

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



1 of 3

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 50-48-1449081  
Name of Facility: Renaissance Charter School at Summit  
Address: 2001 Summit Boulevard  
City, Zip: West Palm Beach 33401

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

Type: School (9 months or less)  
Owner: Red Apple @ Glen Ridge LLC  
Person In Charge: Ileana Betancourt Phone: 5612285440

**Inspection Information**

Purpose: Routine  
Inspection Date: 3/9/2018

Begin Time: 10:45 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**

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

Inspector Signature:

*Karen Soria*

Client Signature:

*[Signature]*

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### General Comments

Temperatures observed (degrees F):

Hot water - 114 (took about 5 minutes to indicate over 100 degree F and really need to be warm enough within 20 seconds and no longer than one minute).

Individually packaged mixed vegetables - 165

Individually packaged cheese pizza - 150

Milk (3/17/18) - 39

Reach in coolers - 30 and 40

Walk in cooler - 10

Walk in freezer - 7

Noted: Food is removed from oven and place on serving counter since there is no hot holding equipment during service times; food was covered with long blankets/fabric to hold in heat in between service time.

3-compartment sink is available for use but is usually not used because the food is individually packaged.

Hydrogen peroxide instead of quaternary ammonium compound (QAC) is used in spray bottles to sanitize counter tops and other areas.

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[lori.dornbusch@palmbeachschools.org](mailto:lori.dornbusch@palmbeachschools.org)

### Violations Comments

No Violation Comments Available

Inspector Signature:

*Karen Smith*

Client Signature:

*[Signature]*

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Inspection Conducted By: Karen Smith (28932)  
Inspector Contact Number: Work: (561) 837-5955 ex.  
Print Client Name:  
Date: 3/9/2018

Inspector Signature:

*Karen Smith*

Client Signature:

*[Handwritten Signature]*