

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 17-48-00227  
 Name of Facility: Brentwood Elementary School  
 Address: 4820 N Palafox  
 City, Zip: Pensacola 32505  
  
 Type: School (more than 9 months)  
 Owner: Escambia County School District  
 Person In Charge: Ronald Mixon Phone: (850) 595-6805  
 PIC Email: mgr0111@ecsdf.fl.us

**Inspection Information**

Purpose: Routine	Number of Risk Factors (Items 1-29): 1	Begin Time: 08:30 AM
Inspection Date: 1/4/2022	Number of Repeat Violations (1-57 R): 1	End Time: 09:26 AM
Correct By: Next Inspection	Facility Grade: N/A	
<b>Re-Inspection Date: None</b>	Stop Sale: No	

*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**

**SUPERVISION**

- IN** 1. Demonstration of Knowledge/Training
- IN** 2. Certified Manager/Person in charge present

**EMPLOYEE HEALTH**

- IN** 3. Knowledge, responsibilities and reporting
- IN** 4. Proper use of restriction and exclusion
- IN** 5. Responding to vomiting & diarrheal events

**GOOD HYGIENIC PRACTICES**

- IN** 6. Proper eating, tasting, drinking, or tobacco use
- IN** 7. No discharge from eyes, nose, and mouth

**PREVENTING CONTAMINATION BY HANDS**

- IN** 8. Hands clean & properly washed
- IN** 9. No bare hand contact with RTE food
- IN** 10. Handwashing sinks, accessible & supplies

**APPROVED SOURCE**

- IN** 11. Food obtained from approved source
- NO** 12. Food received at proper temperature
- IN** 13. Food in good condition, safe, & unadulterated
- NA** 14. Shellstock tags & parasite destruction

**PROTECTION FROM CONTAMINATION**

- IN** 15. Food separated & protected; Single-use gloves

- OUT** 16. Food-contact surfaces; cleaned & sanitized

- IN** 17. Proper disposal of unsafe food

**TIME/TEMPERATURE CONTROL FOR SAFETY**

- IN** 18. Cooking time & temperatures
- IN** 19. Reheating procedures for hot holding
- IN** 20. Cooling time and temperature
- IN** 21. Hot holding temperatures
- IN** 22. Cold holding temperatures
- IN** 23. Date marking and disposition

- NA** 24. Time as PHC; procedures & records

**CONSUMER ADVISORY**

- NA** 25. Advisory for raw/undercooked food

**HIGHLY SUSCEPTIBLE POPULATIONS**

- NA** 26. Pasteurized foods used; No prohibited foods

**ADDITIVES AND TOXIC SUBSTANCES**

- IN** 27. Food additives: approved & properly used
- IN** 28. Toxic substances identified, stored, & used

**APPROVED PROCEDURES**

- NA** 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

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



**Good Retail Practices**

**SAFE FOOD AND WATER**

- IN 30. Pasteurized eggs used where required
- IN 31. Water & ice from approved source
- NA 32. Variance obtained for special processing

**FOOD TEMPERATURE CONTROL**

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

**FOOD IDENTIFICATION**

- IN 37. Food properly labeled; original container

**PREVENTION OF FOOD CONTAMINATION**

- OUT 38. Insects, rodents, & animals not present
- IN 39. No Contamination (preparation, storage, display)
- IN 40. Personal cleanliness
- IN 41. Wiping cloths: properly used & stored
- IN 42. Washing fruits & vegetables

**PROPER USE OF UTENSILS**

- IN 43. In-use utensils: properly stored
- IN 44. Equipment & linens: stored, dried, & handled
- IN 45. Single-use/single-service articles: stored & used

- NA 46. Slash resistant/cloth gloves used properly

**UTENSILS, EQUIPMENT AND VENDING**

- IN 47. Food & non-food contact surfaces
- IN 48. Ware washing: installed, maintained, & used; test strips
- IN 49. Non-food contact surfaces clean

**PHYSICAL FACILITIES**

- IN 50. Hot & cold water available; adequate pressure
- IN 51. Plumbing installed; proper backflow devices
- IN 52. Sewage & waste water properly disposed
- IN 53. Toilet facilities: supplied, & cleaned
- IN 54. Garbage & refuse disposal
- OUT 55. Facilities installed, maintained, & clean (R)
- IN 56. Ventilation & lighting
- IN 57. Permit; Fees; Application; Plans

*This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida Administrative Code or Chapter 381.0072, Florida Statutes. Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.*

Inspector Signature:

*Deelutz*

Client Signature:

*Re...*

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



**Violations Comments**

Violation #16. Food-contact surfaces; cleaned & sanitized  
Mold and debris observed inside of the ice machine. Empty and clean the inside of machine to remove the mold and the debris at the bottom of the machine. Ensure that the machine is emptied and that the entire inside of the machine is cleaned. Clean routinely to prevent to appearance of mold and debris. It is noted that the machine does not seem to be working correctly after the winter break.

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

Violation #38. Insects, rodents, & animals not present  
Rodent droppings observed on a shelf in the dry storage room. Small dead insects observed on the floor of the dry storage room just inside the door. Ensure that droppings and dead insects are removed daily. Give special attention to these areas after periods of extended breaks when staff has not been in the kitchen. The dead insects were removed at the time of the inspection.

Ensure that pest control is actively being used at this location.

CODE REFERENCE: 64E-11.003(5)(f). Effective measures shall be taken to control the presence of pests in the food establishment. Unless otherwise approved, live animals shall not be allowed.

Violation #55. Facilities installed, maintained, & clean

--The manager reports that there was excessive ice accumulation around the walk-in freezer door this morning. The ice had to be removed to open the door. The issue with ice accumulation was observed during the previous two inspections. Even with the ice removed, the door is not closing completely. Ensure that the cause of the ice accumulation is determined and corrected. The door handle does not latch once the door is pushed closed. The handle/latch should be evaluated. Repeat Violation.

Note: The door was reportedly evaluated just before the break. Maintenance is actively working to address the issues with the door.

--A broken ceiling tile was observed in the dry storage room. Replace the broken tile as soon as possible.

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.

Inspector Signature:

Handwritten signature of the inspector, appearing to read "Deelutz".

Client Signature:

Handwritten signature of the client, appearing to read "Re...".

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



**General Comments**

The inspector discussed the pest control plan with the manager. He stated that the shelves in the storage room will be cleaned today and he will contact pest control for further evaluation.

At the time of the inspection, the manager unplugged the ice machine to remove it from service.

Recorded at the time of the inspection:

WIC: Ambient air 35-35F

Milk cooler: 29F/Milk 36F

WIF: -10F

Serving line: Not in service

Sanitizer @ 3-comp sink: 200 ppm

Victory RIC/RIF: 39F/14F

Email Address(es): mgr0111@ecsdfl.us;

ggenung@ecsdfl.us;

EJones2@ecsdfl.us;

lcatanese@ecsdfl.us;

kjohnson8@ecsdfl.us;

jhiggins@ecsdfl.us

Inspection Conducted By: LeeAnn Lutz (003359)  
Inspector Contact Number: Work: (850) 595-6700 ex. 2051  
Print Client Name: R. Mixon  
Date: 1/4/2022

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

17-48-00227 Brentwood Elementary School