

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



**** McFeeKA 2/28/2024 2:08:33 PM ****

Facility Information

RESULT: Satisfactory

Permit Number: 05-48-01142
 Name of Facility: Eau Gallie High School Cafeteria
 Address: 1400 Commodore Boulevard
 City, Zip: Melbourne 32935

 Type: School (9 months or less)
 Owner: Brevard County School Board
 Person In Charge: Grillo, Sherry Phone: (321) 242-6400 x23811
 PIC Email: grillo.sherry@brevardschools.org

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 1	Begin Time: 11:50 AM
Inspection Date: 2/27/2024	Number of Repeat Violations (1-57 R): 0	End Time: 01:00 PM
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
- 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

- 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
- IN** 21. Hot holding temperatures
- OUT** 22. Cold holding temperatures (**COS**)
- IN** 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:

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
- NO** 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
- NO** 42. Washing fruits & vegetables

PROPER USE OF UTENSILS

- OUT** 43. In-use utensils: properly stored (**COS**)
- 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
- 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
- IN** 55. Facilities installed, maintained, & clean
- OUT** 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 #22. Cold holding temperatures

The cold items on the fresh express lines were temped between 46 F and 50 F. Ensure items are held at 41 F or below. COS- Items were cooled at time of inspection.

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 #43. In-use utensils: properly stored

The ice scoop was on top of the ice machine. Ensure ice scoop is kept in a cleanable container. COS- Ice scoop washed and placed into container.

CODE REFERENCE: 64E-11.003(4). The establishment shall use an approved method for the storage of in-use utensils during pauses in food preparation or dispensing.

Violation #56. Ventilation & lighting

There was a hood light out at time of inspection. Ensure all lights are in good working condition.

CODE REFERENCE: 64E-11.003(6)(a). Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. 50 foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.

Inspector Signature:

Client Signature:

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General Comments

All violations to be corrected by next routine inspection.

Refrigerators temped at 41 F, 35, 36 F, and 36 F. Freezers temped at 0 F and -3 F. Seating capacity- 680 people.
Taco meat- 145 F. Corn and beans- 145 F, 155 F. Chicken- 135 F. Rice- 162 F. Mashed potato- 145 F. Turkey- 137 F. Cheese pizza- 138 F. Buffo calzone- 140 F. Chicken sandwich- 135 F. Strawberries- 40 F. Milk- 39 F. Juice- 41 F.
3 compartment sink w/ quat sanitizer and test strips (200 ppm)
City water, city sewer.

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 <<http://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): grillo.sherry@brevardschools.org

Inspection Conducted By: Margaret Hansotte (002993)
Inspector Contact Number: Work: (321) 615-9375 ex.
Print Client Name: Sherry Grillo
Date: 2/27/2024

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

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