

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



Facility Information

RESULT: Satisfactory

Permit Number: 05-48-05028
 Name of Facility: Brevard Alzheimer s Foundation
 Address: 4676 Wickham Road N
 City, Zip: Melbourne 32935

 Type: Adult Day Care
 Owner: Brevard Alzheimer's Foundation
 Person In Charge: Scean Odle Phone: (321) 253-4430
 PIC Email: jjordan@brevardalzheimers.org

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 0	Begin Time: 12:57 PM
Inspection Date: 2/17/2020	Number of Repeat Violations (1-57 R): 0	End Time: 01:27 PM
Correct By: None	FacilityGrade: N/A	
Re-Inspection Date: None	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
- IN** 12. Food received at proper temperature
- IN** 13. Food in good condition, safe, & unadulterated
- NA** 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

- NA** 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

- NA** 18. Cooking time & temperatures
- NA** 19. Reheating procedures for hot holding
- NA** 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:

Client Signature:

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Good Retail Practices

SAFE FOOD AND WATER	
<u>IN</u> 30. Pasteurized eggs used where required	<u>NA</u> 46. Slash resistant/cloth gloves used properly
<u>IN</u> 31. Water & ice from approved source	UTENSILS, EQUIPMENT AND VENDING
<u>NA</u> 32. Variance obtained for special processing	<u>IN</u> 47. Food & non-food contact surfaces
FOOD TEMPERATURE CONTROL	<u>NA</u> 48. Ware washing: installed, maintained, & used; test strips
<u>NA</u> 33. Proper cooling methods; adequate equipment	<u>IN</u> 49. Non-food contact surfaces clean
<u>NA</u> 34. Plant food properly cooked for hot holding	PHYSICAL FACILITIES
<u>NA</u> 35. Approved thawing methods	<u>IN</u> 50. Hot & cold water available; adequate pressure
<u>IN</u> 36. Thermometers provided & accurate	<u>IN</u> 51. Plumbing installed; proper backflow devices
FOOD IDENTIFICATION	<u>IN</u> 52. Sewage & waste water properly disposed
<u>NA</u> 37. Food properly labeled; original container	<u>IN</u> 53. Toilet facilities: supplied, & cleaned
PREVENTION OF FOOD CONTAMINATION	<u>OUT</u> 54. Garbage & refuse disposal (COS)
<u>IN</u> 38. Insects, rodents, & animals not present	<u>IN</u> 55. Facilities installed, maintained, & clean
<u>IN</u> 39. No Contamination (preparation, storage, display)	<u>IN</u> 56. Ventilation & lighting
<u>IN</u> 40. Personal cleanliness	<u>IN</u> 57. Permit; Fees; Application; Plans
<u>IN</u> 41. Wiping cloths: properly used & stored	
<u>NA</u> 42. Washing fruits & vegetables	
PROPER USE OF UTENSILS	
<u>IN</u> 43. In-use utensils: properly stored	
<u>IN</u> 44. Equipment & linens: stored, dried, & handled	
<u>IN</u> 45. Single-use/single-service articles: stored & used	

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 #54. Garbage & refuse disposal

Outside green dumpster lid was propped open, always ensure to keep it closed when not in use for vermin control and to avoid sanitary nuisance from rainwater accumulation.

CODE REFERENCE: 64E-11.003(5). Garbage shall be disposed of to prevent vector harborage. Trash cans will be durable, cleanable, leak proof, insect and rodent resistant, and non-absorbent. Outside storage area shall be of a smooth, non-absorbent material and sloped to a drain.

Inspector Signature:

Client Signature:

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General Comments

Notes: Facility is on City of Melbourne water and sewer.

Meghan Cambra with manager certification exp. date 5/2023.

Previous violation 57 is corrected; permit current and displayed.

Hot and cold water to all sinks is available.

Meals on Wheels delivers the food in hot insulated boxes and cold insulated boxes and all pots pans etc. go back to caterer, no ware washing is done onsite.

Facility does have a commercial grade heat base dishwasher onsite for this adult day care.

Lunch was over, food temps from onsite log for today s lunch: BBQ pulled Riblet 157.5, 164.0 df, succotash (lima beans and corn) 178 175 df, spiced apples 178, 175 df, milk 36.5, 33.5 df.

Onsite reach in/milk temped at 35 df, freezer -3 df per gauge. Thermometer are calibrated and accurate.

Staff is with hair restraint.

Light intensity is within requirement.

All staff is with safe staff training.

Both staff bathroom sanitary and with supplies.

No sanitary nuisance observed at the time.

For important changes to Chapter 64E-11 Food Hygiene, new employee training requirements, Time as a Public Health Control Procedures, and other educational material please visit www.brevarddeh.com.

Hepatitis A Virus Alert for Food Workers: <http://ww11.doh.state.fl.us/comm/_partners/hepatitis_a/Hep_A_Facts/hepA_foodworkers_17x11_4-11.pdf>

Foodborne Links: <<http://www.floridahealth.gov/diseases-and-conditions/food-and-waterborne-disease/links-page.html>>

Email Address(es): timmermann@brevardalzheimers.org;
sodle@brevardalz.org

Inspection Conducted By: Tasneem Wolfe (084201)
Inspector Contact Number: Work: (321) 615-9377 ex.
Print Client Name: Cindy Nowlin
Date: 2/17/2020

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

05-48-05028 Brevard Alzheimer s Foundation