Facility Information

 Permit Number: 17-48-00668
 Name of Facility: Beulah Academy of Science
 Address: 8633 Beulah Road
 City, Zip: Pensacola 32526

 Type: School (more than 9 months)
 Owner: Beulah Academy of Science
 Person In Charge: Beth Wass Phone: (850) 944-2822
 PIC Email: bwass@bascience.com

 Inspection Information

 Purpose: Routine
 Inspection Date: 1/6/2022
 Correct By: None
 Re-Inspection Date: None

 Number of Risk Factors (Items 1-29): 0
 Number of Repeat Violations (1-57 R): 0
 Facility Grade: N/A
 Stop Sale: No

 Begin Time: 09:50 AM
 End Time: 10:18 AM

 Foodborne Illness Risk Factors And Public Health Interventions

 SUPERVISION
 1. Demonstration of Knowledge/Training
 2. Certified Manager/Person in charge present

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

 GOOD HYGIENIC PRACTICES
 6. Proper eating, tasting, drinking, or tobacco use
 7. No discharge from eyes, nose, and mouth

 PREVENTING CONTAMINATION BY HANDS
 8. Hands clean & properly washed
 9. No bare hand contact with RTE food
 10. Handwashing sinks, accessible & supplies

 APPROVED SOURCE
 11. Food obtained from approved source
 12. Food received at proper temperature
 13. Food in good condition, safe, & unadulterated
 14. Shellstock tags & parasite destruction

 PROTECTION FROM CONTAMINATION
 15. Food separated & protected; Single-use gloves
 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
 22. Cold holding temperatures
 23. Date marking and disposition
 24. Time as PHC; procedures & records

 CONSUMER ADVISORY
 25. Advisory for raw/undercooked food

 HIGHLY SUSCEPTIBLE POPULATIONS
 26. Pasteurized foods used; No prohibited foods

 ADDITIVES AND TOXIC SUBSTANCES
 27. Food additives: approved & properly used
 28. Toxic substances identified, stored, & used

 APPROVED PROCEDURES
 29. Variance/specialized process/HACCP

 Form Number: DH 4023 03/18 17-48-00668 Beulah Academy of Science
Good Retail Practices

<table>
<thead>
<tr>
<th>Safe Food and Water</th>
<th>Utensils, Equipment and Vending</th>
</tr>
</thead>
<tbody>
<tr>
<td>30. Pasteurized eggs used where required</td>
<td>46. Slash resistant/cloth gloves used properly</td>
</tr>
<tr>
<td>31. Water &amp; ice from approved source</td>
<td></td>
</tr>
<tr>
<td>32. Variance obtained for special processing</td>
<td></td>
</tr>
<tr>
<td>Food Temperature Control</td>
<td></td>
</tr>
<tr>
<td>33. Proper cooling methods; adequate equipment</td>
<td>47. Food &amp; non-food contact surfaces</td>
</tr>
<tr>
<td>34. Plant food properly cooked for hot holding</td>
<td></td>
</tr>
<tr>
<td>35. Approved thawing methods</td>
<td>48. Ware washing: installed, maintained, &amp; used; test strips</td>
</tr>
<tr>
<td>36. Thermometers provided &amp; accurate</td>
<td>49. Non-food contact surfaces clean</td>
</tr>
<tr>
<td>Food Identification</td>
<td></td>
</tr>
<tr>
<td>37. Food properly labeled; original container</td>
<td>50. Hot &amp; cold water available; adequate pressure</td>
</tr>
<tr>
<td>Prevention of Food Contamination</td>
<td>51. Plumbing installed; proper backflow devices</td>
</tr>
<tr>
<td>38. Insects, rodents, &amp; animals not present</td>
<td>52. Sewage &amp; waste water properly disposed</td>
</tr>
<tr>
<td>39. No Contamination (preparation, storage, display)</td>
<td>53. Toilet facilities: supplied, &amp; cleaned</td>
</tr>
<tr>
<td>40. Personal cleanliness</td>
<td>54. Garbage &amp; refuse disposal</td>
</tr>
<tr>
<td>41. Wiping cloths: properly used &amp; stored</td>
<td>55. Facilities installed, maintained, &amp; clean</td>
</tr>
<tr>
<td>42. Washing fruits &amp; vegetables</td>
<td>56. Ventilation &amp; lighting</td>
</tr>
<tr>
<td>Proper Use of Utensils</td>
<td>57. Permit; Fees; Application; Plans</td>
</tr>
<tr>
<td>43. In-use utensils: properly stored</td>
<td></td>
</tr>
<tr>
<td>44. Equipment &amp; linens: stored, dried, &amp; handled</td>
<td></td>
</tr>
<tr>
<td>45. Single-use/single-service articles: stored &amp; used</td>
<td></td>
</tr>
</tbody>
</table>

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.

Violations Comments

No Violation Comments Available

Inspector Signature: [Signature]
Client Signature: [Signature]

Form Number: DH 4023   03/18   17-48-00668   Beulah Academy of Science
General Comments

No Violations

Reminder: Ensure that annual training for all food service employees is completed on or before March 31, 2021.

Notes:
Milk Cooler - 34 F Kitchen/24F Line
RICs-39F rear kitchen
Cold bar - Salsa 30F
Hot bar - Beans 136F

Lunch Service from 10:00 A.M. to 11:15 A.M.

Email Address(es): bwass@bascience.com

Inspection Conducted By: LeeAnn Lutz (003359)
Inspector Contact Number: Work: (850) 595-6700 ex. 2051
Print Client Name: Beth Wass
Date: 1/6/2022