

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

- ALF
- Fraternal
- Detention
- Bar/Lounge
- Civic
- Movie/Theater
- School
- Residential Treatment Facility
- After School Meal
- Adult Day Care
- Other:



PURPOSE:

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

NAME OF ESTABLISHMENT RELIEVER'S ACADEMY
 ADDRESS 5840 CORPORATE WAY, STE 1 CITY WEST PALM BEACH
 OWNER RELIEVER'S ACADEMY, INC. ZIP 33407
 PERSON IN CHARGE Rebecca Piller PHONE 561-340-2507

BEGIN	END	DATE	POSITION #	PERMIT NUMBER
12:30am		5/21/17	82033	50-98-01423

RESULTS

- Satisfactory
- Incomplete
- Unsatisfactory
- Correct Violations by
 - Next Inspection
 - 8:00 AM on:
- DATE
- OUT OF BUSINESS

Items marked below are not in compliance with 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 of the Florida Administrative Code and Chapters 381 and 389 of the Florida Statutes. Violations must be corrected as indicated in the Results section above or an administrative fine or other legal action will be initiated.

<input type="checkbox"/> 1. Sources, etc.	<input type="checkbox"/> 14. Sneeze guards	<input type="checkbox"/> 27. Design and fabrication	<input type="checkbox"/> OTHER FACILITIES AND OPERATIONS
<input type="checkbox"/> 2. Stored temperature	<input type="checkbox"/> 15. Transportation of food	<input type="checkbox"/> 28. Installation and location	<input type="checkbox"/> 39. Other facilities and operations
<input type="checkbox"/> 3. No further cooking/Rapid cooling	<input type="checkbox"/> 16. Poisonous/Toxic Materials	<input type="checkbox"/> 29. Cleanliness of equipment	<input type="checkbox"/> TEMPORARY FOOD SERVICE EVENTS
<input type="checkbox"/> 4. Thawing	<input type="checkbox"/> PERSONNEL	<input type="checkbox"/> 30. Methods of washing	<input type="checkbox"/> 40. Temporary food service events
<input type="checkbox"/> 5. Raw fruits	<input type="checkbox"/> 17. Exclusion of personnel	<input type="checkbox"/> SANITARY FACILITIES AND CONTROLS	<input type="checkbox"/> VENDING MACHINES
<input type="checkbox"/> 6. Pork cooking	<input type="checkbox"/> 18. Cleanliness	<input type="checkbox"/> 31. Water supply	<input type="checkbox"/> 41. Vending machines
<input type="checkbox"/> 7. Poultry cooking	<input type="checkbox"/> 19. Tobacco use	<input type="checkbox"/> 32. Ice	<input type="checkbox"/> MANAGER CERTIFICATION
<input type="checkbox"/> 8. Other animal cooking	<input type="checkbox"/> 20. Handwashing	<input type="checkbox"/> 33. Sewage	<input type="checkbox"/> 42. Manager certification
<input type="checkbox"/> 9. Least contact/Reheating	<input type="checkbox"/> 21. Handling of dishware	<input type="checkbox"/> 34. Plumbing	<input type="checkbox"/> CERTIFICATES AND FEES
<input type="checkbox"/> 10. Food container	<input type="checkbox"/> EQUIPMENT/UTENSILS	<input type="checkbox"/> 35. Toilet facilities	<input type="checkbox"/> 43. Certificates and fees
<input type="checkbox"/> 11. Buffet requirements	<input type="checkbox"/> 22. Refrigeration facilities/Thermometers	<input type="checkbox"/> 36. Handwashing facilities	<input type="checkbox"/> INSPECTION/ENFORCEMENT
<input type="checkbox"/> 12. Self-service condiments	<input type="checkbox"/> 23. Sinks	<input type="checkbox"/> 37. Garbage disposal	<input type="checkbox"/> 44. Inspection/Enforcement
<input type="checkbox"/> 13. Reservice of food	<input type="checkbox"/> 24. Ice storage/Counter-protector	<input type="checkbox"/> 38. Vermin control	
	<input type="checkbox"/> 25. Ventilation/Storage/Sufficient equip.		
	<input type="checkbox"/> 26. Dishwashing facilities		

ITEM NUMBERS	COMMENTS AND INSTRUCTIONS (continue on attached sheet)
	FOOD DELIVERED FROM WESTERN RIVER ELEMENTARY
	NO VIOLATIONS OBSERVED AT TIME OF INSPECTION.
	SEE CONTINUATION SHEET

HEALTH DEPARTMENT INSPECTOR: A. Whymann PHONE: (561) 837-5900
 COPY OF REPORT RECEIVED BY: Rebecca Piller DATE: 5/21/17

STATE OF FLORIDA
DEPARTMENT OF HEALTH
ENVIRONMENTAL INSPECTION REPORT
CONTINUATION PAGE



Date: 5/21/17

Facility Name: BELIEVER'S ACADEMY

Identification Number: 50-48-01423

ITEM
NUMBERS

COMMENTS AND INSTRUCTIONS
(Continued from Inspection Report)

Milk - 38°F

Juice - 38°F

Hot Water - $\geq 100^\circ\text{F}$

REACH - IN COOLER: 35°F

LIGHTING = 20 FC

REACH - IN FREEZER: 0°F

FACILITY USES SINGLE SERVICE ARTICLES
ONLY.

Inspection Conducted by: A. Williams / [Signature]

Copy of Report Received by: [Signature]