

FOOD SERVICE FOOD SERVICE FOOD SERVICE

STATE OF FLORIDA  
DEPARTMENT OF HEALTH  
COUNTY HEALTH DEPARTMENT  
FOOD SERVICE



PURPOSE:

- ✓ ROUTINE
- CONSTRUCT
- COMPLAINT
- QA SURVEY
- OTHER
- REINSPECTION
- CHANGE OF OWNER
- CONSULTATION

NAME OF ESTABLISHMENT Wakulla Education Center  
 ADDRESS 87 Andrew J Hargrett Sr Road CITY Crawfordville  
 OWNER Wakulla County Education Center ZIP 32327  
 PERSON IN CHARGE Laura Wheatcraft PHONE (850) 584-5087

RESULTS

- ✓ Satisfactory
- Incomplete
- Unsatisfactory
- Correct Violations by
- Next Inspection
- 8:00 AM on:

DATE

0	0	0	0	05
1	1	1	1	06
2	2	2	2	07
3	3	3	3	08
4	4	4	4	09
5	5	5	5	10
6	6	6	6	11
7	7	7	7	12
8	8	8	8	13
9	9	9	9	14

BEGIN	END	DATE			POSITION #					PERMIT NUMBER				TYPE
9 30 AM	9 45 AM	09	13	20	02	96	12	65	48	00	012	- Hospital		
1 00	1 00	00	00	95	00	00	00	00	00	00	000	- Nursing		
2 05	2 05	11	1	96	11	11	1	11	1	11	11	- Detention		
3 10 PM	3 10 PM	2	2	97	2	2	2	2	2	2	2	- Lounge		
4 15	4 15	3	3	98	3	3	3	3	3	3	3	- Civic		
5 20	5 20	4	4	99	4	4	4	4	4	4	4	- Movie		
6 25	6 25	5	5	00	5	5	5	5	5	5	5	- School		
7	7 30	6	6	01	6	6	6	6	6	6	6	- Residen		
8 35	8 35	7	7	02	7	7	7	7	7	7	7	- Child		
9 40	9 40	8	8	03	8	8	8	8	8	8	8	- Limited		
10 45	10	9	9	04	9	9	9	9	9	9	9	- Other		
11 50	11 50													
12 55	12 55													

Items marked below violate the requirements of Chapters 64E-11 of the Florida Administrative Code and must be corrected. Continued operation of this facility without making these corrections is a violation of Chapter 64E-11, Florida Administrative Code and Chapters 381, and 386, Florida Statutes. Violations must be corrected by the date and time indicated in the Results section above or an administrative fine or other legal action will be initiated.

<b>FOOD SUPPLIES</b>	- 14. Sneeze guards	- 27. Design and fabrication	<b>OTHER FACILITIES AND OPERATIONS</b>
- 1. Sources, etc.	- 15. Transportation of food	- 28. Installation and location	- 39. Other facilities and operations
<b>FOOD PROTECTION</b>	- 16. Poisonous/Toxic Materials	- 29. Cleanliness of equipment	<b>TEMPORARY FOOD SERVICE EVENTS</b>
- 2. Stored temperature	<b>PERSONNEL</b>	- 30. Methods of washing	- 40. Temporary food service events
- 3. No further cooking/Rapid cooling	- 17. Exclusion of personnel	<b>SANITARY FACILITIES AND CONTROLS</b>	<b>VENDING MACHINES</b>
- 4. Thawing	- 18. Cleanliness	- 31. Water supply	- 41. Vending machines
- 5. Raw fruits	- 19. Tobacco use	- 32. Ice	<b>MANAGER CERTIFICATION</b>
- 6. Pork cooking	- 20. Handwashing	- 33. Sewage	- 42. Manager certification
- 7. Poultry cooking	- 21. Handling of dishware	- 34. Plumbing	<b>CERTIFICATES AND FEES</b>
- 8. Other animal cooking	<b>EQUIPMENT/UTENSILS</b>	- 35. Toilet facilities	- 43. Certificates and fees
- 9. Least contact/Reheating	- 22. Refrigeration facilities Thermometers	- 36. Handwashing facilities	<b>INSPECTION/ENFORCEMENT</b>
- 10. Food container	- 23. Sinks	- 37. Garbage disposal	- 44. Inspection/Enforcement
- 11. Buffet requirements	- 24. Ice storage/Counter-protector	- 38. Vermin control	
- 12. Self-service condiments	- 25. Ventilation/Storage/Sufficient equip.		
- 13. Reservice of food	- 26. Dishwashing facilities		

ITEM NUMBERS	COMMENTS AND INSTRUCTIONS (continue on attached sheet)
	See Comments on Next Page....

HEALTH DEPARTMENT INSPECTOR: James Rachal PHONE: \_\_\_\_\_  
 COPY OF REPORT RECEIVED BY: Signed DATE: 09/14/2017

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DH 4023, 1/05 (Obsoletes Previous Editions)

CHD / HEADQUARTERS

**PERMIT NUMBER:** 65-48-00012

**INSPECTION DATE:** 09/13/2017

Inspector Comments:

ITEM NUMBERS	COMMENTS AND INSTRUCTIONS