

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



Facility Information

RESULT: Unsatisfactory

Permit Number: 17-48-00186
Name of Facility: Beulah Elementary School
Address: 6201 Helms Road
City, Zip: Pensacola 32526

Type: School (more than 9 months)
Owner: Escambia County School Board
Person In Charge: Jennifer Fajardo Phone: 850-941-6187
PIC Email: mgr0941@ecsdf.us

Inspection Information

Purpose: Routine
Inspection Date: 5/11/2022
Correct By: by 8:00 AM
Re-Inspection Date: 5/18/2022

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: 11:50 AM
End Time: 01:13 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
- OUT** 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
- 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
- NO** 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

- IN** 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
- OUT** 52. Sewage & waste water properly disposed
- IN** 53. Toilet facilities: supplied, & cleaned
- IN** 54. Garbage & refuse disposal
- IN** 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.

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Violations Comments

Violation #10. Handwashing sinks, accessible & supplies

A handwashing sink is not provided for the food service staff. The nearest handwashing sink is in a staff bathroom. A handwashing sink separate from the bathroom sink must be provided and accessible near the serving area. The sink must be supplied with hot water.

The drain lines to two portable dehumidifiers are draining into the bathroom hand washing sink. The sink is for hand washing only. Relocate the drain lines or take bathroom out of service.

CODE REFERENCE: 64E-11.003(5)(d). Handwashing sinks are properly equipped with hand soap, individual disposable towels or hand drying device, and signage; and conveniently located.

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

Flies observed around the serving bar. The side door is being propped open for the children to enter and exit the building during and in between services. A method or procedure to prevent the entrance of pests must be instituted. The installation of an air curtain above the door is recommended. The door should not be left in the open position when unattended.

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 #52. Sewage & waste water properly disposed

The staff reports that they have washed trash cans with a bucket of water/cleaner and then dumped that dirty water directly on the ground outside. Wastewater must be disposed into a sanitary wastewater system and not directly onto the ground. A procedure must be instituted for the proper cleaning of trash cans and the disposal of wastewater. The temporary location does not have a dedicated curbed drain or mop sink. Currently, the school janitor is providing fresh mop water and disposing of the dirty mop water in the janitor's sink daily; however, a procedure is not in place for cleaning trash cans.

CODE REFERENCE: 64E-11.003(5)(b). Sewage and waste water disposal shall comply with the provisions of Chapter 64E-6 or 62-600, FAC.

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General Comments

The school food service has been moved to a temporary location (inside the gym) while the new kitchen is being constructed. Meals are prepared at Beulah Middle school and transported for service at this location. Ware washing is conducted at Beulah Middle school. The temporary location has warmers, reach-in coolers, hot/cold serving bar, milk coolers, and an ice machine.

A portable hot and cold-water hand washing sink would be allowed, provided that the storage tanks are sufficient to hold clean and wastewater. Please contact the inspector to discuss the options for the hand washing sink.

Serving line:

Grilled cheese 138F/ Collards & Bacon 165F/Milk 41F

RIC: 36F/

2nd milk cooler: 38F

Overhead Lighting: 88-96F serving area

Email Address(es): mgr0941@ecsdfl.us;

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Inspection Conducted By: LeeAnn Lutz (003359)
Inspector Contact Number: Work: (850) 595-6700 ex. 2051
Print Client Name: J. Fajardo
Date: 5/11/2022

Inspector Signature:

Handwritten signature of LeeAnn Lutz.

Client Signature:

Handwritten signature of J. Fajardo.

Form Number: DH 4023 03/18

17-48-00186 Beulah Elementary School