equipment
 30. Methods of washing

SANITARY FACILITIES AND CONTROLS

31. Water supply
 32. Ice
 33. Sewage
 34. Plumbing
 35. Toilet facilities
 36. Handwashing facilities
 37. Garbage disposal
 38. Vermin control

OTHER FACILITIES AND OPERATIONS

39. Other facilities and operations
TEMPORARY FOOD SERVICE EVENTS
 40. Temporary food service events
VENDING MACHINES
 41. Vending machines
MANAGER CERTIFICATION
 42. Manager certification
CERTIFICATES AND FEES
 43. Certificates and fees
INSPECTION/ENFORCEMENT
 44. Inspection/Enforcement

COMMENTS AND INSTRUCTIONS

3 c sink with quat sanitizer at 200 ppm and test strips. Buckets filled at sink.
 Hot and cold water to all sinks.
 Refrigerators: Walk In 41 F - Ranch Dressing 41 F; Reach In 37 F - Apple Juice 39 F; Milk Cooler 38 F - Milk 41 F exp 11/26/2011
 Freezers: Walk In -10 F; Ice Cream -20 F
 Serving Line Foods: Baked Potato 199 F; Chicken Rings 161 F; Mexican Pizza 160 F; Corn 173 F
 No signs of insects or pests
 No **violations** noted at time of inspection.

INSPECTION CONDUCTED BY: Cheryl Frazier
 INSPECTION COND SIGNATURE: *Cheryl M. Frazier*
 COPY OF REPORT RECEIVED BY: *Mary Lou Bailey*

PHONE: (321) 633-2100 ex. 56236
 PHONE: (321) 863-1783
 DATE: 11/9/2011

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY PUBLIC HEALTH UNIT
Food Establishment



Name: Mila Elem School Cafeteria

Date: 11/9/2011

Identification No: 05-48-00751

Comments and Instructions (Continued from Page 1):

Copy of Report
Received By:

Inspector Cheryl Frazier

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