

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 59-48-00377  
Name of Facility: Tuskawilla Middle School  
Address: 1801 Tuskawilla Road  
City, Zip: Oviedo 32765

**Correct By: None  
Re-Inspection Date: None**

Type: School (more than 9 months)  
Owner: Seminole County School Board  
Person In Charge: Mignacco, Deana Phone: ( )

**Inspection Information**

Purpose: Routine  
Inspection Date: 11/15/2017

Begin Time: 11:00 AM  
End Time: 11:30 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**

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

Inspector Signature:

Client Signature:

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**General Comments**

No violations found at time of inspection.

All hot foods held above 140 degrees F.

Milk and cold foods held below 41 degrees F.

Sanitizer at proper strength.

Email Address(es): TuskawillaMiddle\_Cafe@scps.k12.fl.us

**Violations Comments**

No Violation Comments Available

Inspection Conducted By: Kurt Jennings (31199)  
Inspector Contact Number: Work: (407) 665-3610 ex.  
Print Client Name:  
Date: 11/15/2017

Inspector Signature:

Handwritten signature of Kurt Jennings.

Client Signature:

Handwritten signature of the client.