

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



Facility Information

RESULT: Satisfactory

Permit Number: 59-48-00046
Name of Facility: Casselberry Elementary
Address: 1075 Crystal Bowl Circle
City, Zip: Casselberry 32707

Correct By: Next Inspection
Re-Inspection Date: None

Type: School (more than 9 months)
Owner: Seminole County School Board
Person In Charge: Seguin, Toni Phone: (407) 320-2552
PIC Email: cheslece@scps.k12.fl.us

Inspection Information

Purpose: Routine
Inspection Date: 9/6/2018

Begin Time: 10:30 AM
End Time: 11:15 AM

Additional Information

No Additional Information Available

Items marked below violate the requirements of Chapter 64E-11 of the Florida Administrative Code and must be corrected. Continued operation of this facility without making these corrections is a violation of Chapter 64E-11, Florida Administrative Code and Chapters 381 and 386, Florida Statutes. Violations must be corrected by the date and time indicated in the Results section above or an administrative fine or other legal action will be initiated.

Violation Markings

FOOD SUPPLIES	17. Exclusion of personnel	34. Plumbing
1. Sources, etc.	18. Cleanliness	35. Toilet facilities
FOOD PROTECTION	19. Tobacco use	36. Handwashing facilities
X 2. Stored temperature	20. Handwashing	37. Garbage disposal
3. No further cooking/Rapid cooling	21. Handling of dishware	38. Vermin control
4. Thawing	EQUIPMENT/UTENSILS	OTHER FACILITIES AND OPERATIONS
5. Raw fruits	22. Refrigeration facilities/Thermometers	39. Other facilities and operations
6. Pork cooking	23. Sinks	TEMPORARY FOOD SERVICE EVENTS
7. Poultry cooking	24. Ice storage/Counter-protector	40. Temporary food service events
8. Other animal cooking	25. Ventilation/Storage/Sufficient equipment	VENDING MACHINES
9. Least contact/Reheating	26. Dishwashing facilities	41. Vending machines
X 10. Food container	X 27. Design and fabrication	MANAGER CERTIFICATION
11. Buffet requirements	28. Installation and location	42. Manager certification
12. Self-service condiments	29. Cleanliness of equipment	CERTIFICATES AND FEES
13. Reservice of food	30. Methods of washing	43. Certificates and fees
14. Sneeze guards	SANITARY FACILITIES AND CONTROLS	INSPECTION/ENFORCEMENT
15. Transportation of food	31. Water supply	44. Inspection/Enforcement
16. Poisonous/Toxic materials	32. Ice	
PERSONNEL	33. Sewage	

Inspector Signature:

Kurt JO

Client Signature:

Toni Seguin

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General Comments

All other hot foods held above 140 degrees F.

Sanitizer at proper strength.

Milk held at 36.4 degrees F.

****Stop Sale on 1 dented can of Tuna Fish****

Email Address(es): cheslece@scps.k12.fl.us;
CasselberryElementary_Cafe@scps.k12.fl.us

Violations Comments

Violation #2. Stored temperature

Rib-B-Que on teachers line not held above 140 degrees F. Microwaved while on site, corrected.

CODE REFERENCE: Storage Temperature. 64E-11.004(1)(2). Food is stored at proper temperatures (less than or equal to 41°F or greater than or equal to 140°F).

Violation #10. Food container

All food must be at least 6" inches off floors in dry storage, walk in coolers and freezers. Dunnage racks ordered for coolers.

****NOTE**** Removing items no longer needed from storage areas will increase space and lessen the possibility of things staying on the floor.

CODE REFERENCE: Storage Containers. 64E-11.004(13)(14). Food storage containers shall be clean, covered, and marked with their contents.

Refrigerated, ready-to-eat, potentially hazardous food prepared in the facility, must be marked with date of preparation, if held greater than 24 hours.

Food must be stored six inches above the floor.

Violation #27. Design and fabrication

Replace burnt out light bulbs in walk-in cooler.

CODE REFERENCE: Designed. 64E-11.006(2). All equipment will be the proper design and fabrication.

Inspection Conducted By: Kurt Jennings (31199)
Inspector Contact Number: Work: (407) 665-3610 ex.
Print Client Name:
Date: 9/6/2018

Inspector Signature:

Kurt Jennings

Client Signature:

Soni Dequin