

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 05-48-1168744
Name of Facility: Palm Bay Academy - Elem
Address: 2112 Palm Bay Road
City, Zip: Melbourne 32905

Correct By: Next Inspection
Re-Inspection Date: None

Type: School (9 months or less)
Owner: Palm Bay Academy, Inc.
Person In Charge: Betsy Lifter Phone: 984-2710

Inspection Information

Purpose: Reinspection
Inspection Date: 10/2/2017

Begin Time: 11:20 AM
End Time: 12:00 PM

Additional Information

No Additional Information Available

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.

Violation Markings

FOOD SUPPLIES	17. Exclusion of personnel	34. Plumbing
1. Sources, etc.	18. Cleanliness	35. Toilet facilities
FOOD PROTECTION	19. Tobacco use	36. Handwashing facilities
X 2. Stored temperature	20. Handwashing	37. Garbage disposal
3. No further cooking/Rapid cooling	21. Handling of dishware	38. Vermin control
4. Thawing	EQUIPMENT/UTENSILS	OTHER FACILITIES AND OPERATIONS
5. Raw fruits	22. Refrigeration facilities/Thermometers	39. Other facilities and operations
6. Pork cooking	23. Sinks	TEMPORARY FOOD SERVICE EVENTS
7. Poultry cooking	24. Ice storage/Counter-protector	40. Temporary food service events
8. Other animal cooking	25. Ventilation/Storage/Sufficient equipment	VENDING MACHINES
9. Least contact/Reheating	26. Dishwashing facilities	41. Vending machines
10. Food container	27. Design and fabrication	MANAGER CERTIFICATION
11. Buffet requirements	28. Installation and location	42. Manager certification
12. Self-service condiments	29. Cleanliness of equipment	CERTIFICATES AND FEES
13. Reservice of food	30. Methods of washing	43. Certificates and fees
14. Sneeze guards	SANITARY FACILITIES AND CONTROLS	INSPECTION/ENFORCEMENT
15. Transportation of food	31. Water supply	44. Inspection/Enforcement
16. Poisonous/Toxic materials	32. Ice	
PERSONNEL	33. Sewage	

Inspector Signature:

M.A. Hester

Client Signature:

Karen Lounier

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2 of 2

General Comments

Chicken temped at 140 F at time of inspection. Facility continues to work on hot holding temperatures.

Email Address(es): blifter@palmbayacademy.org

Violations Comments

Violation #2. Stored temperature

The beans were temped at 138 F at time of inspection. Ensure all potentially hazardous foods are kept at 140 F or higher.
Storage Temperature. 64E-11.004(1)(2). Food is stored at proper temperatures (less than or equal to 41°F or greater than or equal to 140°F).

Inspection Conducted By: Margaret Hansotte (2993)
Inspector Contact Number: Work: (321) 633-2100 ex. 9375
Print Client Name: Karen Fournier
Date: 10/2/2017

Inspector Signature:

M.A. Hansotte

Client Signature:

Karen Fournier