

# Food Establishment Inspection Report

	Facility Type:	<input type="checkbox"/> Bar/Lounge	<input type="checkbox"/> Domestic Violence	<input type="checkbox"/> Intermediate Care DD	<input type="checkbox"/> PPEC
	<input type="checkbox"/> Adult Day Care	<input type="checkbox"/> Civic	<input type="checkbox"/> Fraternal Org.	<input type="checkbox"/> Migrant Housing	<input type="checkbox"/> Recreational Camp
	<input type="checkbox"/> Afterschool Meal Prog	<input type="checkbox"/> Crisis Stabilization Unit	<input type="checkbox"/> Home for Special Services	<input type="checkbox"/> Movie Theater	<input type="checkbox"/> Residential Treatment Fac.
	<input type="checkbox"/> Assisted Living	<input type="checkbox"/> Detention Fac.	<input type="checkbox"/> Hospice	<input checked="" type="checkbox"/> School	<input type="checkbox"/> Short-term Res Treat
<input type="checkbox"/> Transitional Living Fac					

PURPOSE:  Routine  Reinspection  Construction  Complaint  Consultation  Change of Ownership  Epidemiology  Temporary Event  Other

Name of Establishment: <u>Marathon High School</u>				RESULTS:		Correct by:	
Address: <u>350 Sombraera Rd</u>		City: <u>Marathon</u>		<input checked="" type="checkbox"/> Satisfactory	<input type="checkbox"/> Next Routine Inspection	Stop Sale Issued	
ZIP Code: <u>32050</u>		Name of Person in Charge: <u>Cindy Gophart</u>		<input type="checkbox"/> Unsatisfactory	<input type="checkbox"/> 8 A.M. on _____		
Telephone: <u>293-1405</u>		Person in Charge Email:		<input type="checkbox"/> Incomplete	(Date)		
Date (MM/DD/YY): <u>12-5-18</u>	Begin Time AM/PM: <u>10:45</u>	End Time AM/PM: <u>11:50</u>	Permit Number: <u>00156</u>	Position Number: <u>81057</u>	<input type="checkbox"/> Closure	Number of Risk Factors/Intervention Violations Marked "OUT" (Items 1-29)	
					<input type="checkbox"/> Out of Business	Number of Repeat Violations (1-57 R)	

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Indicate the compliance status. Mark an "X" under the compliance status, IN=the act or item was observed to be in compliance, OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility. Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection

Compliance Status		Compliance Status	
IN	OUT	IN	OUT
<b>Supervision</b>			
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1	—	Demonstration of Knowledge/Training	
<input checked="" type="checkbox"/>	<input type="checkbox"/>	2	—
		Certified Manager/Person in Charge present	
<b>Employee Health</b>			
<input checked="" type="checkbox"/>	<input type="checkbox"/>	3	—
		Knowledge, responsibilities and reporting	
<input checked="" type="checkbox"/>	<input type="checkbox"/>	4	—
		Proper use of restriction and exclusion	
<input checked="" type="checkbox"/>	<input type="checkbox"/>	5	—
		Responding to vomiting & diarrheal events	
<b>Good Hygienic Practices</b>			
<input checked="" type="checkbox"/>	<input type="checkbox"/>	6	—
		Proper eating, tasting, drinking, or tobacco use	
<input checked="" type="checkbox"/>	<input type="checkbox"/>	7	—
		No discharge from eyes, nose, and mouth	
<b>Preventing Contamination by Hands</b>			
<input checked="" type="checkbox"/>	<input type="checkbox"/>	8	—
		Hands clean & properly washed	
<input checked="" type="checkbox"/>	<input type="checkbox"/>	9	—
		No bare hand contact with RTE food	
<input checked="" type="checkbox"/>	<input type="checkbox"/>	10	—
		Handwashing sinks, accessible & supplies	
<b>Approved Source</b>			
<input checked="" type="checkbox"/>	<input type="checkbox"/>	11	—
		Food obtained from approved source	
<input checked="" type="checkbox"/>	<input type="checkbox"/>	12	—
		Food received at proper temperature	
<input checked="" type="checkbox"/>	<input type="checkbox"/>	13	—
		Food in good condition, safe, & unadulterated	
<input checked="" type="checkbox"/>	<input type="checkbox"/>	14	—
		Shellstock tags & parasite destruction	

This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida Administrative Code or Chapter 381.0072, Florida Statutes. Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.

Compliance Status		Compliance Status	
IN	OUT	IN	OUT
<b>Protection from Contamination</b>			
<input checked="" type="checkbox"/>	<input type="checkbox"/>	15	—
		Food separated & protected, single-use gloves	
<input checked="" type="checkbox"/>	<input type="checkbox"/>	16	—
		Food-contact surfaces, cleaned & sanitized	
<input checked="" type="checkbox"/>	<input type="checkbox"/>	17	—
		Proper disposal of unsafe food	
<b>Time/Temperature Control for Safety</b>			
<input checked="" type="checkbox"/>	<input type="checkbox"/>	18	—
		Cooking time & temperatures	
<input checked="" type="checkbox"/>	<input type="checkbox"/>	19	—
		Reheating procedures for hot holding	
<input checked="" type="checkbox"/>	<input type="checkbox"/>	20	—
		Cooling time and temperature	
<input checked="" type="checkbox"/>	<input type="checkbox"/>	21	—
		Hot holding temperatures	
<input checked="" type="checkbox"/>	<input type="checkbox"/>	22	—
		Cold holding temperatures	
<input checked="" type="checkbox"/>	<input type="checkbox"/>	23	—
		Date marking and disposition	
<input checked="" type="checkbox"/>	<input type="checkbox"/>	24	—
		Time as PHC procedures & records	
<b>Consumer Advisory</b>			
<input checked="" type="checkbox"/>	<input type="checkbox"/>	25	—
		Advisory for raw/undercooked food	
<b>Highly Susceptible Populations</b>			
<input checked="" type="checkbox"/>	<input type="checkbox"/>	26	—
		Pasteurized foods used, No prohibited foods	
<b>Additives and Toxic Substances</b>			
<input checked="" type="checkbox"/>	<input type="checkbox"/>	27	—
		Food additives: approved & properly used	
<input checked="" type="checkbox"/>	<input type="checkbox"/>	28	—
		Toxic substances identified, stored, & used	
<b>Approved Procedures</b>			
<input checked="" type="checkbox"/>	<input type="checkbox"/>	29	—
		Variance/specialized process/HACCP	

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

### GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

IN		OUT		N/A		N/O		COS		R	
<b>Safe Food and Water</b>											
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
30	—	Pasteurized eggs used where required									
<input checked="" type="checkbox"/>	<input type="checkbox"/>	31	—	Water & ice from approved source							
<input checked="" type="checkbox"/>	<input type="checkbox"/>	32	—	Variance obtained for special processing							
<b>Food Temperature Control</b>											
<input checked="" type="checkbox"/>	<input type="checkbox"/>	33	—	Proper cooling methods: adequate equipment							
<input checked="" type="checkbox"/>	<input type="checkbox"/>	34	—	Plant food properly cooked for hot holding							
<input checked="" type="checkbox"/>	<input type="checkbox"/>	35	—	Approved thawing methods							
<input checked="" type="checkbox"/>	<input type="checkbox"/>	36	—	Thermometers provided & accurate							
<b>Food Identification</b>											
<input checked="" type="checkbox"/>	<input type="checkbox"/>	37	—	Food properly labeled, original container							
<b>Prevention of Food Contamination</b>											
<input checked="" type="checkbox"/>	<input type="checkbox"/>	38	—	Insects, rodents, & animals not present							
<input checked="" type="checkbox"/>	<input type="checkbox"/>	39	—	No Contamination (preparation, storage, display)							
<input checked="" type="checkbox"/>	<input type="checkbox"/>	40	—	Personal cleanliness							
<input checked="" type="checkbox"/>	<input type="checkbox"/>	41	—	Wiping cloths: properly used & stored							
<input checked="" type="checkbox"/>	<input type="checkbox"/>	42	—	Washing fruits & vegetables							
<b>Proper Use of Utensils</b>											
<input checked="" type="checkbox"/>	<input type="checkbox"/>	43	—	Utensils: properly stored							
<input checked="" type="checkbox"/>	<input type="checkbox"/>	44	—	Equipment & linens: stored, dried, & handled							
<input checked="" type="checkbox"/>	<input type="checkbox"/>	45	—	Single-use/single-service articles: stored & used							
<input checked="" type="checkbox"/>	<input type="checkbox"/>	46	—	Slash-resistant/cloth gloves used properly							
<b>Utensils, Equipment and Vending</b>											
<input checked="" type="checkbox"/>	<input type="checkbox"/>	47	—	Food & non-food contact surfaces							
<input checked="" type="checkbox"/>	<input type="checkbox"/>	48	—	Warewashing: installed, maintained, used, test strips							
<input checked="" type="checkbox"/>	<input type="checkbox"/>	49	—	Non-food contact surfaces clean							
<b>Physical Facilities</b>											
<input checked="" type="checkbox"/>	<input type="checkbox"/>	50	—	Hot & cold water available: under pressure							
<input checked="" type="checkbox"/>	<input type="checkbox"/>	51	—	Plumbing installed: proper backflow devices							
<input checked="" type="checkbox"/>	<input type="checkbox"/>	52	—	Sewage & waste water properly disposed							
<input checked="" type="checkbox"/>	<input type="checkbox"/>	53	—	Toilet facilities: supplied & cleaned							
<input checked="" type="checkbox"/>	<input type="checkbox"/>	54	—	Garbage & refuse disposal							
<input checked="" type="checkbox"/>	<input type="checkbox"/>	55	—	Facilities installed, maintained & clean							
<input checked="" type="checkbox"/>	<input type="checkbox"/>	56	—	Ventilation & lighting							
<input checked="" type="checkbox"/>	<input type="checkbox"/>	57	—	Permit; Fees; Application; Plans							

Person in Charge (Print & Signature) Cynthia K. Gophart Cynthia K. Gophart Date: 12-5-18

Inspector (Print & Signature) Fatima Garcia Fatima Garcia Phone: 676-3943

# Food Establishment Inspection Report

Name of Establishment:

Marathon High School

Permit Number:

00156

Date:

12-5-18

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Milk - freezer	-15	Milk - fridge	38F		

## OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected

Violation Number	Description	Date	Corrective Action
	Baked Peas	1207	MK 12-23-18
	Mixed Veggies	1159	Chow MK 12-25-18
	Ground Beef	1307	Slaw-MK 12-16-18
	Chicken	1159	

Person in Charge (Signature)

*Cynthia V. Gephart*

Date

Inspector (Signature)

*[Signature]*

Date

12-5-18

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