Facility Information

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@ecsdfl.us

Facility Grade: N/A
Stop Sale: No

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

Food-Borne Illness Risk Factors And Public Health Interventions

SUPERVISION
1. Demonstration of Knowledge/Training
2. Certified Manager/Person in charge present

EMPLOYEE HEALTH
3. Knowledge, responsibilities and reporting
4. Proper use of restriction and exclusion
5. Responding to vomiting & diarrheal events

GOOD HYGIENIC PRACTICES
6. Proper eating, tasting, drinking, or tobacco use
7. No discharge from eyes, nose, and mouth

PREVENTING CONTAMINATION BY HANDS
8. Hands clean & properly washed
9. No bare hand contact with RTE food
10. Handwashing sinks, accessible & supplies

APPROVED SOURCE
11. Food obtained from approved source

PROTECTION FROM CONTAMINATION
12. Food received at proper temperature
13. Food in good condition, safe, & unadulterated
14. Shellstock tags & parasite destruction
15. Food separated & protected; Single-use gloves

RESULT: Unsatisfactory
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

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.
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.

Violation #38. Insects, rodents, & 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.
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
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.
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
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.
Cafeteria - Floor/Wall molding not secured to wall outside of student bathroom. Molding is laying on the floor. Reinstall molding.
CODE REFERENCE: 64E-11.003(5). Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. Exterior areas shall be kept clean.

Violation #56. Ventilation & 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.
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.
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): mgro602@ecsfll.us; ggenung@ecsfll.us; EJonest2@ecsfll.us; lcatanese@ecsfll.us; bbrantley@ecsfll.us; jhiggins@ecsfll.us; tfina1@ecsfll.us