

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 56-48-1480225  
Name of Facility: Renaissance Charter School At Tradition  
Address: 10900 SW Tradition Parkway  
City, Zip: Port Saint Lucie 34987  
  
Type: School (more than 9 months)  
Owner: SLC School Board Food & Nutrition Svc Dept  
Person In Charge: Della Myerez Phone: Not Applicable

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

**Inspection Information**

Purpose: Routine  
Inspection Date: 2/1/2018

Begin Time: 12:00 PM  
End Time: 12:25 PM

**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
X 2. Stored temperature	20. Handwashing	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	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	X 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. Sneeze 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	

Inspector Signature:

*Lanni Adams*

Client Signature:

*Odalis R*

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General Comments

Hot water is over 100, refrigerator and freezer temps are good, no pests observed during, ice machine is clean, three compartment sink sanitizer is at proper concentration, most hot and cold holding temps are good.

Email Address(es): No Email Addresses Available

Violations Comments

Violation #2. Stored temperature

Hamburgers on line were 120 at time of inspection. The warming light was not working. There are other warming places to put food. Burgers were taken off and discarded on site.

CODE REFERENCE: Storage Temperature. 64E-11.004(1)(2). Food is stored at proper temperatures (less than or equal to 41°F or greater than or equal to 140°F).

Violation #27. Design and fabrication

Must have working warming equipment. Repair or replace the disfunctional hamburger warming unit if necessary.

CODE REFERENCE: Designed. 64E-11.006(2). All equipment will be the proper design and fabrication.

Inspection Conducted By: Laurie Owens (59071)  
Inspector Contact Number: Work: (772) 873-4870 ex.  
Print Client Name: Della Myerez  
Date: 2/1/2018

Inspector Signature:

Handwritten signature of Laurie Owens.

Client Signature:

Handwritten signature of Odalis R.