

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 59-48-00129  
 Name of Facility: Greenwood Lakes Middle School  
 Address: 601 Lake Park Drive  
 City, Zip: Lake Mary 32746  
  
 Type: School (more than 9 months)  
 Owner: Seminole County School Board  
 Person In Charge: Ellis, Kathy Phone: (407) 320-7652  
 PIC Email:

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

**Inspection Information**

Purpose: Routine  
 Inspection Date: 8/24/2018

Begin Time: 11:15 AM  
 End Time: 12:15 PM

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

**General Comments**

No General Comments Available

Email Address(es): scfs\_0671@scps.k12.fl.us

Inspector Signature:

Client Signature:

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



2 of 2

**Violations Comments**

<p>Violation #2. Stored temperature Parfaits being held at 43 degrees F. (needs to be 41 degrees or less) Spoke with manager about moving them to walk-in coolers between lunches since the trays they are on are not refrigerated. 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).</p>
<p>Violation #10. Food container Store all food products (including milk) 6" off floor in coolers and freezers. Manager indicated that another rack would not fit inside. Operations will have to determine the best course of action to remedy the violation. 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.</p>
<p>Violation #27. Design and fabrication Repair floor where wall once was behind serving lines. Floors need to be sealed to keep vectors from entering food prep areas. CODE REFERENCE: Designed. 64E-11.006(2). All equipment will be the proper design and fabrication.</p>
<p>Violation #37. Garbage disposal Garbage dumpster is missing drain plug. Custodial has already been notified. CODE REFERENCE: Garbage. 64E-11.007(6). Garbage will be disposed of to prevent vector harborage. Garbage containers will be leak proof. Outside storage will be on top of a smooth nonabsorbent material.</p>

Inspection Conducted By: Kurt Jennings (31199)  
Inspector Contact Number: Work: (407) 665-3610 ex.  
Print Client Name:  
Date: 8/24/2018

Inspector Signature:

Client Signature: