Facility Information

- **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:** Stephanie Bass
- **Phone:** 458-7415
- **PIC Email:** mgr1241@ecsdfl.us

**RESULT:** Satisfactory

**Inspection Information**

- **Purpose:** Routine
- **Inspection Date:** 4/13/2022
- **Correct By:** Next Inspection
- **Re-Inspection Date:** None
- **Number of Risk Factors (Items 1-29):** 0
- **Number of Repeat Violations (1-57 R):** 0
- **Facility Grade:** N/A
- **Stop Sale:** No
- **Begin Time:** 10:15 AM
- **End Time:** 10:46 AM

**Foodborne Illness Risk Factors And Public Health Interventions**

<table>
<thead>
<tr>
<th>SUPERVISION</th>
<th>FOODS</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Demonstration of Knowledge/Training</td>
<td>16. Food-contact surfaces; cleaned &amp; sanitized</td>
</tr>
<tr>
<td>2. Certified Manager/Person in charge present</td>
<td>17. Proper disposal of unsafe food</td>
</tr>
<tr>
<td><strong>EMPLOYEE HEALTH</strong></td>
<td><strong>TIME/TEMPERATURE CONTROL FOR SAFETY</strong></td>
</tr>
<tr>
<td>4. Proper use of restriction and exclusion</td>
<td>19. Reheating procedures for hot holding</td>
</tr>
<tr>
<td>5. Responding to vomiting &amp; diarrheal events</td>
<td>20. Cooling time and temperature</td>
</tr>
<tr>
<td><strong>GOOD HYGIENIC PRACTICES</strong></td>
<td><strong>HIGHLY SUSCEPTIBLE POPULATIONS</strong></td>
</tr>
<tr>
<td>6. Proper eating, tasting, drinking, or tobacco use</td>
<td>21. Hot holding temperatures</td>
</tr>
<tr>
<td>7. No discharge from eyes, nose, and mouth</td>
<td>22. Cold holding temperatures</td>
</tr>
<tr>
<td><strong>PREVENTING CONTAMINATION BY HANDS</strong></td>
<td><strong>DATE MARKING AND DISPOSITION</strong></td>
</tr>
<tr>
<td>8. Hands clean &amp; properly washed</td>
<td>23. Date marking and disposition</td>
</tr>
<tr>
<td>9. No bare hand contact with RTE food</td>
<td>24. Time as PHC; procedures &amp; records</td>
</tr>
<tr>
<td>10. Handwashing sinks, accessible &amp; supplies</td>
<td><strong>CONSUMER ADVISORY</strong></td>
</tr>
<tr>
<td><strong>APPROVED SOURCE</strong></td>
<td><strong>HIGHLY SUSCEPTIBLE POPULATIONS</strong></td>
</tr>
<tr>
<td>11. Food obtained from approved source</td>
<td>25. Advisory for raw/undercooked food</td>
</tr>
<tr>
<td>12. Food received at proper temperature</td>
<td><strong>ADDITIVES AND TOXIC SUBSTANCES</strong></td>
</tr>
<tr>
<td>13. Food in good condition, safe, &amp; unadulterated</td>
<td>26. Pasteurized foods used: No prohibited foods</td>
</tr>
<tr>
<td>14. Shellstock tags &amp; parasite destruction</td>
<td><strong>APPROVED PROCEDURES</strong></td>
</tr>
<tr>
<td><strong>PROTECTION FROM CONTAMINATION</strong></td>
<td><strong>NA</strong></td>
</tr>
<tr>
<td>15. Food separated &amp; protected; Single-use gloves</td>
<td>27. Food additives: approved &amp; properly used</td>
</tr>
<tr>
<td><strong>NO</strong></td>
<td><strong>IN</strong></td>
</tr>
<tr>
<td><strong>IN</strong></td>
<td><strong>IN</strong></td>
</tr>
</tbody>
</table>

**Form Number:** DH 4023  03/18   17-48-00478 Blue Angels Elementary School
Good Retail Practices

SAFE FOOD AND WATER
- 30. Pasteurized eggs used where required
- 31. Water & ice from approved source
- 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL
- 33. Proper cooling methods; adequate equipment
- 34. Plant food properly cooked for hot holding
- 35. Approved thawing methods
- 36. Thermometers provided & accurate

FOOD IDENTIFICATION
- 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION
- 38. Insects, rodents, & animals not present
- 39. No Contamination (preparation, storage, display)
- 40. Personal cleanliness
- 41. Wiping cloths: properly used & stored
- 42. Washing fruits & vegetables

PROPER USE OF UTENSILS
- 43. In-use utensils: properly stored
- 44. Equipment & linens: stored, dried, & handled
- 45. Single-use/single-service articles: stored & used

NO
- 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING
- 47. Food & non-food contact surfaces
- 48. Ware washing: installed, maintained, & used; test strips
- 49. Non-food contact surfaces clean

PHYSICAL FACILITIES
- 50. Hot & cold water available; adequate pressure
- 51. Plumbing installed; proper backflow devices
- 52. Sewage & waste water properly disposed
- 53. Toilet facilities: supplied, & cleaned
- 54. Garbage & refuse disposal
- 55. Facilities installed, maintained, & clean
- 56. Ventilation & lighting
- 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 #38. Insects, rodents, & animals not present
Cafeteria: A gap is visible between the bottom of the door and threshold on 2 doors leading to the outside. Ensure that the door sweep/seal is repaired to close the gap.

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.
**General Comments**

Ice buildup observed on the floor in walk-in cooler. The ice should be removed daily to prevent a trip/fall hazard. The ice was not observed on the fan units during this inspection (on floor only). Remove ice buildup daily. The source of the buildup should be identified and addressed. The ice accumulation on the floor was observed during the previous 2 routine inspections.

The walk-in freezer door and walk-in cooler doors will not close without manual assistance. Ensure that kitchen staff are aware that the door must be closed completely. The manager has posted signs on the outside of the freezer door to remind employees to close the door completely after each use.

---

Email Address(es): mgr1241@ecsdfl.us; ggenung@ecsdfl.us; EJones2@ecsdfl.us; icatanese@ecsdfl.us; bbrantley@ecsdfl.us; jhiggins@ecsdfl.us

---

**Inspection Conducted By:** LeeAnn Lutz  (003359)  
**Inspector Contact Number:** Work: (850) 595-6700 ex. 2051  
**Print Client Name:** S. Bass  
**Date:** 4/13/2022