

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



**Facility Information**

**RESULT: Unsatisfactory**

Permit Number: 17-48-00198  
Name of Facility: Holm Elementary School  
Address: 6101 Lanier Drive  
City, Zip: Pensacola 32504

Type: School (more than 9 months)  
Owner: Escambia County School District  
Person In Charge: Heather Henderson Phone: (850) 494-5614  
PIC Email: mgr0602@ecsdf.us

**Inspection Information**

Purpose: Routine  
Inspection Date: 5/3/2022  
Correct By: by 8:00 AM  
**Re-Inspection Date: 5/10/2022**

Number of Risk Factors (Items 1-29): 1  
Number of Repeat Violations (1-57 R): 0  
Facility Grade: N/A  
Stop Sale: No

Begin Time: 10:35 AM  
End Time: 12:00 PM

*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
- NO** 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

- IN** 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
- NO** 20. Cooling time and temperature
- IN** 21. Hot holding temperatures
- OUT** 22. Cold holding temperatures (**COS**)
- 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:

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



**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
- NO 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
- OUT 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:

Client Signature:

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



**Violations Comments**

<p>Violation #22. Cold holding temperatures Cold held food held above 41°F. Cheese sticks at preparation table at 48°F. Cheese sticks held at table during the packing of breakfast bags. Corrected.</p> <p>CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held cold, and not subject to an approved HACCP plan, must be maintained at 41°F.</p>
<p>Violation #38. Insects, rodents, &amp; animals not present Cafeteria - Ant infestation observed. A large number Live ants observed traveling on floor near wall of windows. Ants were also observed on floor near door leading to the outside. Contact pest control to treat and remove ants. The entrance point must be identified and closed. Remove food debris from floor and in between bench slats in cafeteria. Clean dried liquids from the windows.</p> <p>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.</p>
<p>Violation #49. Non-food contact surfaces clean Cafeteria - Accumulation of food debris observed between slats of bench seats. Food debris accumulation observed on floor along walls. Dried liquid residue observed on windows near tables. Remove food debris from bench seating, floors, and clean windows to remove residue.</p> <p>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.</p>
<p>Violation #55. Facilities installed, maintained, &amp; clean Dry food storage room - An accumulation of debris observed under shelving and behind door. Dried liquid residue observed on the floor under shelving unit. Remove debris and residues from under the shelves. Ensure that areas under storage units are cleaned routinely.</p> <p>Cafeteria - Floor/Wall molding not secured to wall outside of student bathroom. Molding is laying on the floor. Reinstall molding.</p> <p>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.</p>
<p>Violation #56. Ventilation &amp; lighting Insufficient lighting intensity in walk-in freezer, less than 10 Foot Candles (FC). Overhead lighting measured at 6.5 FC inside the freezer near the door area. The wall light is not working in this area. Back area is sufficient at 23FC.</p> <p>CODE REFERENCE: 64E-11.003(6)(a). Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. 50 foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.</p>

Inspector Signature:

Handwritten signature of the inspector.

Client Signature:

Handwritten signature of the client.

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



**General Comments**

Correct the violation for ants, remove food debris from floors/benches in cafeteria, and remove and liquid residue from windows in the cafeteria by May 10, 2022. Correct all violations by the next routine inspection.

Notes:

WIC - 36 F/cheese 37F  
Milk Cooler - 37F/37F milk  
Serving line: sweet potato 148F/Beans 142F/Popcorn chicken 137F  
RIC - 40F ambient

Note: The automatic ware washing machine is not being used for ware washing. The dishwasher will be inspected when it is placed back into use.

Email Address(es): mgr0602@ecsdfl.us;  
ggenung@ecsdfl.us;  
E.Jones2@ecsdfl.us;  
lcatanese@ecsdfl.us;  
bbrantley@ecsdfl.us;  
jhiggins@ecsdfl.us;  
tfina1@ecsdfl.us

Inspection Conducted By: LeeAnn Lutz (003359)  
Inspector Contact Number: Work: (850) 595-6700 ex. 2051  
Print Client Name: Heather Henderson  
Date: 5/3/2022

Inspector Signature:

Handwritten signature of LeeAnn Lutz.

Client Signature:

Handwritten signature of the client.