



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

Food Restrictions :

Issued To: **Flagler Palm Coast High School**
5400 E Moody Blvd
Bunnell, FL 32110

Mailed To: **Flagler Palm Coast High School**
Post Office Box 755
Bunnell, FL 32110

Permit Number: **18-48-00009**
Audit Control: **18-BID-1757229**
County: **Flagler**
Amount Paid: **170.00**
Date Paid: **09/19/2011**
Issue Date: **10/01/2011**
Permit Expires On: **09/30/2012**

Permit Expires On:

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**

RESULTS

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

DATE	
05	05
06	06
07	07
08	08
09	09
10	10
11	11
12	12
13	13
14	14

OUT OF BUSINESS

NAME OF ESTABLISHMENT Flagler Palm Coast High School
 ADDRESS 5400 E. Hwy 100 CITY Bunnell
 OWNER FCSB ZIP 32110
 PERSON IN CHARGE Jill Bisada PHONE (386) 437-7540

BEGIN	END
1045	1155
00	00
05	05
10	10
15	15
20	20
25	25
30	30
35	35
40	40
45	45
50	50
55	55

DATE
09/13/11
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14

POSITION #
68830
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CERTIFICATE NUMBER
18-48-00009
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TYPE
<input type="checkbox"/> Hospital
<input type="checkbox"/> Nursing
<input type="checkbox"/> Detention
<input type="checkbox"/> Lounge
<input type="checkbox"/> Civic
<input type="checkbox"/> Movie
<input checked="" type="checkbox"/> School
<input type="checkbox"/> Residen.
<input type="checkbox"/> Child
<input type="checkbox"/> Limited
<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.

<input type="checkbox"/> 1. Source etc.	<input type="checkbox"/> 14. Sneez guards	<input type="checkbox"/> 27. Design and fabrication	OTHER FACILITIES AND OPERATIONS
<input type="checkbox"/> 2. Stored temperature	<input type="checkbox"/> 15. Transportation of food	<input type="checkbox"/> 28. Installation and location	<input type="checkbox"/> 39. Other facilities and operations
<input type="checkbox"/> 3. No further cooking/Rapid cooling	<input type="checkbox"/> 16. Poisonous/Toxic materials	<input type="checkbox"/> 29. Cleanliness of equipment	TEMPORARY FOOD SERVICE EVENTS
<input type="checkbox"/> 4. Thawing	PERSONNEL	<input type="checkbox"/> 30. Methods of washing	<input type="checkbox"/> 40. Temporary food service events
<input type="checkbox"/> 5. Raw fruits	<input type="checkbox"/> 17. Exclusion of personnel	SANITARY FACILITIES AND CONTROLS	VENDING MACHINES
<input type="checkbox"/> 6. Pork cooking	<input type="checkbox"/> 18. Cleanliness	<input type="checkbox"/> 31. Water supply <i>e.5</i>	<input type="checkbox"/> 41. Vending machines
<input type="checkbox"/> 7. Poultry cooking	<input type="checkbox"/> 19. Tobacco use	<input type="checkbox"/> 32. Ice	MANAGER CERTIFICATION
<input type="checkbox"/> 8. Other animal cooking	<input type="checkbox"/> 20. Handwashing	<input type="checkbox"/> 33. Sewage <i>e.5</i>	<input type="checkbox"/> 42. Manager certification <i>NA</i>
<input type="checkbox"/> 9. Least contact/Reheating	<input type="checkbox"/> 21. Handling of dishware	<input checked="" type="checkbox"/> 34. Plumbing	CERTIFICATES AND FEES
<input type="checkbox"/> 10. Food container	EQUIPMENT/UTENSILS	<input type="checkbox"/> 35. Toilet facilities	<input type="checkbox"/> 43. Certificates and fees
<input type="checkbox"/> 11. Buffet requirements	<input type="checkbox"/> 22. Refrigeration facilities/Thermometers	<input type="checkbox"/> 36. Handwashing facilities <i>110°F</i>	INSPECTION/ENFORCEMENT
<input type="checkbox"/> 12. Self-service condiments	<input type="checkbox"/> 23. Sinks	<input type="checkbox"/> 37. Garbage disposal	<input type="checkbox"/> 44. Inspection/Enforcement
<input type="checkbox"/> 13. Reservice of food	<input type="checkbox"/> 24. Ice storage/Counter-protector	<input type="checkbox"/> 38. Vermin control	

ITEM NUMBERS Chicken Sandwich 140° Milk - 40° Hot Dog - 150° chicken Pattyl.
Salami 40° Lasagna 152° Ground Beef 158° Nuggets 140°
 COMMENTS AND INSTRUCTIONS (continue on attached sheet)

22) Replace broken thermometer in small victory cooler @ Pit Stop.
 39) Insufficient hot water pressure at handwash sink at Pit stop due to crimped water line - Repair plumbing.
 * Note: Thermometer for victory cooler replaced on-site *

HEALTH DEPARTMENT INSPECTOR: Jill Bisada PHONE: (386) 437-2358
 COPY OF REPORT RECEIVED BY: Jill Bisada DATE: 9/13/11