



STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE

PURPOSE:

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

NAME OF ESTABLISHMENT Wakulla High School
 ADDRESS 3237 Coastal Highway CITY Crawfordville
 OWNER Wakulla County School Board ZIP 32327
 PERSON IN CHARGE Katrina Hurley 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

- OUT OF BUSINESS

BEGIN	END
8 40 AM	9 00 AM
1 00	1 -
2 05 -	2 05 -
3 10 PM	3 10 PM
4 15	4 15
5 20	5 20
6 25	6 25
7 30	7 30
- 35	8 35
9 -	- 40
10 45	10 45
11 50	11 50
12 55	12 55

DATE		
0 9	1 3	20
- 0	0 0	95
1 1	- 1	96
2	2 2	97
3	3 -	98
4	4	99
5	5	00
6	6	01
7	7	02
8	8	03
-	9	04

POSITION #				
0	2	9	6	1 2
-	0	0	0	0 0
1	1	1	1	- 1
2	-	2	2	2 -
3	3	3	3	3 3
4	4	4	4	4 4
5	5	5	5	5 5
6	6	6	-	6 6
7	7	7	7	7 7
8	8	8	8	8 8
9	9	-	9	9 9

PERMIT NUMBER			
6	5	4	8
0	0	0	0
1	1	1	-
2	2	2	2
3	3	3	3
4	4	4	4
5	-	-	5
-	6	6	6
7	7	7	7
8	8	8	8
9	9	9	9

TYPE
- Hospital
- Nursing
- Detention
- Lounge
- Civic
- Movie
- School
- Residen.
- Child
- Limited
- Other

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 Chpater 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.

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

FOOD SERVICE FOOD SERVICE FOOD SERVICE

DH 4023, 1/05 (Obsoletes Previous Editions)

CHD / HEADQUARTERS

PERMIT NUMBER: 65-48-00010

INSPECTION DATE: 09/13/2017

Inspector Comments:

ITEM NUMBERS	COMMENTS AND INSTRUCTIONS