FOOD SERVICE FOOD SERVICE FOOD SERVICE

CONSTRUCT. CHAN COMPLAINT CONS QA SURVEY EPID OTHER	SPECTION NGE OF OWNER SULTATION EMIOLOGY	STATE OF FLORID EPARTMENT OF HE NTY HEALTH DEPAI FOOD SERVICE INSPECTION REPORT	ALTH De RTMENT Ba	aternal tention r/Lounge vic ovie/Theater hool sidential Treatm ter School Meal tult Day Care	ent Facility RESULTS
NAME OF ESTABLISHME		MACO SEE	10. Stycage Containers.		
ADDRESS 2611 Tec	Polando	Table 5: 06 m or la	Satisfactory		
OWNER Morael Singleton ZIP.			2804		Incomplete
PERSON IN CHARGE 5.66 PHONE 407 253 7304 Unsatisfactory					
Co					Correct Violations by
BEGIN END	DATE	POSITION #	PERMIT NUMB	ER	Next Inspection 8:00 AM on:
	9/20/16	01373	48-48-133	4640	DATE
					PERSONNEL
47. Stokusion of Person but 17.005(1); 64E-11.005(1); Notperson, with a communication devices the following from the following from the following seed. Notification at some event of the experimental contraction of the experimental contraction of the experimental contraction.					
			t wear a hair resignint and cean nere		OUT OF BUSINESS
Items marked below are not in compliance with 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 of the Florida Administrative Code and Chapters 381 and 386 of the Florida Statutes. Violations must be corrected as indicated in the Results section above or an administrative fine or other legal action will be initiated.					
FOOD SUPPLIES 14. Sneeze guards			27. Design and fabrication OTHER FACILITIES		
1. Sources, etc. 15. Transportation of food			28. Installation and location AND OPERATIONS		
FOOD PROTECTION 16. Poisionous/Toxic Materials			29. Cleanliness of equipment	ana ammi (a) (a) (b)	ner facilities and operations
2. Stored temperature PERSONNEL			30. Methods of washing	SERVICE	ARY FOOD EVENTS
3. No further cooking/Rapid cooling 17. Exclusion of personnel			SANITARY FACILITIES AND CONTROLS	FACILITIES	
4. Thawing 18. Cleanliness 19. Tobacco use 19.			31. Water supply	VENDING MACHINES	
6. Pork cooking 20. Handwashing		Annual Control of Cont	32. Ice 35 3 5 3 10 4 5 7 10 10 10 10 10 10 10 10 10 10 10 10 10	41. Vending machines	
7. Poultry cooking 21. Handling of dishware		lugar lie poisilmes bou sorenn por	33. Sewage	MANAGER CERTIFICATION	
8. Other animal cooking EQUIPMENT/UTENSILS		TENSILS	34. Plumbing	42. Ma	nager certification
9. Least contact/Reheating 22. Refrigeration facilities/Thermometers		on facilities/Thermometers	35. Toilet facilities		CATES AND FEES
10. Food container 23. Sinks			36. Handwashing facilities	43. Certificates and fees INSPECTION/ENFORCEMENT	
11. Buffet requirements	space exist of ethic helplyners, findings of	/Counter-protector	37. Garbage disposal	Teller was talled	
12. Self-service condiments		n/Storage/Sufficient equip.	38. Vermin control	44. IIIS	pection/Enforcement
13. Reservice of food	26. Dishwashi	ng facilities	yaigms in bshoot se liw asilitati nas nadiari tolosy iko sala af lo basaqsib	Wedser (s) was to	PO TREE BRIDE OFFE 11,007R
NUMBERS (continue on attached sheet)					
10 left over lood for temores not labeled > name & date BUTTERAR RANTO					
1 100 100 100 100 100	al Se provided Adequive v intilation	asbada filipit to aethnao toot 01, etuskas My No tiva a etimala . Externor area sh	s, and ceilings shalf be smooth and a le fiving quarer shalf-peante the facil		
		1.758 the unions the satilise has	share on stower compound IA 966.7	VICE EVENTS	TEMPORARY FOOD SERV
		7A2 (IND 84 -7A2	v sorijanst hotojimas na savidasta na	Percentia Granks S	VENDING MACHINES
HEALTH DEPARTMENT INSPEC	TOR: UP	(210N) amager Certification, 646-11-012.	PHONE:	107 867	7892
COPY OF REPORT RECEIVED B	BY: V	2	DATE:	9/20/	LEM PUATES AND FIRE
DH Form 4023, 1/05 (Obsoletes Previous	s Editions) Hanvra	GUER	IF 5 \$4384.00/2(2) F.S. Department ners	AMBO CHD/HI	EADQUARTERS