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: 9/21/2021
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: 10:10 AM
End Time: 10:40 AM

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

IN 16. Food-contact surfaces; cleaned & sanitized
IN 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

NO 18. Cooking time & temperatures
IN 19. Reheating procedures for hot holding
IN 20. Cooling time and temperature
NO 21. Hot holding temperatures
IN 22. Cold holding temperatures
IN 23. Date marking and disposition
NA 24. Time as PHC; procedures & records

CONSUMER ADVISORY

IN 25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS

IN 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
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>47. Food &amp; non-food contact surfaces</td>
</tr>
<tr>
<td>32. Variance obtained for special processing</td>
<td>48. Ware washing: installed, maintained, &amp; used; test strips</td>
</tr>
</tbody>
</table>

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<thead>
<tr>
<th>Food Temperature Control</th>
<th>Physical Facilities</th>
</tr>
</thead>
<tbody>
<tr>
<td>33. Proper cooling methods; adequate equipment</td>
<td>50. Hot &amp; cold water available; adequate pressure</td>
</tr>
<tr>
<td>34. Plant food properly cooked for hot holding</td>
<td>51. Plumbing installed; proper backflow devices</td>
</tr>
<tr>
<td>35. Approved thawing methods</td>
<td>52. Sewage &amp; waste water properly disposed</td>
</tr>
<tr>
<td>36. Thermometers provided &amp; accurate</td>
<td>53. Toilet facilities: supplied, &amp; cleaned</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Identification</th>
<th>Prevention of Food Contamination</th>
</tr>
</thead>
<tbody>
<tr>
<td>37. Food properly labeled; original container</td>
<td>38. Insects, rodents, &amp; animals not present</td>
</tr>
<tr>
<td>38. Insects, rodents, &amp; animals not present</td>
<td>39. No Contamination (preparation, storage, display)</td>
</tr>
<tr>
<td>39. No Contamination (preparation, storage, display)</td>
<td>40. Personal cleanliness</td>
</tr>
<tr>
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<td>41. Wiping cloths: properly used &amp; stored</td>
</tr>
<tr>
<td>41. Wiping cloths: properly used &amp; stored</td>
<td>42. Washing fruits &amp; vegetables</td>
</tr>
</tbody>
</table>

<table>
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<tr>
<th>Proper Use of Utensils</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>42. Washing fruits &amp; vegetables</td>
<td>43. In-use utensils: properly stored</td>
</tr>
<tr>
<td>43. In-use utensils: properly stored</td>
<td>44. Equipment &amp; linens: stored, dried, &amp; handled</td>
</tr>
<tr>
<td>44. Equipment &amp; linens: stored, dried, &amp; handled</td>
<td>45. Single-use/single-service articles: stored &amp; used</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

Notes:
- Milk Cooler - 35 F Kitchen/37F Line
- RICs: 39F rear kitchen
- Cold bar - 16F
- Dishwasher - 180F verified with TempRite test strip for 180F
- Hot bar - Fried Chicken 148F

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

Email Address(es): bwass@bascience.com