



STATE OF FLORIDA  
DEPARTMENT OF HEALTH  
**SANITATION CERTIFICATE**  
Food Hygiene - School (less than 9 months) - Full Service

**Food Restrictions :**

**Issued To: Buddy Taylor Middle School**  
4500 Belle Terre Pkwy  
Palm Coast, FL 32164

**Mailed To: Buddy Taylor Middle School**  
Post Office Box 755  
Bunnell, FL 32110

**Permit Number:** 18-48-00003  
**Audit Control:** 18-BID-1757228  
**County:** Flagler  
**Amount Paid:** 170.00  
**Date Paid:** 09/19/2011  
**Issue Date:** 10/01/2011

**Permit Expires On:** 09/30/2012

**BENJAMIN JUENGST, RS**  
Flagler County Health Dept.  
Post Office Box 847  
Bunnell, FL 32110

DUPLICATE - CUSTOMER (Non-Transferable) DISPLAY CERTIFICATE IN A CONSPICUOUS PLACE

**STATE OF FLORIDA  
DEPARTMENT OF HEALTH  
COUNTY HEALTH DEPARTMENT**



**PURPOSE:**

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

**FOOD SERVICE  
INSPECTION REPORT**

**NAME OF ESTABLISHMENT** Buddy Taylor Middle School  
**ADDRESS** 4500 Belle Terre PKWY **CITY** Palm Coast  
**OWNER** FCSB **ZIP** 32164  
**PERSON IN CHARGE** Annette Davenport **PHONE** (386) 446-0172

**RESULTS**

Satisfactory  
 Incomplete  
 Unsatisfactory

Correct Violations by  
 Next Inspection  
 8:00 AM on:

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

OUT OF BUSINESS

BEGIN	END	DATE	POSITION #	CERTIFICATE NUMBER	TYPE
11:15	12:05	09/09/11	68830	18-48-00003	<input type="checkbox"/> Hospital
1:00	1:00	0 0 0 0 0 05	0 0 0 0 0 0	0 0 0 0 0 0	<input type="checkbox"/> Nursing
2:05 AM	2:05 AM	1 1 1 1 1 06	1 1 1 1 1 1	1 1 1 1 1 1	<input type="checkbox"/> Detention
3:10 PM	3:10 PM	2 2 2 2 2 07	2 2 2 2 2 2	2 2 2 2 2 2	<input type="checkbox"/> Lounge
4:15	4:15	3 3 3 3 3 08	3 3 3 3 3 3	3 3 3 3 3 3	<input type="checkbox"/> Civic
5:20	5:20	4 4 4 4 4 09	4 4 4 4 4 4	4 4 4 4 4 4	<input type="checkbox"/> Movie
6:25	6:25	5 5 5 5 5 10	5 5 5 5 5 5	5 5 5 5 5 5	<input checked="" type="checkbox"/> School
7:30	7:30	6 6 6 6 6 11	6 6 6 6 6 6	6 6 6 6 6 6	<input type="checkbox"/> Residen.
8:35	8:35	7 7 7 7 7 12	7 7 7 7 7 7	7 7 7 7 7 7	<input type="checkbox"/> Child
9:40	9:40	8 8 8 8 8 13	8 8 8 8 8 8	8 8 8 8 8 8	<input type="checkbox"/> Limited
10:45	10:45	9 9 9 9 9 14	9 9 9 9 9 9	9 9 9 9 9 9	<input type="checkbox"/> Other

Items marked below violate the requirements of Chapter 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>	<input type="checkbox"/> 1. Sources, etc.	<input type="checkbox"/> 14. Sneez guards	<input type="checkbox"/> 27. Design and fabrication	<b>OTHER FACILITIES</b>
<b>FOOD PROTECTION</b>	<input checked="" type="checkbox"/> 2. Stored temperature <u>with in 410/10</u>	<input type="checkbox"/> 15. Transportation of food	<input type="checkbox"/> 28. Installation and location	<b>AND OPERATIONS</b>
	<input type="checkbox"/> 3. No further cooking/Rapid cooling	<input type="checkbox"/> 16. Poisonous/Toxic materials	<input type="checkbox"/> 29. Cleanliness of equipment	<input type="checkbox"/> 39. Other facilities and operations
	<input type="checkbox"/> 4. Thawing	<b>PERSONNEL</b>	<input type="checkbox"/> 30. Methods of washing	<b>TEMPORARY FOOD</b>
	<input type="checkbox"/> 5. Raw fruits	<input type="checkbox"/> 17. Exclusion of personnel	<b>SANITARY FACILITIES</b>	<b>SERVICE EVENTS</b>
	<input type="checkbox"/> 6. Pork cooking	<input type="checkbox"/> 18. Cleanliness	<b>AND CONTROLS</b>	<input type="checkbox"/> 40. Temporary food service events
	<input type="checkbox"/> 7. Poultry cooking	<input type="checkbox"/> 19. Tobacco use	<input type="checkbox"/> 31. Water supply <u>OK</u>	<b>VENDING MACHINES</b>
	<input type="checkbox"/> 8. Other animal cooking	<input type="checkbox"/> 20. Handwashing	<input type="checkbox"/> 32. Ice	<input type="checkbox"/> 41. Vending machines
	<input type="checkbox"/> 9. Least contact/Reheating	<input type="checkbox"/> 21. Handling of dishware	<input type="checkbox"/> 33. Sewage <u>OK</u>	<b>MANAGER CERTIFICATION</b>
	<input type="checkbox"/> 10. Food container	<b>EQUIPMENT/UTENSILS</b>	<input type="checkbox"/> 34. Plumbing	<input type="checkbox"/> 42. Manager certification <u>not</u>
	<input type="checkbox"/> 11. Buffet requirements	<input type="checkbox"/> 22. Refrigeration facilities/Thermometers	<input type="checkbox"/> 35. Toilet facilities <u>100°</u>	<b>CERTIFICATES AND FEES</b>
	<input type="checkbox"/> 12. Self-service condiments	<input type="checkbox"/> 23. Sinks	<input type="checkbox"/> 36. Handwashing facilities	<input type="checkbox"/> 43. Certificates and fees <u>OK</u>
	<input type="checkbox"/> 13. Reserve of food	<input type="checkbox"/> 24. Ice storage/Counter-protector	<input type="checkbox"/> 37. Garbage disposal	<b>INSPECTION/ENFORCEMENT</b>
		<input type="checkbox"/> 25. Ventilation/Storage/Sufficient equipment	<input type="checkbox"/> 38. Vermin control	<input type="checkbox"/> 44. Inspection/Enforcement
		<input type="checkbox"/> 26. Dishwashing facilities		

**ITEM NUMBERS** chicken 160° chicken Nuggets 120° **COMMENTS AND INSTRUCTIONS** Pried fish - 148° - 152° Burger Patties - 160°  
 (continue on attached sheet)

2) Chicken nuggets in a la carte unit observed holding at 120°F. Hot holding unit is on max setting. Service or replace unit and/or store food in alternate unit capable of holding at 140°F. Food moved on-site.

**HEALTH DEPARTMENT INSPECTOR:** Annette Davenport **PHONE:** (386) 437-7352  
**COPY OF REPORT RECEIVED BY:** Annette Davenport **DATE:** 9/9/11