

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 53-48-1702049  
Name of Facility: Discovery High School  
Address: 640 Evenhouse Road  
City, Zip: Lake Alfred 33850

**Correct By: Next Inspection**  
**Re-Inspection Date: None**

Type: School (more than 9 months)  
Owner: Fulks, Carol  
Person In Charge: Tyesha Barnes Phone: 8636185575

**Inspection Information**

Purpose: Routine  
Inspection Date: 12/7/2017

Begin Time: 12:00 PM  
End Time: 12:40 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	X 34. Plumbing
1. Sources, etc.	18. Cleanliness	35. Toilet facilities
FOOD PROTECTION	19. Tobacco use	36. Handwashing facilities
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	X 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
X 10. Food container	27. Design and fabrication	MANAGER CERTIFICATION
11. Buffet requirements	X 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	

**General Comments**

Facility is generally clean and well lit. There are adequate hand washing sinks and also dishwashing facilities. No signs of pests/vermin.

Email Address(es): t.barnes@slamgmt.com

Inspector Signature:

Client Signature:

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**Violations Comments**

<p>Violation #10. Food container Box of Ken's Blue Cheese dressing is expired. The facility disposed of during the inspection. CODE REFERENCE: Storage Containers. 64E-11.004(13)(14). Food storage containers shall be clean, covered, and marked with their contents. Refrigerated, ready-to-eat, potentially hazardous food prepared in the facility, must be marked with date of preparation, if held greater than 24 hours. Food must be stored six inches above the floor.</p>
<p>Violation #22. Refrigeration facilities/Thermometers Internal thermometers in the reach in refrigerators are missing, but there is a temperature log that the facility is keeping. All temperatures are accurate and within range. CODE REFERENCE: Refrigerators. 64E-11.006(1), (1)(a). There will be sufficient, working, refrigerators. Each refrigerator will have a working thermometer.</p>
<p>Violation #28. Installation and location Tilt skillet drain has been installed improperly and needs to be reinstalled to avoid a water hazard and to allow proper drainage. CODE REFERENCE: Installed. 64E-11.006(3). All equipment will be installed and located to facilitate cleaning and allow full compliance with this code.</p>
<p>Violation #34. Plumbing Inside the walk in freezer, an emergency fire sprinkler has a large accumulation of ice protruding from the base, indicating a possible water leak. Another fire sprinkler in the freezer has no ice accumulation. This could pose a potential food hazard if the freezer were become warmer for some reason, allowing the ice to melt and potentially drip onto the food inside and would possibly allow for water to drip or spray from the emergency sprinkler. CODE REFERENCE: Plumbing. 64E-11.007(3). Plumbing will comply with the plumbing authority having jurisdiction. Backflow prevention will be provided where needed.</p>

Inspection Conducted By: Steven Meadows (29341)  
Inspector Contact Number: Work: (863) 578-2027 ex.  
Print Client Name:  
Date: 12/7/2017

Inspector Signature:

Client Signature: