

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 17-48-00237  
Name of Facility: Pine Meadow Elementary School  
Address: 10001 Omar Avenue  
City, Zip: Pensacola 32534

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

Type: School (more than 9 months)  
Owner: Escambia County School District  
Person In Charge: Tonja Holland Phone: 850-494-5632

**Inspection Information**

Purpose: Routine  
Inspection Date: 2/22/2018

Begin Time: 11:40 AM  
End Time: 12:00 PM

**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	X 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
16. Poisonous/Toxic materials	32. Ice	
PERSONNEL	33. Sewage	

Inspector Signature:

Client Signature:

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



2 of 2

**General Comments**

WIC 40, True 39, milk 39 degrees F.  
Warmers 140-160, chili 199, beans 149, meat balls 158 degrees F.  
Sanitizing sink 200 ppm.

Email Address(es): jhiggins@escambia.k12.fl.us;  
ggenung@escambia.k12.fl.us;  
lcatanese@escambia.k12.fl.us;  
mgr0441@escambia.k12.fl.us

**Violations Comments**

Violation #14. Sneeze guards  
Fix or replace broken and missing retrofitted sneezeguard panels.

Violation #29. Cleanliness of equipment  
Sanitizing bucket in cafeteria less than 100 ppm; must be at least 200 ppm.

Inspection Conducted By: Louviminda Donado (3359)  
Inspector Contact Number: Work: (850) 595-6700 ext. 2023  
Print Client Name: Tonja Holland  
Date: 2/22/2018

Inspector Signature:

Client Signature: