

# FOOD SERVICE

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

Approval: \_\_\_\_\_

**PURPOSE:**

- ROUTINE     REINSPECTION  
 CONSTRUCT.     CHANGE OF OWNER  
 COMPLAINT     CONSULTATION  
 QA SURVEY     EPIDEMIOLOGY  
 OTHER

**TYPE:**

- HOSPITAL     C/MC     CHILD  
 NURSING     MOVIE     LIMITED  
 DETENTION     SCHOOL     OTHER  
 LOUNGE     RESIDENTIAL



**RESULTS:**

- Satisfactory  
 Incomplete  
 Citation Issued  
 Stop Use Order  
 Unsatisfactory  
 **OUT OF BUSINESS**  
**Correct Violations by**  
 Next Inspection  
 8:00 AM on

**NAME** New Dimensions High School, Inc.  
**ADDRESS** 4900 Old Pleasant Hill Rd    **CITY** Kissimmee  
**PHONE** 870-9949    **ZIP** 34759  
**PERSON IN CHARGE** Chris / Jackie  
**EMAIL** \_\_\_\_\_

BEGIN TIME	END TIME	DATE ASSESSED	POSITION #	EXISTING FACILITIES - PERMIT NUMBER
0840	0900	05/21/2009	68620	49-48-00147

RE-INSPECTION DATE

*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.*

**FOOD SUPPLIES**

1. Sources etc.

**FOOD PROTECTION**

2. Stored temperature  
 3. No further cooking/rapid cooling  
 4. Thawing  
 5. Raw fruits  
 6. Pork cooking  
 7. Poultry cooking  
 8. Other animal cooking  
 9. Least contact/reheating  
 10. Food container  
 11. Buffet requirements  
 12. Self-service condiments  
 13. Reservice of food

14. Sneeze guards  
 15. Transportation of food  
 16. Poisonous/toxic materials

**PERSONNEL**

17. Exclusion of personnel  
 18. Cleanliness  
 19. Tobacco use  
 20. Handwashing  
 21. Handling of dishware

**EQUIPMENT/UTENSILS**

22. Refrigeration facilities/Therm.  
 23. Sinks  
 24. Ice storage/counter-protector  
 25. Ventilation/Storage/Sufficient equip.  
 26. Dishwashing facilities

27. Design and fabrication  
 28. Installation and location  
 29. Cleanliness of equipment  
 30. Methods of washing

**SANITARY FACILITIES AND CONTROLS**

31. Water supply  
 32. Ice  
 33. Sewage  
 34. Plumbing  
 35. Toilet facilities  
 36. Handwashing facilities  
 37. Garbage disposal  
 38. Vermin control

**OTHER FACILITIES AND OPERATIONS**

39. Other facilities and operations

**TEMPORARY FOOD SERVICE EVENTS**

40. Temporary food service events

**VENDING MACHINES**

41. Vending machines

**MANAGER CERTIFICATION**

42. Manager certification

**CERTIFICATES AND FEES**

43. Certificates and fees

**INSPECTION/ENFORCEMENT**

44. Inspection/Enforcement

**COMMENTS AND INSTRUCTIONS**

hot water at hand sink is over 100 degrees; chlorine reading is 1.00ppm; refrigerator temperature is 38; milk cooler temperature is 40; freezer temperature is 0;

Get food delivered from Horizon Middle School

**Violation:** Please clean under all of the appliances on the countertops and underneath the refrigerator....observed crumbs and other things that would attract bugs.....also clean any dirty cabinet shelves **[FAC]**: 29. Cleaned. **64E-11.026(4)**. All equipment will be maintained in a clean and sanitized manner.

INSPECTION CONDUCTED BY: Laurie Owens  
 INSPECTION COND SIGNATURE: Laurie J. Owens  
 COPY OF REPORT RECEIVED BY: Raph R. Rost

PHONE: 407-742-8605  
 PHONE: 407-742-8605  
 DATE: 05/21/2009

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