



STATE OF FLORIDA
DEPARTMENT OF HEALTH
SANITATION CERTIFICATE

Food Hygiene - School (less than 9 months) - Full Service

Food Restrictions :

Issued To: Old Kings Elementary School
301 Old Kings Rd S
Flagler Beach, FL 32136

Mailed To: Old Kings Elementary School
Post Office Box 755 S
Bunnell, FL 32110

Permit Number: 18-48-00013
Audit Control: 18-BID-1757231
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
- CONSTRUCT.
- COMPLAINT
- QA SURVEY
- OTHER
- REINSPECTION
- CHANGE OF OWNER
- CONSULTATION
- OTHER

**FOOD SERVICE
INSPECTION REPORT**

NAME OF ESTABLISHMENT Old Kings Elementary
 ADDRESS 301 S. Old Kings Rd. CITY Ft. Lauderdale
 OWNER FCSB ZIP 33306
 PERSON IN CHARGE Verna Lopez PHONE (386) 517-2061

RESULTS

Satisfactory
 Incomplete
 Unsatisfactory

Correct Violations by
 Next Inspection
 8:00 AM on:

DATE
00/00/00
01/01/01
02/02/02
03/03/03
04/04/04
05/05/05
06/06/06
07/07/07
08/08/08
09/09/09
10/10/10
11/11/11
12/12/12

OUT OF BUSINESS

BEGIN	END	DATE	POSITION #	CERTIFICATE NUMBER	TYPE
11:00	1:00	09/13/11	68830	18-48-00013	<input type="checkbox"/> Hospital
<input type="checkbox"/> 00:00	<input type="checkbox"/> 01:00	<input type="checkbox"/> 00/00/00	<input type="checkbox"/> 00/00/00	<input type="checkbox"/> 00/00/00	<input type="checkbox"/> Nursing
<input type="checkbox"/> 02:05 AM	<input type="checkbox"/> 02:05 AM	<input type="checkbox"/> 01/01/01	<input type="checkbox"/> 01/01/01	<input type="checkbox"/> 01/01/01	<input type="checkbox"/> Detention
<input type="checkbox"/> 03:10 PM	<input type="checkbox"/> 03:10 PM	<input type="checkbox"/> 02/02/02	<input type="checkbox"/> 02/02/02	<input type="checkbox"/> 02/02/02	<input type="checkbox"/> Lounge
<input type="checkbox"/> 04:15	<input type="checkbox"/> 04:15	<input type="checkbox"/> 03/03/03	<input type="checkbox"/> 03/03/03	<input type="checkbox"/> 03/03/03	<input type="checkbox"/> Civic
<input type="checkbox"/> 05:20	<input type="checkbox"/> 05:20	<input type="checkbox"/> 04/04/04	<input type="checkbox"/> 04/04/04	<input type="checkbox"/> 04/04/04	<input type="checkbox"/> Movie
<input type="checkbox"/> 06:25	<input type="checkbox"/> 06:25	<input type="checkbox"/> 05/05/05	<input type="checkbox"/> 05/05/05	<input type="checkbox"/> 05/05/05	<input checked="" type="checkbox"/> School
<input type="checkbox"/> 07:30	<input type="checkbox"/> 07:30	<input type="checkbox"/> 06/06/06	<input type="checkbox"/> 06/06/06	<input type="checkbox"/> 06/06/06	<input type="checkbox"/> Residen.
<input type="checkbox"/> 08:35	<input type="checkbox"/> 08:35	<input type="checkbox"/> 07/07/07	<input type="checkbox"/> 07/07/07	<input type="checkbox"/> 07/07/07	<input type="checkbox"/> Child
<input type="checkbox"/> 09:40	<input type="checkbox"/> 09:40	<input type="checkbox"/> 08/08/08	<input type="checkbox"/> 08/08/08	<input type="checkbox"/> 08/08/08	<input type="checkbox"/> Limited
<input type="checkbox"/> 10:45	<input type="checkbox"/> 10:45	<input type="checkbox"/> 09/09/09	<input type="checkbox"/> 09/09/09	<input type="checkbox"/> 09/09/09	<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. Sources, etc.	<input type="checkbox"/> 14. Sneeze 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"/> 3. No further cooking/Rapid cooling	<input type="checkbox"/> 16. Poisonous/Toxic materials	<input type="checkbox"/> 29. Cleanliness of equipment	
<input type="checkbox"/> 4. Thawing	<input type="checkbox"/> 17. Exclusion of personnel	<input type="checkbox"/> 30. Methods of washing	
<input type="checkbox"/> 5. Raw fruits	<input type="checkbox"/> 18. Cleanliness	<input type="checkbox"/> 31. Water supply	SANITARY FACILITIES AND CONTROLS
<input type="checkbox"/> 6. Pork cooking	<input type="checkbox"/> 19. Tobacco use	<input type="checkbox"/> 32. Ice	<input type="checkbox"/> 39. Other facilities and operations
<input type="checkbox"/> 7. Poultry cooking	<input type="checkbox"/> 20. Handwashing	<input type="checkbox"/> 33. Sewage	TEMPORARY FOOD SERVICE EVENTS
<input type="checkbox"/> 8. Other animal cooking	<input type="checkbox"/> 21. Handling of dishware	<input type="checkbox"/> 34. Plumbing	<input type="checkbox"/> 40. Temporary food service events
<input type="checkbox"/> 9. Least contact/Reheating	<input type="checkbox"/> 22. Refrigeration facilities/Thermometers	<input type="checkbox"/> 35. Toilet facilities	VENDING MACHINES
<input type="checkbox"/> 10. Food container	<input type="checkbox"/> 23. Sinks	<input type="checkbox"/> 36. Handwashing facilities	<input type="checkbox"/> 41. Vending machines
<input type="checkbox"/> 11. Buffet requirements	<input type="checkbox"/> 24. Ice storage/Counter-protector	<input type="checkbox"/> 37. Garbage disposal	MANAGER CERTIFICATION
<input type="checkbox"/> 12. Self-service condiments	<input type="checkbox"/> 25. Ventilation/Storage/Sufficient equipment	<input type="checkbox"/> 38. Vermin control	<input type="checkbox"/> 42. Manager certification
<input type="checkbox"/> 13. Reservice of food	<input type="checkbox"/> 26. Dishwashing facilities		CERTIFICATES AND FEES
			<input type="checkbox"/> 43. Certificates and fees
			INSPECTION/ENFORCEMENT
			<input type="checkbox"/> 44. Inspection/Enforcement

ITEM NUMBERS	COMMENTS AND INSTRUCTIONS (continue on attached sheet)
2)	Milk observed at 49°F @ holder Milk cooler at time 3:00. Adjust temperature control to keep milk @ 48°F or below.
21)	Refrigerator (R-1) temp remained at 55°F throughout. Location of negative container of milk each unit holding @ 50°F. Report of repair unit. Place milk in unit by 4:00 PM.

HEALTH DEPARTMENT INSPECTOR: [Signature] PHONE: (386) 437-7318
 COPY OF REPORT RECEIVED BY: [Signature] DATE: 9/13/11