

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



**RESULT: Incomplete**

**Facility Information**

Permit Number: 26-48-00023	
Name of Facility: Central Elementary School Cafe	
Address: 1000 S Deane Duff Avenue	
City, Zip: Clewiston 33440	
Type: School (more than 9 months)	
Owner: Hendry County School Board/ Food Service	
Person In Charge: Hendry County School Board/ Food Service	Phone: (863) 674-4113
PIC Email:	

**Inspection Information**

Purpose: Reinspection	Number of Risk Factors (Items 1-29): 0	Begin Time: 10:52 AM
Inspection Date: 5/29/2025	Number of Repeat Violations (1-57 R): 3	End Time: 11:06 AM
Correct By: None	Facility Grade: N/A	
Re-Inspection Date: None	Stop Sale: 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**

<p><b>SUPERVISION</b></p> <ol style="list-style-type: none"> <li>1. Demonstration of Knowledge/Training</li> <li>2. Certified Manager/Person in charge present</li> </ol> <p><b>EMPLOYEE HEALTH</b></p> <ol style="list-style-type: none"> <li>3. Knowledge, responsibilities and reporting</li> <li>4. Proper use of restriction and exclusion</li> <li>5. Responding to vomiting &amp; diarrheal events</li> </ol> <p><b>GOOD HYGIENIC PRACTICES</b></p> <ol style="list-style-type: none"> <li>6. Proper eating, tasting, drinking, or tobacco use</li> <li>7. No discharge from eyes, nose, and mouth</li> </ol> <p><b>PREVENTING CONTAMINATION BY HANDS</b></p> <ol style="list-style-type: none"> <li>8. Hands clean &amp; properly washed</li> <li>9. No bare hand contact with RTE food</li> <li>10. Handwashing sinks, accessible &amp; supplies</li> </ol> <p><b>APPROVED SOURCE</b></p> <ol style="list-style-type: none"> <li>11. Food obtained from approved source</li> <li>12. Food received at proper temperature</li> <li>13. Food in good condition, safe, &amp; unadulterated</li> <li>14. Shellstock tags &amp; parasite destruction</li> </ol> <p><b>PROTECTION FROM CONTAMINATION</b></p> <ol style="list-style-type: none"> <li>15. Food separated &amp; protected; Single-use gloves</li> </ol>	<ol style="list-style-type: none"> <li>16. Food-contact surfaces; cleaned &amp; sanitized</li> <li>17. Proper disposal of unsafe food</li> </ol> <p><b>TIME/TEMPERATURE CONTROL FOR SAFETY</b></p> <ol style="list-style-type: none"> <li>18. Cooking time &amp; temperatures</li> <li>19. Reheating procedures for hot holding</li> <li>20. Cooling time and temperature</li> <li>21. Hot holding temperatures</li> <li>22. Cold holding temperatures</li> <li>23. Date marking and disposition</li> <li>24. Time as PHC; procedures &amp; records</li> </ol> <p><b>CONSUMER ADVISORY</b></p> <ol style="list-style-type: none"> <li>25. Advisory for raw/undercooked food</li> </ol> <p><b>HIGHLY SUSCEPTIBLE POPULATIONS</b></p> <ol style="list-style-type: none"> <li>26. Pasteurized foods used; No prohibited foods</li> </ol> <p><b>ADDITIVES AND TOXIC SUBSTANCES</b></p> <ol style="list-style-type: none"> <li>27. Food additives: approved &amp; properly used</li> <li>28. Toxic substances identified, stored, &amp; used</li> </ol> <p><b>APPROVED PROCEDURES</b></p> <ol style="list-style-type: none"> <li>29. Variance/specialized process/HACCP</li> </ol>
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Inspector Signature:

Client Signature:

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**Good Retail Practices**

**SAFE FOOD AND WATER**

- 30. Pasteurized eggs used where required
- 31. Water & ice from approved source
- 32. Variance obtained for special processing

**FOOD TEMPERATURE CONTROL**

- 33. Proper cooling methods; adequate equipment
- 34. Plant food properly cooked for hot holding
- 35. Approved thawing methods
- 36. Thermometers provided & accurate

**FOOD IDENTIFICATION**

- 37. Food properly labeled; original container

**PREVENTION OF FOOD CONTAMINATION**

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

- 41. Wiping cloths: properly used & stored

- 42. Washing fruits & vegetables

**PROPER USE OF UTENSILS**

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

- 46. Slash resistant/cloth gloves used properly

**UTENSILS, EQUIPMENT AND VENDING**

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

**PHYSICAL FACILITIES**

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

**Violations Comments**

Violation #50. Hot & cold water available; adequate pressure  
No hot water by hand sink in in staff restroom, hot water line is disconnected, correct by reconnecting hot water line and hot water supply to hand sink.  
CODE REFERENCE: 64E-11.003(5)(a). The water source shall be of sufficient capacity to meet the peak hot and cold water demands of the establishment and provide water under pressure.

Violation #53. Toilet facilities: supplied, & cleaned  
No hot water by hand sink in in staff restroom, hot water line is disconnected, correct by reconnecting hot water line and hot water supply to hand sink.  
CODE REFERENCE: 64E-11.003(5). Toilet facilities shall meet applicable plumbing code, be kept clean, provided with toilet paper and covered waste receptacle, and utilize self-closing doors.

Violation #55. Facilities installed, maintained, & clean  
Broken drawer by prep table, repair or replace drawer.  
CODE REFERENCE: 64E-11.003(5). Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. Exterior areas shall be kept cleaned.

**General Comments**

Last day of school, cafeteria is closed, will reschedule at the beginning of the new school year.

Email Address(es): erwin.evans@sodexo.com;  
perezs@hendry-schools.net

Inspector Signature:

Client Signature:

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Inspection Conducted By: Keith Legg (51399)  
Inspector Contact Number: Work: (863) 302-6051 ex.  
Print Client Name:  
Date: 5/29/2025

Inspector Signature:

Handwritten signature of Keith Legg.

Client Signature:

Handwritten signature of the client, E. J. Adams, Williams.

Form Number: DH 4023 03/18

26-48-00023 Central Elementary School Cafe