

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



1 of 2

**Facility Information**

**RESULT: Unsatisfactory**

Permit Number: 37-48-00538  
Name of Facility: FAMU Developmental Research School  
Address: 2401 Wahnish Way  
City, Zip: Tallahassee 32307

**Correct By: by 8:00 AM**  
**Re-Inspection Date: 12/1/2016**

Type: School (9 months or less)  
Owner: Florida A&M University  
Person In Charge: Audrey Franklin Phone: (850) 599-3049

**Inspection Information**

Purpose: Routine  
Inspection Date: 11/22/2016

Begin Time: 09:45 AM  
End Time: 10:15 AM

**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**

<p><b>FOOD SUPPLIES</b> 1. Sources, etc.</p> <p><b>FOOD PROTECTION</b> 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 <input checked="" type="checkbox"/> 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</p> <p><b>PERSONNEL</b></p>	<p>17. Exclusion of personnel 18. Cleanliness 19. Tobacco use 20. Handwashing 21. Handling of dishware <b>EQUIPMENT/UTENSILS</b> 22. Refrigeration facilities/Thermometers 23. Sinks 24. Ice storage/Counter-protector 25. Ventilation/Storage/Sufficient equipment 26. Dishwashing facilities 27. Design and fabrication 28. Installation and location 29. Cleanliness of equipment 30. Methods of washing <b>SANITARY FACILITIES AND CONTROLS</b> 31. Water supply 32. Ice 33. Sewage</p>	<p>34. Plumbing 35. Toilet facilities 36. Handwashing facilities 37. Garbage disposal 38. Vermin control <b>OTHER FACILITIES AND OPERATIONS</b> 39. Other facilities and operations <b>TEMPORARY FOOD SERVICE EVENTS</b> 40. Temporary food service events <b>VENDING MACHINES</b> 41. Vending machines <b>MANAGER CERTIFICATION</b> 42. Manager certification <b>CERTIFICATES AND FEES</b> <input checked="" type="checkbox"/> 43. Certificates and fees <b>INSPECTION/ENFORCEMENT</b> 44. Inspection/Enforcement</p>
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**General Comments**

Must have current Food Sanitation Certificate by 12/01/16.

Email Address(es): audrey.franklin@famuedu

Inspector Signature:

Client Signature:

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**Violations Comments**

**Violation #10. Food container**

Properly cover pie in produce cooler. label and date stamp all foods in walk-in cooler.

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.

**Violation #43. Certificates and fees**

Must have current Food Certificate by 12/01/16

CODE REFERENCE: Certificates and Fees. 64E-11.013. Establishments will have a valid certificate prior to opening. Submit plans for new or remodeled facilities to the Department.

Inspection Conducted By: Joseph Grigg (28438)  
Inspector Contact Number: Work: (850) 606-8350 ex.  
Print Client Name: Audrey Franklin  
Date: 11/22/2016

Inspector Signature:

Handwritten signature of Joseph Grigg.

Client Signature:

Handwritten signature of Audrey Franklin.