

**STATE OF FLORIDA  
DEPARTMENT OF HEALTH  
COUNTY HEALTH DEPARTMENT  
RESIDENTIAL GROUP CARE  
INSPECTION REPORT**

**TYPE:**

- ALF
- AFCH
- Hosp.
- ICFDD
- OtRes
- FH
- RTF
- ResGp
- CSU
- TRAN.
- DAMHF
- CCA
- OTHER



**PURPOSE:**

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

NAME OF FACILITY \_\_\_\_\_

ADDRESS \_\_\_\_\_ CITY \_\_\_\_\_

OWNER \_\_\_\_\_ ZIP \_\_\_\_\_

PERSON IN CHARGE \_\_\_\_\_ PHONE \_\_\_\_\_

**RESULTS**

Satisfactory

Incomplete

Unsatisfactory

Correct Violations by

Next Inspection

8:00 AM on:

DATE
00-00-00
01-01-01
02-02-02
03-03-03
04-04-04
05-05-05
06-06-06
07-07-07
08-08-08
09-09-09
10-10-10
11-11-11
12-12-12
13-13-13
14-14-14

OUT OF BUSINESS

BEGIN	END
00:00	00:00
01:00	01:00
02:00	02:00
03:00	03:00
04:00	04:00
05:00	05:00
06:00	06:00
07:00	07:00
08:00	08:00
09:00	09:00
10:00	10:00
11:00	11:00
12:00	12:00

DATE		
00	00	05
01	01	06
02	02	07
03	03	08
04	04	09
05	05	10
06	06	11
07	07	12
08	08	13
09	09	14

POSITION #			
0000			
0101			
0202			
0303			
0404			
0505			
0606			
0707			
0808			
0909			

PERMIT NUMBER					
- 5 1 -					
00	00	00	00	00	00
01	01	01	01	01	01
02	02	02	02	02	02
03	03	03	03	03	03
04	04	04	04	04	04
05	05	05	05	05	05
06	06	06	06	06	06
07	07	07	07	07	07
08	08	08	08	08	08
09	09	09	09	09	09

CAPACITY		
00	00	00
10	10	10
20	20	20
30	30	30
40	40	40
50	50	50
60	60	60
70	70	70
80	80	80
90	90	90

NUMBER PRESENT

*As per section 120.695 of the Florida Statutes (FS), this form will serve as a "Notice of Non-Compliance" for any violations noted. Items marked below violate the requirements of Chapter 64E-12 of the Florida Administrative Code (FAC) and must be corrected within the time period indicated in the Results section above. Continued operation of this facility without making these corrections is a violation of Chapter 64E-12, FAC, and Chapters 381 and 386, FS. Failure to correct violations may result in an administrative fine or other legal action being initiated or continued.*

