

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): 0	Begin Time: 11:20 AM
Inspection Date: 3/3/2025	Number of Repeat Violations (1-57 R): 0	End Time: 11:47 AM
Correct By: Next Inspection	Facility Grade: N/A	
Re-Inspection Date: None	Stop Sale: 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
- 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

- IN 27. Food additives: approved & properly used
- IN 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES

- NA 29. Variance/specialized process/HACCP

Inspector Signature:

Lee Lutz

Client Signature:

Stw Boss

Form Number: DH 4023 03/18

17-48-00478 Blue Angels Elementary School

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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
- IN 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
 - OUT 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
- OUT 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
- 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.

Violations Comments

Violation #39. No Contamination (preparation, storage, display)

Boxes containing food stored less than 6-inches above the floor in the walk-in freezer and dry storage room. Move items to a height of at least 6-inches above the floor.

CODE REFERENCE: 64E-11.003(2). Food shall be protected from sources of contamination and stored in a clean, dry location at least 6 inches above the floor.

Violation #49. Non-food contact surfaces clean

An accumulation of food debris observed between the seams of the round student tables in the cafeteria. The tables must be cleaned of food debris daily. The tables should be separated for proper cleaning.

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.

Inspector Signature:

Lee Lutz

Client Signature:

Stw Bon

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General Comments

Inspection Notes:

RICs: 39°F/lunch meat 38°F
Milk Cooler: Milk 37°F/ Milk 38°F
WIC: Ambient 36°F/Milk 36°F
Serving line: Chicken and waffles 135°F, green beans 175°F, ham and cheese melt 141°F
Hot water: Kitchen/ware wash room hand wash sinks 121-131°F, 3-comp sink 131°F, rest room sink 123°F.
WIF: 4°F ; all items frozen

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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: 2/25/2025

Inspector Signature:

LeeAnn Lutz

Client Signature:

S. Bass