

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 17-48-00199
Name of Facility: Jim Allen Elementary School
Address: 1051 Highway 95A N
City, Zip: Cantonment 32533

**Correct By: Next Inspection
Re-Inspection Date: None**

Type: School (more than 9 months)
Owner: Escambia County School District
Person In Charge: Kathleen Hubert Phone: 850-937-2271

Inspection Information

Purpose: Routine
Inspection Date: 5/17/2017

Begin Time: 09:45 AM
End Time: 10:10 AM

Additional Information

No Additional Information Available

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.

Violation Markings

FOOD SUPPLIES	17. Exclusion of personnel	34. Plumbing
1. Sources, etc.	18. Cleanliness	35. Toilet facilities
FOOD PROTECTION	19. Tobacco use	36. Handwashing facilities
2. Stored temperature	20. Handwashing	37. Garbage disposal
3. No further cooking/Rapid cooling	21. Handling of dishware	38. Vermin control
4. Thawing	EQUIPMENT/UTENSILS	OTHER FACILITIES AND OPERATIONS
5. Raw fruits	22. Refrigeration facilities/Thermometers	39. Other facilities and operations
6. Pork cooking	23. Sinks	TEMPORARY FOOD SERVICE EVENTS
7. Poultry cooking	24. Ice storage/Counter-protector	40. Temporary food service events
8. Other animal cooking	25. Ventilation/Storage/Sufficient equipment	VENDING MACHINES
9. Least contact/Reheating	26. Dishwashing facilities	41. Vending machines
10. Food container	27. Design and fabrication	MANAGER CERTIFICATION
11. Buffet requirements	28. Installation and location	42. Manager certification
12. Self-service condiments	29. Cleanliness of equipment	CERTIFICATES AND FEES
13. Reservice of food	30. Methods of washing	43. Certificates and fees
X 14. Sneeze guards	SANITARY FACILITIES AND CONTROLS	INSPECTION/ENFORCEMENT
15. Transportation of food	31. Water supply	44. Inspection/Enforcement
X 16. Poisonous/Toxic materials	32. Ice	
PERSONNEL	33. Sewage	

Inspector Signature:

Client Signature:

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General Comments

WIC 37, WIF -7, McCall 40, Victory 38, milk 39 degrees F.
Oven fried chicken 151, beans 179, calzones 162 degrees F.
Warmers 152-183 degrees F.
Sanitizing bucket 200, sanitizing sink 300 ppm.

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Violations Comments

Violation #14. Sneeze guards
Fix broken hinge on sneezeguard flip panels.

Violation #16. Poisonous/Toxic materials
Store sanitizing bucket on bottom shelf in kitchen or do not store above clean utensils.

Inspection Conducted By: Louviminda Donado (3359)
Inspector Contact Number: Work: (850) 595-6700 ext. 2023
Print Client Name: Lezlie Mclaughlan
Date: 5/17/2017

Inspector Signature:

Handwritten signature of the inspector, Louviminda Donado.

Client Signature:

Handwritten signature of the client, Lezlie Mclaughlan.