

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



Facility Information

RESULT: Satisfactory

Permit Number: 17-48-00214
Name of Facility: Semmes Elementary School
Address: 1250 E Texar Drive
City, Zip: Pensacola 32503

Type: School (more than 9 months)
Owner: Escambia County School District
Person In Charge: Ed Carroll Phone: (850) 595-6974
PIC Email: mgr0471@ecsdf.us

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 1	Begin Time: 09:15 AM
Inspection Date: 4/26/2022	Number of Repeat Violations (1-57 R): 0	End Time: 10:23 AM
Correct By: Next Inspection	Facility Grade: N/A	
Re-Inspection Date: None	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

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

- IN** 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
- IN** 12. Food received at proper temperature
- IN** 13. Food in good condition, safe, & unadulterated
- NA** 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

- IN** 15. Food separated & protected; Single-use gloves

- OUT** 16. Food-contact surfaces; cleaned & sanitized

- IN** 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- IN** 18. Cooking time & temperatures
- IN** 19. Reheating procedures for hot holding
- IN** 20. Cooling time and temperature
- IN** 21. Hot holding temperatures
- IN** 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

- IN** 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

SAFE FOOD AND WATER

- IN 30. Pasteurized eggs used where required
- IN 31. Water & ice from approved source
- NA 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

- IN 33. Proper cooling methods; adequate equipment
- IN 34. Plant food properly cooked for hot holding
- IN 35. Approved thawing methods
- IN 36. Thermometers provided & accurate

FOOD IDENTIFICATION

- IN 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

- OUT 38. Insects, rodents, & animals not present
- IN 39. No Contamination (preparation, storage, display)
- IN 40. Personal cleanliness
- IN 41. Wiping cloths: properly used & stored
- IN 42. Washing fruits & vegetables

PROPER USE OF UTENSILS

- IN 43. In-use utensils: properly stored
- IN 44. Equipment & linens: stored, dried, & handled
- IN 45. Single-use/single-service articles: stored & used

- NO 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- IN 47. Food & non-food contact surfaces
- IN 48. Ware washing: installed, maintained, & used; test strips
- OUT 49. Non-food contact surfaces clean

PHYSICAL FACILITIES

- IN 50. Hot & cold water available; adequate pressure
- IN 51. Plumbing installed; proper backflow devices
- IN 52. Sewage & waste water properly disposed
- IN 53. Toilet facilities: supplied, & cleaned
- IN 54. Garbage & refuse disposal
- OUT 55. Facilities installed, maintained, & clean
- IN 56. Ventilation & lighting
- IN 57. Permit; Fees; Application; Plans

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.

Inspector Signature:

Seelutz

Client Signature:

f. [Signature]

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Violations Comments

Violation #16. Food-contact surfaces; cleaned & sanitized

Bioaccumulation observed on overflow guard inside of ice machine. Empty and clean the inside of machine to remove biofilm. Ensure that the inside of the machine is cleaned routinely to prevent to appearance of biofilm and mold.

CODE REFERENCE: 64E-11.003(2). Food shall only contact surfaces that are clean and sanitized.

Violation #38. Insects, rodents, & animals not present

Two (2) dead roaches and the insect parts observed on the floor in the right corner of the dry food storage room. Ensure that storage areas are inspected daily for evidence of vermin. Insects must be removed and should be cleaned/sanitized. Facility does have an active pest control service in place.

CODE REFERENCE: 64E-11.003(5)(f). Effective measures shall be taken to control the presence of pests in the food establishment. Unless otherwise approved, live animals shall not be allowed.

Violation #49. Non-food contact surfaces clean

Milk cooler - A visible buildup of residue observed on the outside of the milk cooler. Clean the outside of the cooler to remove residue. Ensure that the outside of the cooler is cleaned regularly.

Sneeze guards - A visible accumulation of dust observed on the outside of sneeze guards. Clean both the inside and outside of the sneeze guards regularly.

Microwave in cafeteria - Food residue observed on the inside and outside of the microwave in the cafeteria. Ensure that the microwave is cleaned daily.

Ice machine - The outside surfaces of the machine need to be cleaned to remove residue and dust.

Dry Storage room - Dust and debris observed in shelves in left corner of dry food storage room. Remove debris and clean shelving.

CODE REFERENCE: 64E-11.003(4). Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.

Violation #55. Facilities installed, maintained, & clean

Ceiling above hallway leading from walk-in cooler to managers office - Evidence of mildew and peeling paint observed. Paint is peeling on the outside of plumbing pipe. The ceiling should be treated to remove mildew and peeling paint should be removed and the pipe repainted.

Kitchen - Accumulation of dust and possible mildew around ceiling vents and nearby ceiling tiles. The vents should be cleaned to remove the accumulation and cleaned regularly to prevent accumulation.

Cafeteria storage room - Walls and floors in storage room have visible accumulation of dust and residue. Ceiling tiles are in poor condition and at least one has obvious water damage. Remove items from storage room and clean all surfaces. Replace damaged ceiling tiles.

Cafeteria - Dust accumulation observed on window mini-blinds. Clean blinds to remove dust. Some blinds have dried food residue on the bottoms.

CODE REFERENCE: 64E-11.003(5). Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. Exterior areas shall be kept cleaned.

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Form Number: DH 4023 03/18

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General Comments

Notes:

Ware washing is currently being conducted at the 3-compartment sink.

Temperatures recorded (not all inclusive):

Milk Cooler -38F

WIC - 33F

Serving line - Not in service at the time of inspection.

Sanitizer at 3-comp sink 200 ppm.

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Inspection Conducted By: LeeAnn Lutz (003359)
Inspector Contact Number: Work: (850) 595-6700 ex. 2051
Print Client Name: E. Carroll
Date: 4/26/2022

Inspector Signature:

Handwritten signature of LeeAnn Lutz.

Client Signature:

Handwritten signature of E. Carroll.

Form Number: DH 4023 03/18

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