

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



**** McFeeKA 1/24/2024 4:08:49 PM ****

Facility Information

RESULT: Satisfactory

Permit Number: 05-48-01140
Name of Facility: Central Middle School Cafeteria
Address: 2600 Wingate Boulevard
City, Zip: West Melbourne 32904

Type: School (9 months or less)
Owner: Brevard County School Board
Person In Charge: Anna Irizarry Phone: (321) 722-4160
PIC Email: Irizarryvalle.ana@brevardschools.org

Inspection Information

Purpose: Routine
Inspection Date: 1/23/2024
Correct By: Next Inspection
Re-Inspection Date: None

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: 12:06 PM
End Time: 01:10 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
- NA** 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
- 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

- NO** 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- IN** 18. Cooking time & temperatures

- IN** 19. Reheating procedures for hot holding

- NO** 20. Cooling time and temperature

- IN** 21. Hot holding temperatures

- IN** 22. Cold holding temperatures

- OUT** 23. Date marking and disposition

- NO** 24. Time as PHC; procedures & records

CONSUMER ADVISORY

- NA** 25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS

- NA** 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:

T. Waffu

Client Signature:

A. M.

Form Number: DH 4023 03/18

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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

- 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
NO 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

- NA 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- IN 47. Food & non-food contact surfaces
OUT 48. Ware washing: installed, maintained, & used; test strips (**COS**)
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
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 #23. Date marking and disposition

Observed pickles were stored in a plastic container with no date marking; ensure to date mark them per rule requirement.

CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are RTE and held refrigerated for more than 24 hours, shall be properly date marked unless otherwise exempted.

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

Observed back door air curtain is not functional; repair it. NOTE: Work order is in per manager.

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 #48. Ware washing: installed, maintained, & used; test strips

Sanitizer concentration is not being monitored daily; 0 ppm quat ammonia sanitizer tested. This was addressed with the manager. She made fresh sanitizer water; tested at 200 ppm. COS.

CODE REFERENCE: 64E-11.003(4). Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment. Test strips are available and used to verify the solution is at a concentration necessary to achieve sanitization.

Violation #55. Facilities installed, maintained, & clean

Observed few water marked ceiling tiles in dry storage. Replace water marked ceiling tiles and evaluate water leak; if any then repair accordingly. NOTE: No water leak observed at the time

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:

T. Waffu

Client Signature:

A. M.

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General Comments

Notes: Facility is on City of Melbourne water and sewer. Full food service w/ no restrictions. Seating capacity 1099. Staff training current; 8/2023. Notes: Facility is on City of West Melbourne water and sewer. Food temps from serving line: Cut onions, broccoli, cucumber, sliced olives, cut peppers, confetti corn, cut diced tomatoes, lettuce, shredded cheese temp 34-36 df. Pizza boils, crinkle fried, taco meat, rice, meat balls, orange chicken, teriyaki chicken, dumplings, chicken sandwiches temped 155-165 df. Milks 37-38 df. All coolers below 41 df, freezer below 0 df. Milk from WIC temped at 36 df. String cheese from RIC 39 df. Hot and cold water to sinks is available. 3-omp sinks w/ Quat, strips available, 200 ppm. Staff bathroom sanitary and with supplies. No visible sign of vermin observed at the time.

There were 4 batches of expired Italian season packets (exp. date 8/2023 & Jan 7th of 2024) in the dry storage; manager was discarding them at the time of inspection. Therefore, it noted only.

Ana Irizarryvalle
Irizarryvalle.ana@brevardschools.org

For important changes to Chapter 64E-11 Food Hygiene, new employee training requirements, Time as a Public Health Control Procedures, and other educational material please visit www.brevardeh.com.

- Hepatitis A Virus Alert for Food Workers: <http://ww11.doh.state.fl.us/comm/_partners/hepatitis_a/Hep_A_Facts/hepA_foodworkers_17x11_4-11.pdf>
- Hepatitis A Disinfection Guide for Public Restrooms:
<http://ww11.doh.state.fl.us/comm/_partners/hepatitis_a/Hep_A_Facts/hepA_disinfection_17x11_public.pdf>
- Please view the following webpage for educational material on proper handwashing: <<https://www.cdc.gov/handwashing/show-me-the-science.html>>

Email Address(es): Irizarryvalle.ana@brevardschools.org

Inspection Conducted By: Tasneem Wolfe (084201)
Inspector Contact Number: Work: (321) 615-9377 ex.
Print Client Name: Anna Irizarry
Date: 1/23/2024

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

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