STATE OF FLORIDA DEPARTMENT OF HEALTH COUNTY HEALTH DEPARTMENT

FOOD SERVICE

PURPOSE:

ROUTINE REINSPECTION

INSPECTION REPORT



☐ CONSTRUCT. ☐ CHANGE ☐ COMPLAINT ☐ CONSUL*					OD WE I	
□ QA SURVEY □ OTHER	TATION			¥		
OTHER					RESULTS	
N. T. C.	Tref	1. 1	En-euse >	1 上海的	RESULIS	
NAME OF ESTABLISHME			·	200 200 200 200 200 200 200 200 200 200	Satisfactory	
ADDRESS 15760 500 56 1011					□ Incomplete	
OWNER DC	P 5.	ZIP	33/85	- 467 540 400	□ Unsatisfactory	
PERSON IN CHARGE	Jens Canan	PHON	E 305 408	1700	Correct Violations by Next Inspection	
BEGIN END	salie lava	and the same of th		20112-022	□ 8:00 AM on:	
17 1	THE SHAREST AND THE STATE OF S	BASIC PLANT VIOL	Laure Landstand Control	ENGLY STORY	DATE	
	ATE POSITION #	CERTI	IFICATE NUMBER	TYPE		
2:05 AM (2:05 AM /)	1610 77862	1/3-14	4 8 - イオラギル	☐ Hospital	<u> </u>	
3 10 em 3 10 em 0 00 0		0000 0		□ Nursing		
4) d5				□ Detention	호호호 교 07	
50 20	52-07 22222	22 5	22 22222	□ Lounge	③ □ □ 08	
6025 6025 3.3	ುಡುದ08 ವಾಡುವಾಡು	13113 1 C	3ායා යායායායායා	□ Civic	4 4 - 09	
7 -30 7-30 14-		C4D C4D		□ Movie		
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99:4401	6 - 11 6 6 6 6 6	16 0 160 11	6166 6166 6166	Residen.	□ □ □ 12 □ 12 □ 12 □	
10:45: (10:45) (7)	Ď = 12			□ Child	B B □ 13	
11:50: 11:50: 18:	B □ 13 B B B B B B		83 48 48 48 48 48	☐ Limited	G G T 14	
12 55 12 55 19	© □ 14 □ □ © □ © □ © □	C91 C91 C1	91919191919191	□ Other	OUT OF BUSINESS	
without making these corrections	equirements of Chapter 64E-11 of is a violation of Chapter 64E-11, i dicated in the Results section above	Florida Adminis	trative Code and Chapters 38	81, and 386, Florida	ued operation of this facility a Statutes. Violations must be	
FOOD SUPPLIES	☐ 14. Sneeze guards		27. Design and fabrication	OTHER FACIL	ITIES	
1. Sources, etc.	☐ 15. Transportation of food		28. Installation and location	AND OPERATI	ONS	
FOOD PROTECTION 16. Poisonous/Toxic materials		ıls	29. Cleanliness of equipment	· · · · · · · · · · · · · · · · · · ·		
2. Stored temperature PERSONNEL			30. Methods of washing	AND THE PROPERTY OF THE PROPER		
3. No further cooking Rapid cooling			SANITARY FACILITIES SERVICE EVE			
4. Thawing 18. Cleanliness			AND CONTROLS		□ 40. Temporary food service events	
5. Raw fruits 19. Tobacco use			31. Water supply	VENDING MACHINES 41. Vending machines		
6. Park cooking 20. Handwashing			200 00			
 □ 7. Poultry cooking □ 21. Handling of dishware ■ 8. Other animal cooking ■ EQUIPMENT/UTENSILS 			33. Sewage MANAGER CI		ERTIFICATION	
☐ 9. Least contact/Reheating	22. Refrigeration facilities. T		☐ 35. Toilet facilities		DEC DE DE PROPE PLANTAMENTO	
□ 10. Food container □ 23. Sinks			☐ 36. Handwashing facilities	CERTIFICATES AND FEES 43. Certificates and fees		
□ 11. Buffet requirements □ 24. Ice storage/Counter-protector			☐ 37. Garbage disposal	INSPECTION/ENFORCEMENT		
12. Self-service condiments				44. Inspection		
□13. Reservice of food	26. Dishwashing facilities		_)- 25 cm	
ITEM NUMBERS	COMMI	ENTS AND IN	NSTRUCTIONS shed sheet)			
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HEALTH DEPARTMENT INSPECTOR: .	- 105E C	11/1	PHON	1E: 3E: 5	18-8057	
COPY OF REPORT RECEIVED BY:	In Aan	~ 	DATE	: <u>/</u> >-	16-10	