

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



RESULT: Satisfactory

Facility Information

Permit Number: 53-48-00104	
Name of Facility: Babson Park Elementary	
Address: 815 N Scenic Highway	
City, Zip: Babson Park 33827	
Type: School (more than 9 months)	
Owner: Lake Wales Charter Schools, Inc.	
Person In Charge: Ashley Burt	Phone: 863-678-4668
PIC Email: a.burt@slamgmt.com	

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 0	Begin Time: 12:30 PM
Inspection Date: 5/28/2024	Number of Repeat Violations (1-57 R): 1	End Time: 01:15 PM
Correct By: Next Inspection	FacilityGrade: N/A	
Re-Inspection Date: None	StopSale: 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

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

Paul Karls

Client Signature:

Amy K

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Good Retail Practices

SAFE FOOD AND WATER

- NO** 30. Pasteurized eggs used where required
- NO** 31. Water & ice from approved source
- NA** 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

- IN** 33. Proper cooling methods; adequate equipment
- NO** 34. Plant food properly cooked for hot holding
- NO** 35. Approved thawing methods
- IN** 36. Thermometers provided & accurate

FOOD IDENTIFICATION

- NO** 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

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

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

UTENSILS, EQUIPMENT AND VENDING

- IN** 47. Food & non-food contact surfaces
- NO** 48. Ware washing: installed, maintained, & used; test strips
- OUT** 49. Non-food contact surfaces clean (R)

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
- OUT** 54. Garbage & refuse disposal
- IN** 55. Facilities installed, maintained, & clean
- 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.

Violations Comments

Violation #49. Non-food contact surfaces clean

Shelves in dry goods storage and in walk-in refrigerator were observed to have an accumulation of rust. These must be cleaned or replaced. Staff stated that they will have someone to clean/replace the shelves during the summer when school closes.

Walk-in refrigerator was observed to have a brown liquid accumulating on the floor. This must be cleaned. Staff stated that they will have someone to clean/replace the floors during the summer when school closes.

In dry goods, the ceiling vent was dusty and has some rust around it. This must be cleaned/replaced.

In the office, the ceiling vent has some mold-like substance and some rust around the ceiling strips. This must be cleaned/replaced.

CODE REFERENCE: 64E-11.003(4). Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.

Violation #54. Garbage & refuse disposal

One of the dumpsters was observed to be leaking. It has some rust and cracks at the bottom. This must be replaced to be leakproof.

CODE REFERENCE: 64E-11.003(5). Garbage shall be disposed of to prevent vector harborage. Trash cans will be durable, cleanable, leak proof, insect and rodent resistant, and non-absorbent. Outside storage area shall be of a smooth, non-absorbent material and sloped to a drain.

General Comments

Food service was not happening during the inspection. No other violations observed.

Email Address(es): a.burt@slamgmt.com

Inspector Signature:

Client Signature:

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Inspection Conducted By: Rushil Kasetty (35264)
Inspector Contact Number: Work: (863) 578-2039 ex.
Print Client Name: Ashley Burt
Date: 5/28/2024

Inspector Signature:

Rushil Kasetty

Form Number: DH 4023 03/18

Client Signature:

Ashley Burt

53-48-00104 Babson Park Elementary