

MET INSPECTION STANDARDS during this visit

FOLLOW-UP INSPECTION REQUIRED  
Violations require further review, but are not an immediate threat to the public.

FACILITY TEMPORARILY CLOSED  
Operations ordered stopped until violations are corrected.

**LEGAL NOTICE**  
**Food Service Inspection Report**

**LICENSE TYPE**

2010 Permanent Food Service  
 2012 Theme Park Food Cart  
 2013 Catering  
 2014 Mobile Food Dispensing Vehicle  
 2015 Vending Machine  
 2051 Unlicensed Food

**LICENSE NUMBER** Unlicensed

REMINDER: Your license expires 1/1

Original Visit  Callback

FOR CALLBACKS, ORIGINAL VISIT DATE WAS: 1/1

**INSPECTION TYPE**

Unscheduled (ROUT)  
 Licensing (LIC)  
 Complaint Full (COMP)  
 Complaint Partial (CPAR)  
 Disaster Response (DSTR)  
 Service Request (SERV)  
 Quality Assurance (QA)  
 Training (TRNG)

Owner Name: TRAILER - ESTATES PARK & RESTAURANT

Business (DBA) Name: TRAILER ESTATES PARK & RESTAURANT SNACK BAR

Location Address: 1903 69 AVE W Seats/Unit: 416

City, State, Zip: BRADENTON

Inspector Area	Visit Date			Visit Time	
	Month	Day	Year	Start	End
<u>81</u>	<u>2</u>	<u>5</u>	<u>2010</u>	<u>2:50</u>	<u>4:00</u>

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS** (Items marked "OUT" of compliance require immediate corrective action)

The circled letters to the left of each item indicate that item's status at the time of inspection. Mark "X" in appropriate box for COS and/or R.  
 IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable  
 COS = corrected on-site during inspection R = repeat violation

COMPLIANCE STATUS					COS	R
Approved Source	<u>IN</u>	OUT		01a	Food obtained from approved source	
	<u>IN</u>	OUT	N/O	01b	Wholesome, sound condition	
	<u>IN</u>	OUT	N/A	02	Original container; properly labeled, date marking, shell stock tags	
Consumer Advisory	<u>IN</u>	OUT	N/A	02-11	Consumer advisory on raw/undercooked oysters	
	<u>IN</u>	OUT	N/A	02-13	Consumer advisory on raw/undercooked animal products	
Potentially Hazardous Food Time/Temperature	<u>IN</u>	OUT	N/A	03a	Cold food at proper temperatures during storage, display, service, transport, and cold holding	
	<u>IN</u>	OUT	N/O	03b	Hot food at proper temperature	
	<u>IN</u>	OUT	N/O	03c	Foods properly cooked/reheated	
	<u>IN</u>	OUT	N/A	03d	Foods properly cooled	
Protection from Contamination	<u>IN</u>	OUT		07	Use separation potentially hazardous food not re-served	
	<u>IN</u>	OUT		08a	Food protection during storage, preparation, display, service, transportation	
	<u>IN</u>	OUT		08b	Cross-contamination, equipment, personnel, storage	
	<u>IN</u>	OUT		22	Food contact surfaces clean and sanitized	
Personnel	<u>IN</u>	OUT	N/O	09	Foods handled with minimum contact	
	<u>IN</u>	OUT		11	Personnel with infections restricted	
	<u>IN</u>	OUT	N/O	12a	Hands washed and clean, good hygienic practices (observed), alternative operating plan	
	<u>IN</u>	OUT	N/O	12b	Proper hygienic practices, eating/drinking/smoking (evidence)	
	<u>IN</u>	<u>OUT</u>		<u>32</u>	Restrooms with self-closing doors, fixtures operate properly, facility clean, supplied with hand soap, disposable towels or hand drying devices, tissue, covered waste receptacles	
Chemical	<u>IN</u>	OUT		41a	Toxic substances properly stored	
	<u>IN</u>	OUT		41b	Toxic substances properly labeled, used	
Demonstration of Knowledge	<u>IN</u>	<u>OUT</u>		53a	Food management certification valid	
	<u>IN</u>	<u>OUT</u>		53b	Employee Training verification	PROGRAM

TEMPERATURE OBSERVATIONS				CERTIFIED FOOD MANAGERS			
Item/Location	Temp	Item/Location	Temp	Name	Date		
<u>Frozen Foods - Frozen solid</u>	<u>40°F</u>	<u>Frozen solid</u>	<u>reach-in cooler</u>				
<u>Slippy jars</u>							

**INSPECTION DISPOSITION**

<input type="checkbox"/> Inspection Completed - No Further Action (ISAT)	<input type="checkbox"/> Callback - Compiled (CBCM)	<input type="checkbox"/> Administrative Complaint Recommended (ACRO)	<input type="checkbox"/> Emergency Order Recommended (EOCL)
<input checked="" type="checkbox"/> Warning Given (WARN)	<input type="checkbox"/> Callback - Extension Given (CBEX)	<input type="checkbox"/> Administrative Complaint Callback - Compiled (ACCM)	<input type="checkbox"/> Emergency Order Callback - Compiled (EOCM)
<input type="checkbox"/> Seasonal (SEAS)	<input type="checkbox"/> Callback - Administrative Complaint Recommended (CBNO)	<input type="checkbox"/> Administrative Complaint Callback - Time Extension (ACEX)	<input type="checkbox"/> Emergency Order Callback - Time Extension (EOEX)
<input type="checkbox"/> Closed - Out of Business (COFB)	<input type="checkbox"/> Administrative Determination Recommended (ADDT)	<input type="checkbox"/> Administrative Complaint Callback - Not Compiled (ACNO)	<input type="checkbox"/> Emergency Order Callback - Not Compiled (EONO)

FAILURE TO COMPLY WITH THIS NOTICE MAY INITIATE AN ADMINISTRATIVE COMPLAINT THAT MAY RESULT IN SUSPENSION OR REVOCATION OF YOUR LICENSE AND FINES UP TO \$1,000 PER VIOLATION.

I acknowledge receipt of these inspection forms and comments. Violations must be corrected by: 4/5/2010  AM  PM

Person in Charge Name (Please Print): MARTHA BRAUER Title: CHAIRMAN Inspector's Name (Please Print): VICTORIA BAGLEY

Person in Charge Signature: [Signature] Telephone: 941-750-7177 Inspector's Signature: [Signature] Inspector's Telephone: 850-487-1305







**COMMENTS SHEET**

Addendum to DBPR Forms HR 5022-005, 5022-014, 5022-015, 5022-082, or 5022-083. For comments to the Lodging, Food Service, or HACCP Inspection; Call Back/Reinspection Report, or HACCP Plan Verification.

(51) Operating a new public food service establishment, <sup>selling</sup> SANDWICHES, SNACKS, cakes to the public ~~without~~ without submitting and obtaining plan approval ~~from~~ from the Division of Hotels & Restaurants.

GO TO [www.myflorida.com/licenses/dbpr/hr](http://www.myflorida.com/licenses/dbpr/hr) for plan review application. or call 1-800-488-1133 for additional plan review info.

(53A) No certified food manager for establishment. (Required)

(53B) No proof upon request of Food handler training for food employees.

SANITARY gloves / suitables Available. Municipal WATER & SEWER.

W. Mathis & Brewer  
 2/5/2010

Victoria A. Papp  
 2/5/2010