

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 17-48-00478  
 Name of Facility: Blue Angels Elementary School  
 Address: 1551 Dog Track Road  
 City, Zip: Pensacola 32507  
  
 Type: School (more than 9 months)  
 Owner: Escambia County School District  
 Person In Charge: Stephaine Bass      Phone: 458-7415  
 PIC Email: mgr1241@ecsdf.us

**Inspection Information**

Purpose: Routine	Number of Risk Factors (Items 1-29): 1	Begin Time: 08:55 AM
Inspection Date: 5/27/2021	Number of Repeat Violations (1-57 R): 2	End Time: 09:47 AM
Correct By: Next Inspection	Facility Grade: N/A	
<b>Re-Inspection Date: None</b>	StopSale: 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

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

- IN** 17. Proper disposal of unsafe food

**TIME/TEMPERATURE CONTROL FOR SAFETY**

- IN** 18. Cooking time & temperatures
- NO** 19. Reheating procedures for hot holding
- IN** 20. Cooling time and temperature
- NO** 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:

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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**

- OUT 47. Food & non-food contact surfaces (**R**)
- 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
- IN 53. Toilet facilities: supplied, & cleaned
- 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:

*Dee Dutz*

Client Signature:

*Atat Bas*

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**Violations Comments**

**Violation #22. Cold holding temperatures**

Cold held TCS food held above 41°F. Cheese sticks at preparation table measured at a temperature of 44°F. Individually packaged cheese sticks were being placed in individual bags for tomorrow's breakfast. The container of cheese sticks was placed on ice during the inspection to maintain cold holding temperature. 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 #47. Food & non-food contact surfaces**

Walk-in Cooler - The outside door handle/latch is not functioning as designed and does not close properly. This was noted during the previous three inspections. The door latch was previously repaired; however, the door still does not close without having to manually push it closed. Ensure that staff close the door completely after exiting the cooler. Door threshold is sinking and door is sticking. Cooler temperature is within the required cold holding temperature.

Repeat violation.

Note: Violation was noted under Violaton #22 during the previous inspections.

CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.

**Violation #55. Facilities installed, maintained, & clean**

A gap is visible between the bottom of the walk-in freezer door and the threshold. A buildup of frost is also occurring around the door area. Ensure that the gap is closed between the door and the floor. Repeat.

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 "DeLutz".

Client Signature:

Handwritten signature of the client, appearing to be "Matt Bar".

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**General Comments**

The kitchen manager reports that both the walk-in cooler and freezer will be repaired this summer.

Notes:

WIC- Ambient 41 F/milk 41F  
Prep table - Chicken rice bowl 145F  
Milk cooler - Ambient 41F/Milk 41F  
Sanitizer @ 3-comp sink 200 ppm  
True RICs- 41F/36F

Email Address(es): mgr1241@ecsdfl.us;  
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Inspection Conducted By: LeeAnn Lutz (003359)  
Inspector Contact Number: Work: (850) 595-6700 ex. 2051  
Print Client Name: S. Bass  
Date: 5/27/2021

Inspector Signature:

Handwritten signature of LeeAnn Lutz in blue ink.

Client Signature:

Handwritten signature of S. Bass in blue ink.