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

### PURPOSE:
- ROUTINE
- REINSPECTION
- CONSTRUCTION
- CHANGE OF OWNER
- COMPLAINT
- CONSULTATION
- QA SURVEY
- EPIDEMIOLOGY
- PREOPENING
- OTHER

### NAME OF FACILITY: ____________________________

### ADDRESS: ____________________________

### CITY: ____________________________

### OWNER: ____________________________

### ZIP: ____________________________

### PERSON IN CHARGE: ____________________________

### PHONE: ____________________________

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### DATE

### POSITION #

### PERMIT NUMBER

### CAPACITY

### DATE

### NUMBER PRESENT

### OUT OF BUSINESS

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.

### WATER SUPPLY
- 1. Approved System
- 2. Operation
- 3. Bacteriological/Chemical
- 4. Do Not Use
- 5. Water Accessible
- 6. Temperature/Supply

### FOOD SERVICE
- 7. Source/Wholesome
- 8. Preparation/Protection
- 9. Equipment
- 11. Do Not Use
- 12. Storage

### LAUNDRY
- 13. Hand Wash/Hot Water
- 14. Warewashing/Cleaning
- 15. Do Not Use
- 16. Food Other
- 17. Maintenance
- 18. Construction
- 19. Do Not Use
- 20. Cleaning/Oils
- 21. Lighting/Ft. Candles
- 22. Plumbing
- 23. Inside Temperature
- 24. Sanitary Facilities
- 25. Sewage

### VERMIN CONTROL
- 26. Do Not Use
- 27. Infestation/Presence
- 28. Screening

### HOUSING
- 29. Beds
- 30. Linens
- 31. Storage

### BEDDING, TOWELS, & PERSONAL ITEMS
- 32. Personal Space
- 33. Separations/Transport
- 34. Vented

### MEDICATIONS OR TOXIC SUBSTANCES
- 35. Do Not Use
- 36. Storage/Leaked

### GARBAGE/RUBBISH
- 37. Collection
- 38. Storage/Container
- 39. Disposal
- 40. Safe
- 41. Drained/Late/Trash
- 42. Do Not Use
- 43. Water Safety
- 44. Do Not Use
- 45. Other
- 46. Other
- 47. Other
- 48. Other
- 49. Other
- 50. Other
- 51. Other
- 52. Other

### ITEM NUMBERS

### COMMENTS AND INSTRUCTIONS

(continue on attached sheet)

HEALTH DEPARTMENT INSPECTOR: ____________________________

PHONE: ____________________________

COPY OF REPORT RECEIVED BY: ____________________________

DATE: ____________________________

DH 4028, 09/05 (Obsolescent: Previous Edition, HRS-H Form 362, and HRS-H Form 4033)
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. Bathro/biological/Chemical 64E-12.003 Water supplies shall be maintained in accordance with requirements of Chapters 62-550 & 62-555 or Chapter 64E-8, F.A.C.
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)(d) Hot and cold running water under pressure and at a safe temperature shall be provided to all rest rooms 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.
1. Source/Wholesome 64E-12.004(1)(f) Food used in the facility shall be clean, wholesome, free from spoilage and safe for human consumption.
2. Preparation/Protection 64E-12.004(10)(e) & 64E-11.004(e) Food shall be protected from all sources of contamination at all times during storage, food preparation, & service.
3. Hand Sink/Hot Water 64E-12.004(1)(a) & 64E-11.004(f) Hot & cold food storage units shall be provided with numerous calibrated indicating thermometers accurate to ± 0 or ± 3°F. The thermometer shall be situated so that the temperature can be easily & readily observed.
4. Water/Washing & Cleaning 64E-12.004(1)(b) & 64E-11.004(f) At least one sink with hot and cold potable water under pressure shall be provided in the food preparation area & labelled as such.

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, loose, splinters, water spillage & other tripping hazards.
16. Construction 64E-12.005(3) Floors, walls, ceilings, windows, doors, & all appurtenances of the structures shall be of sound construction.
19. Cleaning/Odors 64E-12.005(4) Housing facilities shall be kept free of offensive odors through cleaning & ventilation. The facility, furniture, light fixtures, & furnishings shall be kept clean.
21. Lighting 64E-12.005(4) Dormitories, toilets, & dayrooms shall have 20 Fc of light. Lighting shall be maintained to work as designed. Laundry room shall be well lighted.
22. Plumbing 64E-12.005(4) 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 minimum temperature of 68°F. Cooling devices shall be available for use when inside temperatures exceed 85°F.

Sanitary Facilities 64E-12.006(11) Sanitary facilities shall comply with the requirements of Chapter 64E-10. F.A.C. 64E-12.006(5) Toilets 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 toilets is prohibited.

Vermin Control
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 18 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(Shirts, towels & personal clothing shall be washed at least weekly & kept in good repair.
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(1) Separately, individually assigned spaces shall be provided for storage of personal items & belongings.

Medications or Toxic Substances
35. Not Used.
36. Storage/Locked 64E-12.009 Poisons or toxic substances are to be stored apart from food and other areas that would create 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 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 & kept free of litter & trash.
42. Not Used.
43. Water Safety 64E-12.011(3) Water safety policies are available. They should be operated by each resident & 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 standards followed by the DOH or the County Health Department.