

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

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

**Correct By: Next Inspection**  
**Re-Inspection Date: None**

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: 5/21/2018

Begin Time: 10:55 AM  
End Time: 11:30 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**

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

**General Comments**

Correct violations by next inspection.

Email Address(es): audrey.franklin@famuedu

Inspector Signature:

Client Signature:

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**Violations Comments**

|                                                                                                                                                                                                                                                                                                                                                                                                                                                    |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <p>Violation #37. Garbage disposal<br/>Clean area around dumpster that has spilled milk on ground.<br/>CODE REFERENCE: Garbage. 64E-11.007(6). Garbage will be disposed of to prevent vector harborage. Garbage containers will be leak proof. Outside storage will be on top of a smooth nonabsorbent material.</p>                                                                                                                               |
| <p>Violation #39. Other facilities and operations<br/>Clean fan guard covers of dust .<br/>CODE REFERENCE: Other Facilities. 64E-11.008. Floors, walls, and ceilings shall be smooth and washable. 20 foot candles of light shall be provided. Adequate ventilation shall be provided. A mop sink or garbage can wash down will be provided. No living quarter shall open to the facility. No live animals. Exterior area shall be kept clean.</p> |

Inspection Conducted By: Joseph Grigg (28438)  
Inspector Contact Number: Work: (850) 606-8350 ex.  
Print Client Name: Audrey Franklin  
Date: 5/21/2018

Inspector Signature:

Handwritten signature of Joseph Grigg.

Client Signature:

Handwritten signature of Audrey Franklin.