

County: **CAMPBELL**

Follow-up: **No**

Permit Number **011566**

San. Code: **G1320**  
Date: **8/23/2011**

SCHOOL: **SOUTHGATE PUBLIC SCHOOL**

PRINCIPAL: **Kim Simpson**

ADDRESS: **WM F. BLATT & EVERGREEN AVE , SOUTHGATE, KY 41071**

DISTRICT: **southgate independent**

SUPERINTENDENT: **Jlm Palm**

ENROLLMENT: Boys **109** Girls **96** Total **205**

SEWAGE DISPOSAL SYSTEM (Type, size): **Public**

WATER SUPPLY: **Public**

**A. WATER SUPPLY**

- ☐ 1 (Wt. 5) Approved source
- ☐ 2 (Wt. 5) Adequate supply
- ☐ 3 (Wt. 5) Approved treatment
- ☐ 4 (Wt. 4) Approved service, adequate, clean, good repair
- No. of fountains **6**

**B. SEWAGE AND SOLID WASTE DISPOSAL**

- ☐ 5 (Wt. 5) Approved sewage disposal system satisfactory operation; approved plumbing
- ☐ 6 (Wt. 5) Refused disposed in approved manner
- ☐ 7 (Wt. 2) Approved bulk receptacle; outside storage areas properly constructed, clean
- ☐ 8 (Wt. 2) Waste receptacles clean, adequate, good repair

**C. RESTROOMS AND SANITARY FACILITIES**

No. commodes	Boys	<b>3</b>	Girls	<b>7</b>
No. lavatories	Boys	<b>4</b>	Girls	<b>4</b>
No. urinals	Boys	<b>4</b>		

- ☐ 9 (Wt. 5) Adequate
- ☐ 10 (Wt. 4) Fixtures clean, good repair
- ☐ 11 (Wt. 2) Floors, walls, ceilings clean, good repair
- ☐ 12 (Wt. 2) Showers, locker rooms, clean, good repair
- ☐ 13 (Wt. 2) Toilet tissue, waste receptacles, soap and towels
- ☐ 14 (Wt. 2) Water under pressure at lavatories, restroom fixtures, showers, other sanitary facilities

- ☐ 15 (Wt. 2) Windows screened, self-closing doors
- ☐ 16 (Wt. 2) Lighting, adequate, fixtures clean, good repair
- ☐ 17 (Wt. 2) Ventilation adequate

**D. LIGHTING**

- ☐ 18 (Wt. 4) Adequate, properly distributed
- ☐ 19 (Wt. 2) Light fixtures, shades clean, good repair

**E. BUILDING. FIXTURES AND STORAGE**

- ☐ 20 (Wt. 3) Interior of structure good repair, properly constructed
- ☐ 21 (Wt. 2) Floors, walls, ceilings, etc, clean
- ☐ 22 (Wt. 2) Furniture clean, good repair
- ☐ 23 (Wt. 5) Rodents/insects under control
- ☐ 24 (Wt. 2) Adequate storage or lockers for clothing school supplies
- ☐ 25 (Wt. 5) Adequate storage capable of being locked for janitorial supplies, toxic materials

**F. GENERAL HEALTH & SAFETY**

- ☐ 26 (Wt. 4) Exit doors open outward, fire extinguishers provided
- ☐ 27 (Wt. 2) First aid supplies adequate
- ☐ 28 (Wt. 2) Premises drained, debris free
- ☐ 29 (Wt. 5) Safety hazards
- ☐ 30 (Wt. 4) Playground area and equipment
- ☐ 31 (Wt. 2) Buses in good repair, clean, free of litter

<b>Score:</b>	<b>100</b>
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**SUMMARY COMMENTS:**

Received by: \_\_\_\_\_

Inspected by: *Lucinda Noakes*  
LUCINDA A NOAKES  
NORTHERN KY DIST HEALTH DEPT

Permit Number
<b>010111</b>

Inspector
<b>G1320</b>

COMMONWEALTH OF KENTUCKY  
CABINET FOR HEALTH AND FAMILY SERVICES  
DEPARTMENT FOR PUBLIC HEALTH  
FOOD ESTABLISHMENT

Program Code
Food

DFS-208 (Rev. 01/10)

☒ Certified Manager ☐ Certified Handler

INSPECTION REPORT

Inspection Date

**8/23/2011**

Establishment Name: **SOUTHGATE PUBLIC**

Owner: **SOUTHGATE PUBLIC**

Address: **CAFETERIA WM. R. BLATT & EVERGREEN AVE., SOUTHGATE, KY 41071**

Phone Number:

Purpose: **Regular**

**FS1 FOOD SOURCES**

☐ 1 (Wt. 4) SOURCE, RECORDS, CONDITION, SPOILAGE, ADULTERATED

☐ 2 (Wt. 1) Container, properly labeled

**FOOD PROTECTION**

☐ 3 (Wt. 5) POTENTIALLY HAZARDOUS FOOD - SAFE TEMP.

☐ 4 (Wt. 2) Facilities to maintain product temp.