<b>WATER SUPPLY</b>	<input type="checkbox"/> 13. Hand Sink/Hot Water	<b>VERMIN CONTROL</b>	<b>MEDICATIONS OR TOXIC SUBSTANCES</b>
<input type="checkbox"/> 1. Approved System	<input type="checkbox"/> 14. Warewashing/Cleaning	<input type="checkbox"/> 26. DO NOT USE	<input type="checkbox"/> 44. DO NOT USE
<input type="checkbox"/> 2. Operation	<input type="checkbox"/> 15. DO NOT USE	<input type="checkbox"/> 27. Infestation/Presence	<input type="checkbox"/> 35. DO NOT USE
<input type="checkbox"/> 3. Bacteriological/Chemical	<input type="checkbox"/> 16. Food Other _____	<input type="checkbox"/> 28. Screening	<input type="checkbox"/> 36. Storage/Locked
<input type="checkbox"/> 4. DO NOT USE	<b>HOUSING</b>	<b>BEDDING, TOWELS, &amp; PERSONAL ITEMS</b>	<b>GARBAGE/RUBBISH</b>
<input type="checkbox"/> 5. Water Accessible	<input type="checkbox"/> 17. Maintenance	<input type="checkbox"/> 29. Beds	<input type="checkbox"/> 45. Other _____
<input type="checkbox"/> 6. Temperature/Supply	<input type="checkbox"/> 18. Construction	<input type="checkbox"/> 30. Linens	<input type="checkbox"/> 46. Other _____
<b>FOOD SERVICE</b>	<input type="checkbox"/> 19. DO NOT USE	<input type="checkbox"/> 31. Storage	<input type="checkbox"/> 47. Other _____
<input type="checkbox"/> 7. Source/Wholesome	<input type="checkbox"/> 20. Cleaning/Odors	<input type="checkbox"/> 32. Personal Space	<input type="checkbox"/> 48. Other _____
<input type="checkbox"/> 8. Preparation/Protection	<input type="checkbox"/> 21. Lighting/Ft. Candles	<b>LAUNDRY</b>	<b>RECREATIONAL AREA</b>
<input type="checkbox"/> 9. Equipment	<input type="checkbox"/> 22. Plumbing	<input type="checkbox"/> 33. Separations/Transport.	<input type="checkbox"/> 49. Other _____
<input type="checkbox"/> 10. Holding & Cooking Temps.	<input type="checkbox"/> 23. Inside Temperature	<input type="checkbox"/> 34. Vented	<input type="checkbox"/> 50. Other _____
<input type="checkbox"/> 11. DO NOT USE	<input type="checkbox"/> 24. Sanitary Facilities	<input type="checkbox"/> 41. Drained/Litter/Trash	<input type="checkbox"/> 51. Other _____
<input type="checkbox"/> 12. Storage	<input type="checkbox"/> 25. Sewage	<input type="checkbox"/> 42. DO NOT USE	<input type="checkbox"/> 52. Other _____
		<input type="checkbox"/> 43. Water Safety	<input type="checkbox"/> 53. Other _____

ITEM NUMBERS	COMMENTS AND INSTRUCTIONS (continue on attached sheet)

HEALTH DEPARTMENT INSPECTOR: \_\_\_\_\_ PHONE: \_\_\_\_\_

COPY OF REPORT RECEIVED BY: \_\_\_\_\_ DATE: \_\_\_\_\_

Back to 4029 INSTRUCTIONS: Complete this form in its entirety. If scanning, shade each applicable bubble in pen or pencil. The EXPLANATION OF CODE REFERENCES is for informational purposes only and is subject to change. The current Florida Administrative Codes (F.A.C.) and Florida Statutes (F.S.) should be consulted for the official version of these references. For more information go to:

[HTTP://WWW.DOH.STATE.FL.US/ENVIRONMENT/COMMUNITY/GROUP/INDEX.HTML](http://www.doh.state.fl.us/environment/community/group/index.html)

### **Water Supply**

1. Approved System 64E-12.003 Water supplies shall be constructed in accordance with requirements of Chapters 62-550 and 62-555 or Chapter 64E-8, F.A.C.
2. Operation 64E-12.003 Water supplies shall be operated in accordance with requirements of Chapters 62-550 and 62-555 or Chapter 64E-8, F.A.C.
3. Bacteriological/Chemical 64E-12.003 Water supplies shall be maintained in accordance with requirements of Chapters 62-550 & 62-555 or 64E-8, F.A.C.
4. Not Used.
5. Water Accessible 64E-12.003(2) When no approved drinking fountains are available, residents shall be provided with single service cups or clean drinking cups & utensils.
6. Temperature/Supply 64E-12.003(1)&(3) Hot and cold running water under pressure and at safe temperatures, not to exceed 120°F at the faucet to prevent scalding, shall be provided to all restroom lavatories and bathing areas. Water supply shall be adequate to meet the demands of the facility.

