

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



RESULT: Satisfactory

Facility Information

Permit Number: 53-48-01294
 Name of Facility: Polk Avenue Elementary
 Address: 110 E Polk Avenue
 City, Zip: Lake Wales 33853

 Type: School (more than 9 months)
 Owner: Lake Wales Charter Schools, Inc.
 Person In Charge: Marcia Hernandez Phone: 863-678-4247
 PIC Email: Marcia.Hernandez@slamgmt.com

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 1	Begin Time: 10:45 AM
Inspection Date: 2/19/2025	Number of Repeat Violations (1-57 R): 3	End Time: 11:25 AM
Correct By: Next Inspection	Facility Grade: N/A	
Re-Inspection Date: None	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

- IN 16. Food-contact surfaces; cleaned & sanitized

- NO 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
- OUT 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

- IN 26. Pasteurized foods used; No prohibited foods

ADDITIVES AND TOXIC SUBSTANCES

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

APPROVED PROCEDURES

- NA 29. Variance/specialized process/HACCP

Inspector Signature:

Russ Katz

Client Signature:

Marcia Hernandez

Form Number: DH 4023 03/18

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Good Retail Practices

<p>SAFE FOOD AND WATER</p> <p><u>NO</u> 30. Pasteurized eggs used where required</p> <p><u>IN</u> 31. Water & ice from approved source</p> <p><u>NA</u> 32. Variance obtained for special processing</p> <p>FOOD TEMPERATURE CONTROL</p> <p><u>IN</u> 33. Proper cooling methods; adequate equipment</p> <p><u>NO</u> 34. Plant food properly cooked for hot holding</p> <p><u>NO</u> 35. Approved thawing methods</p> <p><u>IN</u> 36. Thermometers provided & accurate</p> <p>FOOD IDENTIFICATION</p> <p><u>IN</u> 37. Food properly labeled; original container</p> <p>PREVENTION OF FOOD CONTAMINATION</p> <p><u>IN</u> 38. Insects, rodents, & animals not present</p> <p><u>IN</u> 39. No Contamination (preparation, storage, display)</p> <p><u>IN</u> 40. Personal cleanliness</p> <p><u>NO</u> 41. Wiping cloths: properly used & stored</p> <p><u>NO</u> 42. Washing fruits & vegetables</p> <p>PROPER USE OF UTENSILS</p> <p><u>IN</u> 43. In-use utensils: properly stored</p> <p><u>IN</u> 44. Equipment & linens: stored, dried, & handled</p> <p><u>IN</u> 45. Single-use/single-service articles: stored & used</p>	<p><u>NO</u> 46. Slash resistant/cloth gloves used properly</p> <p>UTENSILS, EQUIPMENT AND VENDING</p> <p><u>OUT</u> 47. Food & non-food contact surfaces (R)</p> <p><u>OUT</u> 48. Ware washing: installed, maintained, & used; test strips (R)</p> <p><u>IN</u> 49. Non-food contact surfaces clean</p> <p>PHYSICAL FACILITIES</p> <p><u>IN</u> 50. Hot & cold water available; adequate pressure</p> <p><u>IN</u> 51. Plumbing installed; proper backflow devices</p> <p><u>IN</u> 52. Sewage & waste water properly disposed</p> <p><u>IN</u> 53. Toilet facilities: supplied, & cleaned</p> <p><u>IN</u> 54. Garbage & refuse disposal</p> <p><u>OUT</u> 55. Facilities installed, maintained, & clean (R)</p> <p><u>IN</u> 56. Ventilation & lighting</p> <p><u>IN</u> 57. Permit; Fees; Application; Plans</p>
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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

<p>Violation #21. Hot holding temperatures At the serving line, chicken pasta & beans were 105-115F. TCS foods held for hot holding must be at 135F or above.</p> <p>CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held hot and not subject to an approved HACCP plan, must be maintained at 135°F.</p>
<p>Violation #47. Food & non-food contact surfaces Some mold-like substance was observed inside the ice machine on the white plastic shield. This must be emptied, cleaned, and sanitized.</p> <p>CODE REFERENCE: 64E-11.003(4). Equipment and utensils must be properly designed, constructed, and in good repair.</p>
<p>Violation #48. Ware washing: installed, maintained, & used; test strips Quaternary ammonia test strips were observed to be expired on Mar 2023. This must be replaced.</p> <p>CODE REFERENCE: 64E-11.003(4). Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment. Test strips are available and used to verify the solution is at a concentration necessary to achieve sanitization.</p>
<p>Violation #55. Facilities installed, maintained, & clean At the 3-compartment sink, the sink faucet was leaking. This must be repaired.</p> <p>The single door refrigerator at the end of serving line has a loose door gasket at bottom. This must be fixed or replaced.</p> <p>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.</p>

Inspector Signature:

Rail Katz

Client Signature:

Wm. Kim

Form Number: DH 4023 03/18

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General Comments

No other violations observed.

Email Address(es): Marcia.Hernandez@slamgmt.com

Inspection Conducted By: Rushil Kasetty (35264)
Inspector Contact Number: Work: (863) 578-2039 ex.
Print Client Name: Marcia Hernandez
Date: 2/19/2025

Inspector Signature:

Rushil Kasetty

Client Signature:

Marcia Hernandez

Form Number: DH 4023 03/18

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