

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 19-48-00043  
 Name of Facility: Apalachicola Bay Charter School  
 Address: 98 12th Street  
 City, Zip: Apalachicola 32320  
  
 Type: School (more than 9 months)  
 Owner: Apalachicola Bay Charter School  
 Person In Charge: Stephanie Sanders      Phone: 850-653-1222  
 PIC Email: Ssanders@fcsdfl.org

**Inspection Information**

Purpose: Routine	Number of Risk Factors (Items 1-29): 0	Begin Time: 07:35 AM
Inspection Date: 1/7/2025	Number of Repeat Violations (1-57 R): 0	End Time: 09:00 AM
Correct By: None	FacilityGrade: N/A	
<b>Re-Inspection Date: None</b>	StopSale: No	

*Marking Key: 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; COS=violation corrected on site; R=repeat violation from previous inspection*

**FoodBorne Illness Risk Factors And Public Health Interventions**

**SUPERVISION**

- IN** 1. Demonstration of Knowledge/Training
- IN** 2. Certified Manager/Person in charge present

**EMPLOYEE HEALTH**

- IN** 3. Knowledge, responsibilities and reporting
- IN** 4. Proper use of restriction and exclusion
- IN** 5. Responding to vomiting & diarrheal events

**GOOD HYGIENIC PRACTICES**

- IN** 6. Proper eating, tasting, drinking, or tobacco use
- IN** 7. No discharge from eyes, nose, and mouth

**PREVENTING CONTAMINATION BY HANDS**

- IN** 8. Hands clean & properly washed
- IN** 9. No bare hand contact with RTE food
- IN** 10. Handwashing sinks, accessible & supplies

**APPROVED SOURCE**

- IN** 11. Food obtained from approved source
- NO** 12. Food received at proper temperature
- IN** 13. Food in good condition, safe, & unadulterated
- NA** 14. Shellstock tags & parasite destruction

**PROTECTION FROM CONTAMINATION**

- IN** 15. Food separated & protected; Single-use gloves

- IN** 16. Food-contact surfaces; cleaned & sanitized

- IN** 17. Proper disposal of unsafe food

**TIME/TEMPERATURE CONTROL FOR SAFETY**

- IN** 18. Cooking time & temperatures
- IN** 19. Reheating procedures for hot holding
- NO** 20. Cooling time and temperature
- IN** 21. Hot holding temperatures
- IN** 22. Cold holding temperatures
- IN** 23. Date marking and disposition
- NA** 24. Time as PHC; procedures & records

**CONSUMER ADVISORY**

- NA** 25. Advisory for raw/undercooked food

**HIGHLY SUSCEPTIBLE POPULATIONS**

- IN** 26. Pasteurized foods used; No prohibited foods

**ADDITIVES AND TOXIC SUBSTANCES**

- IN** 27. Food additives: approved & properly used
- IN** 28. Toxic substances identified, stored, & used

**APPROVED PROCEDURES**

- NA** 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

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



**Good Retail Practices**

**SAFE FOOD AND WATER**

- NO** 30. Pasteurized eggs used where required
- IN** 31. Water & ice from approved source
- NA** 32. Variance obtained for special processing

**FOOD TEMPERATURE CONTROL**

- IN** 33. Proper cooling methods; adequate equipment
- NO** 34. Plant food properly cooked for hot holding

**OUT** 35. Approved thawing methods (**COS**)

- IN** 36. Thermometers provided & accurate

**FOOD IDENTIFICATION**

- IN** 37. Food properly labeled; original container

**PREVENTION OF FOOD CONTAMINATION**

- IN** 38. Insects, rodents, & animals not present
- IN** 39. No Contamination (preparation, storage, display)
- IN** 40. Personal cleanliness

**OUT** 41. Wiping cloths: properly used & stored (**COS**)

- NO** 42. Washing fruits & vegetables

**PROPER USE OF UTENSILS**

- IN** 43. In-use utensils: properly stored
- IN** 44. Equipment & linens: stored, dried, & handled
- IN** 45. Single-use/single-service articles: stored & used

- NO** 46. Slash resistant/cloth gloves used properly

**UTENSILS, EQUIPMENT AND VENDING**

- IN** 47. Food & non-food contact surfaces
- IN** 48. Ware washing: installed, maintained, & used; test strips
- IN** 49. Non-food contact surfaces clean

**PHYSICAL FACILITIES**

- IN** 50. Hot & cold water available; adequate pressure
- IN** 51. Plumbing installed; proper backflow devices
- IN** 52. Sewage & waste water properly disposed
- IN** 53. Toilet facilities: supplied, & cleaned
- IN** 54. Garbage & refuse disposal
- IN** 55. Facilities installed, maintained, & clean
- IN** 56. Ventilation & lighting
- IN** 57. Permit; Fees; Application; Plans

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.