### **Food Service Facilities licensed for < 25 residents use standards below. Facilities licensed for 25+ residents, use separate Food Inspection Form 4023.**

7. Source/Wholesome 64E-12.004(1)(2) Food used in the facility shall be clean, wholesome, free from spoilage and safe for human consumption. No home canned foods.
8. Preparation/Protection 64E-12.004(1)(b) ( $\leq 10$ ) or 64E-11.004 ( $\geq 11$ ) Food must be protected from all sources of contamination at all times during storage, food preparation, & service.
- 64E-11.004 ( $\geq 11$ ) PHF shall be labeled & dated accordingly; PHF shall not be out of temperature > 4 hours cumulatively; PHF shall be cooled within 4 hours to 41°F or below by rapid cooling food using approved methods; & PHF served without further cooking shall be prepared with chilled ingredients. 64E-11.005 ( $\geq 11$ ) Personnel shall wear hair restraint & trim fingernails.
9. Equipment 64E-12.004(1) ( $\leq 10$ ) Food shall be protected from unclean equipment & utensils. 64E-12.004(2) ( $\geq 11$ ) Multi-use equipment & utensils shall be constructed & repaired with materials that are non-toxic, corrosion resistant and nonabsorbent; & shall be smooth, easily cleanable & durable under conditions of normal use; & shall not impart odors, color or taste nor contribute to the contamination of food.
10. Holding & Cooking Temps. 64E-12.004(1) Facilities with  $\leq 10$  residents must store cold food at 45°F or below, preferably 41°F. 64E-12.004(2) & 64E-11.004 Facilities  $\geq 11$  residents shall have food storage equipment provided to keep all potentially hazardous foods at safe temperatures, 41°F or below or 140°F or above, except during necessary periods of preparation and service. 64E-11.004 Facilities  $\geq 11$  shall cook Ground Meat to 155°F; Eggs, Fish, Lamb, Pork, & Beef to 145°F; Stuffings & Poultry to 165°F.
11. Not Used.
12. Storage 64E-12.004(1)(2) The facility shall protect food from dust, flies, rodents & other vermin, toxic materials, unclean equipment & utensils, unnecessary handling, coughs and sneezes, flooding by sewage, overhead leakage & all other sources of contamination at all times during storage, food preparation, & service. 64E-12.004(2) ( $\geq 11$ ) Hot & cold food storage units shall be provided with numerically scaled indicating thermometers accurate to + or - 3°F. The thermometer shall be situated so that the temperature can be easily & readily observed.
13. Hand Sink/Hot Water 64E-12.004(2)(d) & (e) ( $\geq 11$ ) Hot water shall be easily accessible where food is prepared & where utensils are washed. Hot water shall be a minimum of 100°F. A handwashing sink provided with hot & cold running water, shall be located within the food preparation area & labeled as such.
14. Warewashing & Cleaning 64E-12.004(1)(d) ( $\leq 10$ ) At least one sink with hot and cold potable water under pressure shall be provided in the food preparation area. 64E-12.004(2) ( $\geq 11$ ) A three compartment sink or a two compartment sink & a dishwasher with a sanitizing cycle shall be provided for warewashing. All multi-use eating & drinking utensils shall be thoroughly cleaned with hot water & an effective detergent, then rinsed, effectively sanitized & air dried. The floor surfaces in kitchens, all the rooms & areas in which food is stored or prepared & in which utensils are washed or stored, shall be of smooth, nonabsorbent material & constructed so it can be easily cleaned & shall be kept clean & in good repair.
15. Not Used.
16. Food Other 64E-12.004 & 64E-11 Any other applicable standard referenced in 64E-12 or 64E-11 enforced by the DOH or the County Health Department.

