

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 17-48-00192
 Name of Facility: Ernest Ward Middle School
 Address: 7650 Highway 97
 City, Zip: Walnut Hill 32568

 Type: School (more than 9 months)
 Owner: Escambia County School Board
 Person In Charge: Regina Hare Phone: 850-327-4685

**Correct By: Next Inspection
 Re-Inspection Date: None**

Inspection Information

Purpose: Routine
 Inspection Date: 3/21/2018

Begin Time: 11:30 AM
 End Time: 12:00 PM

Additional Information

No Additional Information Available

Items marked below violate the requirements of Chapter 64E-11 of the Florida Administrative Code and must be corrected. Continued operation of this facility without making these corrections is a violation of Chapter 64E-11, Florida Administrative Code and Chapters 381 and 386, Florida Statutes. Violations must be corrected by the date and time indicated in the Results section above or an administrative fine or other legal action will be initiated.

Violation Markings

| | | |
|---|---|--|
| <p>FOOD SUPPLIES 1. Sources, etc. FOOD PROTECTION 2. Stored temperature 3. No further cooking/Rapid cooling 4. Thawing 5. Raw fruits 6. Pork cooking 7. Poultry cooking 8. Other animal cooking 9. Least contact/Reheating 10. Food container 11. Buffet requirements 12. Self-service condiments 13. Reservice of food 14. Sneeze guards 15. Transportation of food 16. Poisonous/Toxic materials PERSONNEL</p> | <p>17. Exclusion of personnel 18. Cleanliness 19. Tobacco use 20. Handwashing 21. Handling of dishware EQUIPMENT/UTENSILS 22. Refrigeration facilities/Thermometers 23. Sinks 24. Ice storage/Counter-protector 25. Ventilation/Storage/Sufficient equipment 26. Dishwashing facilities 27. Design and fabrication 28. Installation and location 29. Cleanliness of equipment 30. Methods of washing SANITARY FACILITIES AND CONTROLS 31. Water supply X 32. Ice 33. Sewage</p> | <p>34. Plumbing 35. Toilet facilities 36. Handwashing facilities 37. Garbage disposal 38. Vermin control OTHER FACILITIES AND OPERATIONS 39. Other facilities and operations TEMPORARY FOOD SERVICE EVENTS 40. Temporary food service events VENDING MACHINES 41. Vending machines MANAGER CERTIFICATION 42. Manager certification CERTIFICATES AND FEES 43. Certificates and fees INSPECTION/ENFORCEMENT 44. Inspection/Enforcement</p> |
|---|---|--|

Inspector Signature:

Client Signature:

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General Comments

WIC 36, WIF -9, coolers 35, milk 37 degrees F.
Warmers 165-185, oven fried chicken 142, greens 170, bagel pizzas 154 degrees F.
Sanitizing sink 200 ppm.

Lunch over at 1:05pm.

Email Address(es): mgr0541@escambia.k12.fl.us;
jhiggins@escambia.k12.fl.us;
lcatanese@escambia.k12.fl.us;
ggenung@escambia.k12.fl.us

Violations Comments

Violation #32. Ice
Clean and sanitize ice deflector inside ice machine.

Inspection Conducted By: Louviminda Donado (3359)
Inspector Contact Number: Work: (850) 595-6700 ext. 2023
Print Client Name: Susan Steadham
Date: 3/21/2018

Inspector Signature:

Handwritten signature of Louviminda Donado.

Client Signature:

Handwritten signature of Susan Steadham.