

# FOOD SERVICE

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



**PURPOSE:**

**TYPE:**

- |   |  |                                    |  |                                  |
|---|--|------------------------------------|--|----------------------------------|
| <input checked="" type="checkbox"/> ROUTINE | <input type="checkbox"/> REINSPECTION    | <input type="checkbox"/> HOSPITAL  | <input type="checkbox"/> CIVIC             | <input type="checkbox"/> CHILD   |
| <input type="checkbox"/> CONSTRUCT.         | <input type="checkbox"/> CHANGE OF OWNER | <input type="checkbox"/> NURSING   | <input type="checkbox"/> MOVIE             | <input type="checkbox"/> LIMITED |
| <input type="checkbox"/> COMPLAINT          | <input type="checkbox"/> CONSULTATION    | <input type="checkbox"/> DETENTION | <input checked="" type="checkbox"/> SCHOOL | <input type="checkbox"/> OTHER   |
| <input type="checkbox"/> QA SURVEY          | <input type="checkbox"/> EPIDEMIOLOGY    | <input type="checkbox"/> LOUNGE    | <input type="checkbox"/> RESIDENTIAL       |                                  |
| <input type="checkbox"/> OTHER              |  |                                    |  |                                  |

**RESULTS:**

- Satisfactory  
 Incomplete  
 Unsatisfactory  
 OUT OF BUSINESS
- Correct Violations by**  
 Next Inspection  
 8:00 AM on

**NAME** Odyssey Charter School

**ADDRESS** 1755 Eldron Boulevard SE **CITY** Palm Bay

**OWNER** Ortiz, Constance - Odyssey Charter School **ZIP** 32909

**PERSON IN CHARGE** Wendy Nolder **PHONE** (321) 733-0442

**EMAIL** \_\_\_\_\_

BEGIN TIME	END TIME	DATE ASSESSED	POSITION #	EXISTING FACILITIES - PERMIT NUMBER
1020	1100	09/01/2010	84204	05-48-05154

RE-INSPECTION DATE

*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.*

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

**COMMENTS AND INSTRUCTIONS**

3 compartment sink with quat sanitizer and test strips (rarely used) and heat sanitizing dishwasher (rinse temp 190 at manifold). Hot and cold running water to all hand sinks.

Chicken 145; pasta with sauce 152; milk 32 expiration 9/8

Walk-in ref 36; walk-in freezer 10; reach-in ref 38; reach-in freezer -8; milk cooler 30; juice and salad chiller 36;

Walk-in is accessed through back door. Handwash stations for students located in cafeteria with soap and hand towels.

No violations observed at the time of inspection.

INSPECTION CONDUCTED BY: Matthew Borden

INSPECTION COND SIGNATURE: *M. Borden*

COPY OF REPORT RECEIVED BY: *Del. Nymon*

PHONE: (321) 633-2100 ex. 52280

PHONE: (321) 537-2987

DATE: 09/01/2010

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