### **Housing**

17. Maintenance 64E-12.005 The facility shall provide safe & sanitary housing. Floors, walls, ceilings, windows, doors, & all appurtenances of the structures shall be properly maintained & free of hazards. Floor surfaces shall be of non-slip type, free of loose or broken tiles, holes, uneven projections, protruding nails, tears, splinters, water spillage & other tripping hazards.
18. Construction 64E-12.005 Floors, walls, ceilings, windows, doors and all appurtenances of the structures shall be of sound construction.
19. Not Used.
20. Cleaning/Odors 64E-12.005 Housing facilities shall be kept free of offensive odors through cleaning & ventilation. The facility, furniture, light fixtures, & furnishings must be kept clean.
21. Lighting/Foot-candles 64E-12.005(4)(8) Dormitories, toilets, & dayrooms shall have 20 f-c of light. Lighting shall be maintained to work as designed. Laundry room shall be well lighted.
22. Plumbing 64E-12.005(10) Plumbing shall be maintained in compliance with the requirements of the State Plumbing Code, Chapter 553.06, F.S.
23. Inside Temperature 64E-12.005(7) Adequate heating & cooling facilities shall be provided, used, & in working condition to maintain a min. temperature of 68°F. Cooling devices shall be available for use when inside temperatures exceed 85°F.
24. Sanitary Facilities 64E-12.005(11) Sanitary facilities shall comply with the requirements of Chapter 64E-10, F.A.C. 64E-12.005(5)(c) Toilet rooms shall have a direct opening to the outside or provided with mechanical ventilation to the outside for ventilation. 64E-12.007 The use of common towels is prohibited.
25. Sewage 64E-12.005(12) Sewage and liquid waste shall be disposed of in accordance with Chapter 62-601 or Chapter 64E-6, F.A.C., whichever is applicable.

### **Vermin Control**

26. Not Used.
27. Infestation/Presence 64E-12.006 Effective control measures utilized to eliminate the presence of vermin on the premises. Conditions causing pest propagation is not permitted.
28. Screening 64E-12.006 All exterior openings shall be effectively sealed or screened with 16 mesh screening or equivalent to prevent entry of insects, rodents, or other vermin.

### **Bedding, Towels, & Personal Items**

29. Beds 64E-12.007 Beds, mattresses & bedding shall be provided & kept in good repair & shall be cleaned regularly. Mattresses & pillows shall have cleanable covers.
30. Linens 64E-12.007 Sheets, towels and personal clothing shall be washed at least weekly and between different residents.
31. Storage 64E-12.007 Blankets, sheets, towels & clean clothing shall be stored in a clean, dry place between laundering & use.
32. Personal Space 64E-12.007 Separate, individually assigned spaces shall be provided for storage of personal items and toiletries.

### **Laundry**

33. Separations/Transport 64E-12.008(1)(2) Kept clean & in good repair. Complete separation of clean & soiled articles. Laundry carts cleaned & sanitized in between uses.
34. Vented 64E-12.008(2) Laundry rooms shall be properly ventilated, as specified in the Florida Building Code & clothes dryers shall be vented to the exterior.

### **Medications or Toxic Substances**

35. Not Used.
36. Storage/Locked 64E-12.009 Poisonous or toxic substances are to be stored apart from food and other areas that would constitute a hazard to residents.

### **Garbage /Rubbish**

37. Collection 64E-12.010(1) Garbage shall be collected daily & placed in storage facilities until removal. Stored garbage removed frequently enough to prevent a sanitary nuisance.
38. Storage/Container 64E-12.010(1) Wet garbage stored in impermeable leak proof containers. Containers, storage areas & surrounding premises shall be kept clean & free of vermin.
39. Disposal 64E-12.010(2) The method of disposal shall not create sanitary nuisance conditions and shall comply with provisions of Chapter 62-701, F.A.C.

### **Recreational Area**

40. Safe 64E-12.011(1) The recreational area shall be safe & free from hazardous conditions. Recreational equipment shall be maintained in a structurally sound condition.
41. Drained/Litter/Trash 64E-12.011(2) Outdoor recreational areas shall be well drained and kept free of litter and trash.
42. Not Used.
43. Water Safety 64E-12.011(3) When swimming pools are available, they should be supervised when in use by children & other residents in care not capable of self preservation.

### **Other 64E-12**

- 44.-53. This applies to any other applicable state or local environmental health standard enforced by the DOH or the County Health Department.