

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



Facility Information

RESULT: Satisfactory

Permit Number: 03-48-00426
 Name of Facility: Bay Haven Charter Academy
 Address: 2501 Hawks Landing Boulevard
 City, Zip: Panama City 32405

 Type: School (9 months or less)
 Owner: North Bay Haven Middle School & Career Academy
 Person In Charge: Tammy Surber Phone: (850) 248-3500
 PIC Email: surbetl@bayhaven.org

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 1	Begin Time: 12:05 PM
Inspection Date: 5/7/2021	Number of Repeat Violations (1-57 R): 0	End Time: 01:00 PM
Correct By: Next Inspection	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

SUPERVISION

OUT 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

NO 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

NO 18. Cooking time & temperatures

NO 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

NA 27. Food additives: approved & properly used

IN 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES

NA 29. Variance/specialized process/HACCP

Inspector Signature:

Mark Schafe

Client Signature:

Tammy Surber

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Good Retail Practices

SAFE FOOD AND WATER

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

FOOD TEMPERATURE CONTROL

- NO** 33. Proper cooling methods; adequate equipment
- IN** 34. Plant food properly cooked for hot holding
- IN** 35. Approved thawing methods
- 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
- IN** 41. Wiping cloths: properly used & stored
- 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.

Violations Comments

Violation #1. Demonstration of Knowledge/Training
Staff setting up 3 compartment sink did not now the min. concentration of sanitizer.

CODE REFERENCE: 64E-11.003(3). All individuals working in the food establishment have documentation of being trained on Chapter 64E-11, FAC, which relate to their duties and responsibilities.

General Comments

No General Comments Available

Email Address(es): surbetl@bayhaven.org

Inspection Conducted By: Nathan Schafer (26917)
Inspector Contact Number: Work: (850) 481-4807 ex.
Print Client Name: Tammy Surber
Date: 5/7/2021

Inspector Signature:

Client Signature: