

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 17-48-00187  
Name of Facility: Brown Barge Middle School  
Address: 201 E Hancock Lane  
City, Zip: Pensacola 32503

Type: School (more than 9 months)  
Owner: Escambia County School District  
Person In Charge: Seann Ryan Phone: (850) 494-5646  
PIC Email: mgr0671@ecsdf.us

**Inspection Information**

Purpose: Routine  
Inspection Date: 3/23/2022  
Correct By: Next Inspection  
**Re-Inspection Date: None**

Number of Risk Factors (Items 1-29): 1  
Number of Repeat Violations (1-57 R): 2  
Facility Grade: N/A  
Stop Sale: No

Begin Time: 10:40 AM  
End Time: 11:25 AM

*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
- IN** 20. Cooling time and temperature

- OUT** 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**

- IN 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
- IN 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
- OUT 53. Toilet facilities: supplied, & cleaned (**R**)
- IN 54. Garbage & refuse disposal
- OUT 55. Facilities installed, maintained, & clean (**R**)
- 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:

Client Signature:

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**Violations Comments**

Violation #21. Hot holding temperatures

Hot held TCS food held below 135°F. Hamburger patty at serving line at 116°F. Burgers wrapped and double stacked in hot holding well. To ensure that all burgers and other hot held items maintain the minimum hot holding temperature, store foods as close as possible to the heat source and avoid over stacking.

CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held hot and not subject to an approved HACCP plan, must be maintained at 135°F.

Violation #53. Toilet facilities: supplied, & cleaned

A waste receptacle is not supplied to the bathroom. Supply a covered waste receptacle to the staff bathroom room.

CODE REFERENCE: 64E-11.003(5). Toilet facilities shall meet applicable plumbing code, be kept clean, provided with toilet paper and covered waste receptacle, and utilize self-closing doors.

Violation #55. Facilities installed, maintained, & clean

Walk-in cooler:

Leak area from ceiling or fan inside of the walk-in cooler - A large container is in place to catch excess water from leak. Water observed dripping from fan at the time of this inspection. Manager reports that the leak is coming from the outside and observed during rain events. Ensure that food is not stored near or under the leak area. Repair the source of the leak as soon as possible. The source of the leak must be identified and repaired. Floor is wet from leak. Repeat Violation.

The flooring inside of the cooler is extremely rusted and buckled in some areas. The flooring has separated at the seams just inside of the door. The weak flooring was observed during previous inspections. The floor is rusted and no longer smooth nor easily cleanable. Repeat Violation.

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.

Inspector Signature:

Handwritten signature of the inspector, appearing to be "Seel-utz".

Client Signature:

Handwritten signature of the client, appearing to be "J. M. B.".

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**General Comments**

The school district will be contacted to discuss the time line to repair the walk-in cooler floor and to discuss the ongoing leak from the fan.

The violation for lighting observed during the last inspection has been corrected. The overhead light fixture was repaired. Lighting in the dry storage room measured at 67 FC.

Notes:

WIC- 31°F

RIC - 36°F

WIF - 7°F

Milk cooler: 40°F/41°F milk carton

Serving line: Baked beans 147°F/Fried chicken 173°F

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Inspection Conducted By: LeeAnn Lutz (003359)  
Inspector Contact Number: Work: (850) 595-6700 ex. 2051  
Print Client Name: S. Ryan  
Date: 3/23/2022

Inspector Signature:

Handwritten signature of LeeAnn Lutz.

Client Signature:

Handwritten signature of S. Ryan.

Form Number: DH 4023 03/18

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