**Facility Information**

Permit Number: 17-48-00216  
Name of Facility: Tate High School  
Address: 1771 Tate Road  
City, Zip: Cantonment 32533  
Type: School (more than 9 months)  
Owner: Escambia County School Board  
Person In Charge: Daquaris Britt  
Phone: (850) 937-2323  
PIC Email: mgr0521@ecsdfl.us

**Purpose**: Routine  
**Inspection Date**: 3/25/2022  
**Correct By**: Next Inspection  
**Re-Inspection Date**: None  
**Number of Risk Factors (Items 1-29)**: 1  
**Number of Repeat Violations (1-57 R)**: 0

**Facility Grade**: N/A  
**Stop Sale**: No  
**Begin Time**: 09:05 AM  
**End Time**: 10:00 AM  
**Form Number**: DH 4023   03/18               17-48-00216    Tate High School

**Inspection Information**

**Marking Key**: IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility; COS=violation corrected on site; R=repeat violation from previous inspection

**FoodBorne Illness Risk Factors And Public Health Interventions**

<table>
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<tr>
<th>Risk Factor</th>
<th>Result</th>
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| SUPERVISION | 1. Demonstration of Knowledge/Training **IN**  
| 2. Certified Manager/Person in charge present **IN**  
| 3. Knowledge, responsibilities and reporting **IN**  
| 4. Proper use of restriction and exclusion **IN**  
| 5. Responding to vomiting & diarrheal events **IN**  
| EMPLOYEE HEALTH | 6. Proper eating, tasting, drinking, or tobacco use **IN**  
| 7. No discharge from eyes, nose, and mouth **IN**  
| 8. Hands clean & properly washed **IN**  
| 9. No bare hand contact with RTE food **IN**  
| 10. Handwashing sinks, accessible & supplies **IN** |
| APPROVED SOURCE | 11. Food obtained from approved source **IN**  
| 12. Food received at proper temperature **IN**  
| 13. Food in good condition, safe, & unadulterated **IN**  
| PROTECTION FROM CONTAMINATION | 14. Shellstock tags & parasite destruction **IN**  
| 15. Food separated & protected; Single-use gloves **IN** |
| OUT | 16. Food-contact surfaces; cleaned & sanitized  
| 17. Proper disposal of unsafe food  
| TIME/TEMPERATURE CONTROL FOR SAFETY | 18. Cooking time & temperatures  
| 19. Reheating procedures for hot holding  
| 20. Cooling time and temperature  
| 21. Hot holding temperatures **IN**  
| 22. Cold holding temperatures **IN**  
| 23. Date marking and disposition **NA**  
| CONSUMER ADVISORY | 24. Time as PHC; procedures & records **NA**  
| HIGHLY SUSCEPTIBLE POPULATIONS | 25. Advisory for raw/undercooked food **NA**  
| ADDITIVES AND TOXIC SUBSTANCES | 26. Pasteurized foods used; No prohibited foods **NA**  
| APPROVED PROCEDURES | 27. Food additives: approved & properly used **NA**  
| 28. Toxic substances identified, stored, & used **NA**  
| 29. Variance/specialized process/HACCP **NA** |

**Inspector Signature**:  
**Client Signature**:  
Form Number: DH 4023   03/18               17-48-00216    Tate High School  
1 of 3
Good Retail Practices

### SAFE FOOD AND WATER
- 30. Pasteurized eggs used where required
- 31. Water & ice from approved source
- 32. Variance obtained for special processing

### FOOD TEMPERATURE CONTROL
- 33. Proper cooling methods; adequate equipment
- 34. Plant food properly cooked for hot holding
- 35. Approved thawing methods
- 36. Thermometers provided & accurate

### FOOD IDENTIFICATION
- 37. Food properly labeled; original container

### PREVENTION OF FOOD CONTAMINATION
- 38. Insects, rodents, & animals not present
- 39. No Contamination (preparation, storage, display)
- 41. Wiping cloths: properly used & stored
- 42. Washing fruits & vegetables

### PROPER USE OF UTENSILS
- 43. In-use utensils: properly stored
- 44. Equipment & linens: stored, dried, & handled
- 45. Single-use/single-service articles: stored & used

- **NO** 46. Slash resistant/cloth gloves used properly

### UTENSILS, EQUIPMENT AND VENDING
- 47. Food & non-food contact surfaces clean

### PHYSICAL FACILITIES
- 50. Hot & cold water available; adequate pressure
- 51. Plumbing installed; proper backflow devices
- 52. Sewage & waste water properly disposed
- 54. Garbage & refuse disposal

### CODE REFERENCE: 64E-11.003(4).
Utensils and equipment must be cleaned, sanitized and air dried prior to storage. Utensils, equipment, and linens must be properly cleaned and stored.

### CODE REFERENCE: 64E-11.003(5).
Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. Exterior areas shall be kept cleaned.

### VIOLATIONS

**Violation #16.** Food-contact surfaces; cleaned & sanitized
Food accumulation observed on the inside of the microwave in the cafeteria. Also, the outside of the microwave is not clean. Ensure that the microwave to cleaned daily to remove food and residue.

**CODE REFERENCE:** 64E-11.003(2). Food shall only contact surfaces that are clean and sanitized.

**Violation #44.** Equipment & linens: stored, dried, & handled
Wet nesting of pans observed on the storage rack next to 3-compartment sink. Ensure that equipment is completely air dried before stacking.

**CODE REFERENCE:** 64E-11.003(4). Utensils and equipment must be cleaned, sanitized and air dried prior to storage. Utensils, equipment, and linens must be properly cleaned and stored.

**Violation #55.** Facilities installed, maintained, & clean
Accumulation of dust and cob webs observed on and near air vents in cafeteria (above wall side bar table). Clean air vents and remove cob webs to prevent contamination of food, non-food, and food contact surfaces in the cafeteria.

**CODE REFERENCE:** 64E-11.003(5). Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. Exterior areas shall be kept cleaned.
General Comments

Notes:
Warmer: Hot dog 159F/Chicken sandwich 148F/
Serving line: Cucumbers (sliced) 36F
Milk coolers: 38F/37F/ Milk 38F
WIC: 31F/Milk 34F

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Inspection Conducted By: LeeAnn Lutz  (003359)
Inspector Contact Number: Work: (850) 595-6700 ex. 2051
Print Client Name: D. Britt
Date: 3/25/2022

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