Inspector Signature:

*Kenneth S. Lambert*

Client Signature:

*E. M. ...*

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



**Violations Comments**

**Violation #35. Approved thawing methods**

Corn dogs thawing in kitchen area on trays on covered rolling rack. Unless otherwise stated on directions (not available), the thawing should be done in walk-in Fridge. Corn dogs placed back into walk-in Fridge. were still frozen at that time. COS

CODE REFERENCE: 64E-11.003(2). Thawing of PHF/TCS foods shall be done in accordance with Rule requirements.

3-501.13 Thawing.

Except as specified in ¶ (D) of this section, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be thawed:

(A) Under refrigeration that maintains the FOOD temperature at 5oC (41oF) or less; or

(B) Completely submerged under running water:

(1) At a water temperature of 21oC (70oF) or below,

(2) With sufficient water velocity to agitate and float off loose particles in an overflow, and

(3) For a period of time that does not allow thawed portions of READY-TO-EAT FOOD to rise above 5oC (41oF), or

(4) For a period of time that does not allow thawed portions of a raw animal FOOD requiring cooking as specified under ¶ 3-401.11(A) or (B) to be above 5oC (41oF), for more than 4 hours including:

(a) The time the FOOD is exposed to the running water and the time needed for preparation for cooking, or

(b) The time it takes under refrigeration to lower the FOOD temperature to 5oC (41oF);

(C) As part of a cooking process if the FOOD that is frozen is:

(1) Cooked as specified under ¶¶3-401.11(A) or (B) or § 3-401.12, or

(2) Thawed in a microwave oven and immediately transferred to conventional cooking EQUIPMENT, with no interruption in the process; or

(D) Using any procedure if a portion of frozen READY-TO-EAT

FOOD is thawed and prepared for immediate service in response to an individual CONSUMER'S order.

**Violation #41. Wiping cloths: properly used & stored**

Wiping cloth buckets are using quaternary amonia sanitizer with clotton cloths. Because of Quat binding, the sanitizer is at 0 when I tested this.

Cotton cloth binds all the quat sanitizer within 15 minutes. Either switch to chlorine for wiping cloth/sanitizing buckets or use non cotton wiping cloths.

CODE REFERENCE: 64E-11.003(2). In-use wiping cloths shall be stored in an effective and approved sanitizing solution between uses.

Inspector Signature:

*Kenneth S. Lambert*

Client Signature:

*Emailed to Fay Lewis, Shing Shing*

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



**General Comments**

1/7/25

breakfast hot holding line:

biscuits and sausage. sausage 125F. Cook to logs indicate they reached 181F before being placed on hot holding line. service was from 7:30-8:15  
alternative breakfast is cereal and milk

Violation 41: COS-Wiping cloth buckets are using quaternary amonia sanitizer with cotton cloths. Because of Quat binding to the cotton cloth, the sanitizer was at 0 when I tested it.

Cotton cloth binds all the quat sanitizer within 15 minutes. Either switch to chlorine for wiping cloth/sanitizing buckets or use non cotton wiping cloths. Stephanie and I talked about the quat binding and wiping cloth buckets were all emptied to be remade immediatley before use. COS

Freezer 2:

has ice built up that dripped from top. Called Sherry Ard at the Franklin county school too check the logs. The logs show that Freezer #2 was not above freezing. Recommend a service to find out cause of ice build up and removed built up ice so that if it shows up again, you will notice a reoccurrence.

Walk-in Cooler:

Logs emailed show only brief periods of time that temp reached 44F in walkin fridge, but was above 40F for over 12 hours. The milk was reading 43F. Within 2 degree margin of error.

Recommend shelving so that milk boxes are not stacked on top of each other and cold air can flow between boxes to maintain temperature. Also recommend turning down set temperatures to avoid temperatures from rising above 40F. The existing ice build up under the walkin cooler piping and inside door frame from walkin cooler to walk in freezer should be removed to allow freezer door to seal and avoid freezer temperature from rising. :

Violation # 35:

Improper thawing methods of corndogs. They were on the rack on trays thawing in the kitchen area. COS, placed back in the walk-in cooler. Will be cooked for lunch starting in about one hour. Still frozen at time of inspection.

Walkin cooler had cucumbers and bell peppers that were rotting and molded.

Disposed of while onsite.

Door between walkin cooler and walkin freezer has ice build up so that freezer door is difficult to close properly.

Male employee has been here all school year- Dan Raffield.

Female is a substitute called in today becasue employee called out.

Have new employees had training?

Email Address(es): Ssanders@fcsdfl.org;

Sard@fcsdfl.org;

singram@fcsdfl.org

Inspection Conducted By: Karey Lehnert (027997)  
Inspector Contact Number: Work: (850) 323-6017 ex.  
Print Client Name:  
Date: 1/7/2025

**Inspector Signature:**

**Client Signature:**