

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 17-48-00191  
 Name of Facility: Cordova Park Elementary School  
 Address: 2250 Semur Road  
 City, Zip: Pensacola 32503  
  
 Type: School (more than 9 months)  
 Owner: Escambia County School District  
 Person In Charge: Loretta Wilson Phone: (850) 595-6839  
 PIC Email: mgr0231@ecsdf.us

**Inspection Information**

Purpose: Routine	Number of Risk Factors (Items 1-29): 1	Begin Time: 07:20 AM
Inspection Date: 3/6/2025	Number of Repeat Violations (1-57 R): 0	End Time: 07:58 AM
Correct By: Next Inspection	Facility Grade: N/A	
<b>Re-Inspection Date: None</b>	Stop Sale: 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**

<b>SUPERVISION</b>	
<b>OUT</b> 1. Demonstration of Knowledge/Training	<b>IN</b> 16. Food-contact surfaces; cleaned & sanitized
<b>IN</b> 2. Certified Manager/Person in charge present	<b>IN</b> 17. Proper disposal of unsafe food
<b>EMPLOYEE HEALTH</b>	
<b>IN</b> 3. Knowledge, responsibilities and reporting	<b>TIME/TEMPERATURE CONTROL FOR SAFETY</b>
<b>IN</b> 4. Proper use of restriction and exclusion	<b>IN</b> 18. Cooking time & temperatures
<b>IN</b> 5. Responding to vomiting & diarrheal events	<b>IN</b> 19. Reheating procedures for hot holding
<b>GOOD HYGIENIC PRACTICES</b>	
<b>IN</b> 6. Proper eating, tasting, drinking, or tobacco use	<b>IN</b> 20. Cooling time and temperature
<b>IN</b> 7. No discharge from eyes, nose, and mouth	<b>NO</b> 21. Hot holding temperatures
<b>PREVENTING CONTAMINATION BY HANDS</b>	
<b>IN</b> 8. Hands clean & properly washed	<b>IN</b> 22. Cold holding temperatures
<b>IN</b> 9. No bare hand contact with RTE food	<b>IN</b> 23. Date marking and disposition
<b>IN</b> 10. Handwashing sinks, accessible & supplies	<b>NA</b> 24. Time as PHC; procedures & records
<b>APPROVED SOURCE</b>	
<b>IN</b> 11. Food obtained from approved source	<b>CONSUMER ADVISORY</b>
<b>IN</b> 12. Food received at proper temperature	<b>NA</b> 25. Advisory for raw/undercooked food
<b>IN</b> 13. Food in good condition, safe, & unadulterated	<b>HIGHLY SUSCEPTIBLE POPULATIONS</b>
<b>NA</b> 14. Shellstock tags & parasite destruction	<b>IN</b> 26. Pasteurized foods used; No prohibited foods
<b>PROTECTION FROM CONTAMINATION</b>	
<b>IN</b> 15. Food separated & protected; Single-use gloves	<b>ADDITIVES AND TOXIC SUBSTANCES</b>
	<b>NA</b> 27. Food additives: approved & properly used
	<b>IN</b> 28. Toxic substances identified, stored, & used
	<b>APPROVED PROCEDURES</b>
	<b>NA</b> 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

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**Good Retail Practices**

<b>SAFE FOOD AND WATER</b>	
<u>IN</u> 30. Pasteurized eggs used where required	<u>NO</u> 46. Slash resistant/cloth gloves used properly
<u>IN</u> 31. Water & ice from approved source	<b>UTENSILS, EQUIPMENT AND VENDING</b>
<u>NA</u> 32. Variance obtained for special processing	<u>IN</u> 47. Food & non-food contact surfaces
<b>FOOD TEMPERATURE CONTROL</b>	<u>IN</u> 48. Ware washing: installed, maintained, & used; test strips
<u>IN</u> 33. Proper cooling methods; adequate equipment	<u>IN</u> 49. Non-food contact surfaces clean
<u>IN</u> 34. Plant food properly cooked for hot holding	<b>PHYSICAL FACILITIES</b>
<u>IN</u> 35. Approved thawing methods	<u>IN</u> 50. Hot & cold water available; adequate pressure
<u>OUT</u> 36. Thermometers provided & accurate	<u>IN</u> 51. Plumbing installed; proper backflow devices
<b>FOOD IDENTIFICATION</b>	<u>IN</u> 52. Sewage & waste water properly disposed
<u>IN</u> 37. Food properly labeled; original container	<u>IN</u> 53. Toilet facilities: supplied, & cleaned
<b>PREVENTION OF FOOD CONTAMINATION</b>	<u>IN</u> 54. Garbage & refuse disposal
<u>IN</u> 38. Insects, rodents, & animals not present	<u>IN</u> 55. Facilities installed, maintained, & clean
<u>IN</u> 39. No Contamination (preparation, storage, display)	<u>IN</u> 56. Ventilation & lighting
<u>IN</u> 40. Personal cleanliness	<u>IN</u> 57. Permit; Fees; Application; Plans
<u>IN</u> 41. Wiping cloths: properly used & stored	
<u>IN</u> 42. Washing fruits & vegetables	
<b>PROPER USE OF UTENSILS</b>	
<u>IN</u> 43. In-use utensils: properly stored	
<u>IN</u> 44. Equipment & linens: stored, dried, & handled	
<u>IN</u> 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 #1. Demonstration of Knowledge/Training Non-food service staff observed inside the kitchen accessing the ice machine. Teacher with student retrieving ice directly from the ice machine. Persons unnecessary to the food establishment operation are not allowed in the food preparation and food storage areas. Non-essential staff must be restricted. Access to the ice machine inside the kitchen must be limited to food service staff only.</p> <p>CODE REFERENCE: 64E-11.003(3). All individuals working in the food establishment have documentation of being trained on Chapter 64E-11, FAC, which relate to their duties and responsibilities.</p>
<p>Violation #36. Thermometers provided &amp; accurate A secondary thermometer is not supplied to the Delfield reach-in cooler and ice cream reach-in freezer. Corrected at the time of inspection.</p> <p>CODE REFERENCE: 64E-11.003(4). Thermometers must be calibrated to ensure accuracy in accordance with Rule requirements. Food thermometers scaled in Celsius (C) shall be accurate to plus or minus 1°C or in Fahrenheit (F), accurate to plus or minus 2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.</p>

Inspector Signature:

Client Signature:

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**General Comments**

Notes:

Tempertures recorded in degrees F (not all inclusive)

WIC: Ambient 36F / Milk 37F

Milk cooler: Ambient 35F/milk 37F

RICs: 38F (TRUE) / 38F (Delfield)

WIF - 1F

Hot water: hand wash sinks - Kitchen 119F/113F/3-comp 110F/Restroom 110F

serving line: Cheese stick 39F

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Inspection Conducted By: LeeAnn Lutz (003359)  
Inspector Contact Number: Work: (850) 595-6700 ex. 2051  
Print Client Name: Loretta Wilson  
Date: 3/6/2025

Inspector Signature:

Handwritten signature of LeeAnn Lutz.

Client Signature:

Handwritten signature of Loretta Wilson.

Form Number: DH 4023 03/18

17-48-00191 Cordova Park Elementary School