☐ 5 (Wt. 2) Thermometers provided and conspicuous

☐ 6 (Wt. 2) Potentially hazardous food properly thawed

☐ 7 (Wt. 4) POT. HAZARDOUS FOOD NOT RE-SERVED

☐ 8 (Wt. 2) Food protection - storage, preparation, display, service, transportation

☐ 9 (Wt. 2) Handling of food (ice) minimized. Dispensing utensils properly stored during use

**PERSONNEL**

☐ 10 (Wt. 5) PERSONNEL WITH INFECTIONS RESTRICTED AND PROPER REPORTING

☐ 11 (Wt. 5) HANDS WASHED AND CLEAN, HYGIENIC PRACTICES PREVENTING CONTAMINATION FROM HANDS

☐ 12 (Wt. 2) Clean clothes, hair restraints

☐ 13 (Wt. 3) SUPERVISION: PERSON IN CHARGE PRESENT AND DEMONSTRATES KNOWLEDGE OF FOOD SAFETY PRINCIPLES

**FOOD EQUIPMENT AND UTENSILS**

☐ 14 (Wt. 3) FOOD(ICE) CONTACT SURFACES DESIGNED, CONSTRUCTED, MAINTAINED, INSTALLED

☐ 15 (Wt. 1) Food/Non-food contact surfaces designed, constructed, maintained, installed

☐ 16 (Wt. 2) Dishwashing facilities, designed, constructed, maintained, installed, located, operated Accurate therm., chem. test kits, gauge

☐ 17 (Wt. 4) SANITIZATION RINSE, TEMP., CONCE., EXP. TIME, EQUIP. UTENSILS, SANITIZED

☐ 18 (Wt. 1) Wiping cloths clean, use restricted

☐ 19 (Wt. 1) Food/Non-food contact surfaces of equip/utensils clean

☐ 20 (Wt. 1) Storage, handling of clean equipment/utensils/single service articles

**WATER**

☐ 21 (Wt. 5) WATER SOURCE, SAFE, HOT AND COLD

**SEWAGE**

☐ 22 (Wt. 4) SEWAGE AND WASTE DISPOSAL

**PLUMBING**

☐ 23 (Wt. 1) Installed, maintained

☐ **FS1** 24 (Wt. 4) CROSS-CONNECTION, BACK SIPHONAGE, BACKFLOW

**TOILET AND HANDWASHING FACILITIES**

☐ 25 (Wt. 4) NO., CONV., DESIGNED, INSTALLED

☐ 26 (Wt. 2) Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean, tissue, hand cleaners, sanitary towels/hand-drying devices provided, proper waste receptacles

**GARBAGE AND REFUSE DISPOSAL**

☐ 27 (Wt. 2) Containers or receptacles, covered, adequate number, insect/rodent proof, frequency, clean. Outside storage area enclosures properly constructed, clean, controlled incineration

**INSECT, RODENT, ANIMAL CONTROL**

☐ 28 (Wt. 4) INSECTS/RODENTS - NO BIRDS, TURTLES, OTHER ANIMALS

**OUTER OPENINGS**

☐ 29 (Wt. 2) Outer openings protected

**FLOOR, WALLS, CEILINGS AND VENTILATION**

☐ 30 (Wt. 1) Floors constructed, drained, clean, good repair, covering installation, easily cleanable

☐ 31 (Wt. 1) Walls, ceiling, attached equipment constructed, good repair, clean surfaces, easily cleanable Rooms and equipment vented as required

**LIGHTING**

☐ 32 (Wt. 1) Lighting provided as required, fixtures shielded

**OTHER OPERATIONS**

☐ 33 (Wt. 4) TOXIC ITEMS PROPERLY STORED, LABELED, USED

☐ 34 (Wt. 2) Premises main, free of litter, misc. articles, cleaning/maint.equip. properly stored. Authorized personnel Rooms clean, lockers provided, located, used

☐ 35 (Wt. 1) Separation from living/sleeping quarters. Laundry, clean or soiled linen properly stored

**CONFORMANCE WITH APPROVED PROCEDURES**

☐ 36 (Wt. 3) COMPLIANCE WITH VARIANCE, SPECIALIZED PROCESS, AND HACCP PLAN

**HIGHLY SUSCEPTIBLE POPULATIONS**

☐ 37 (Wt. 4) PASTEURIZED FOODS USED; PROHIBITED FOODS NOT OFFERED

**CONSUMER ADVISORY**

☐ 38 (Wt. 3) CONSUMER ADVISORY PROVIDED FOR RAW OR UNDERCOOKED FOOD

☐ Choke saving techniques posted as required by KRS 217.285

Based on an inspection this day, the items circled above identify the violations found in the operation of your establishment, in accordance with the Kentucky Food, Drug and Cosmetic Act and applicable regulations pursuant thereto: the violations must be corrected by the next routine inspection. (Circle) 1 Food Service and/or 2 Retail Food, or 3 Bed/Breakfast. Failure to comply with any time limits for corrections may result in suspension of your permit. An opportunity for an appeal from any notice or inspection findings, will be provided if you file a written request for a conference with the department within the period of time established by the applicable regulation.

Score:	<b>100</b>
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Inspected by:

*Lucinda A Noakes*  
LUCINDA A NOAKES  
NORTHERN KY DIST HEALTH DEPT

Received by:

Name: \_\_\_\_\_