

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



Facility Information

RESULT: Satisfactory

Permit Number: 09-48-00211
 Name of Facility: Central Ridge Elementary
 Address: 185 W Citrus Springs Boulevard
 City, Zip: Citrus Springs 34434

 Type: School (more than 9 months)
 Owner: Citrus County School Board
 Person In Charge: Brianna Faris Phone: (352) 344-9136
 PIC Email: farisb@citruschools.org

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 1	Begin Time: 10:30 AM
Inspection Date: 9/14/2022	Number of Repeat Violations (1-57 R): 1	End Time: 12:20 PM
Correct By: Next Inspection	Facility Grade: N/A	
Re-Inspection Date: None	Stop Sale: No	

Marking Key: IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility; COS=violation corrected on site; R=repeat violation from previous inspection

FoodBorne Illness Risk Factors And Public Health Interventions

SUPERVISION

- IN** 1. Demonstration of Knowledge/Training
- IN** 2. Certified Manager/Person in charge present

EMPLOYEE HEALTH

- IN** 3. Knowledge, responsibilities and reporting
- IN** 4. Proper use of restriction and exclusion
- IN** 5. Responding to vomiting & diarrheal events

GOOD HYGIENIC PRACTICES

- IN** 6. Proper eating, tasting, drinking, or tobacco use
- IN** 7. No discharge from eyes, nose, and mouth

PREVENTING CONTAMINATION BY HANDS

- IN** 8. Hands clean & properly washed
- IN** 9. No bare hand contact with RTE food
- OUT** 10. Handwashing sinks, accessible & supplies

APPROVED SOURCE

- IN** 11. Food obtained from approved source
- NO** 12. Food received at proper temperature
- IN** 13. Food in good condition, safe, & unadulterated
- NA** 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

- IN** 15. Food separated & protected; Single-use gloves

- IN** 16. Food-contact surfaces; cleaned & sanitized

- NO** 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- NO** 18. Cooking time & temperatures
- NO** 19. Reheating procedures for hot holding
- NO** 20. Cooling time and temperature
- IN** 21. Hot holding temperatures
- IN** 22. Cold holding temperatures
- IN** 23. Date marking and disposition
- IN** 24. Time as PHC; procedures & records

CONSUMER ADVISORY

- NA** 25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS

- NA** 26. Pasteurized foods used; No prohibited foods

ADDITIVES AND TOXIC SUBSTANCES

- NA** 27. Food additives: approved & properly used
- IN** 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES

- NA** 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

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Good Retail Practices

SAFE FOOD AND WATER	
<u>NA</u> 30. Pasteurized eggs used where required	<u>NO</u> 46. Slash resistant/cloth gloves used properly
<u>IN</u> 31. Water & ice from approved source	UTENSILS, EQUIPMENT AND VENDING
<u>NA</u> 32. Variance obtained for special processing	<u>IN</u> 47. Food & non-food contact surfaces
FOOD TEMPERATURE CONTROL	<u>IN</u> 48. Ware washing: installed, maintained, & used; test strips
<u>NO</u> 33. Proper cooling methods; adequate equipment	<u>IN</u> 49. Non-food contact surfaces clean
<u>NO</u> 34. Plant food properly cooked for hot holding	PHYSICAL FACILITIES
<u>IN</u> 35. Approved thawing methods	<u>IN</u> 50. Hot & cold water available; adequate pressure
<u>IN</u> 36. Thermometers provided & accurate	<u>IN</u> 51. Plumbing installed; proper backflow devices
FOOD IDENTIFICATION	<u>IN</u> 52. Sewage & waste water properly disposed
<u>IN</u> 37. Food properly labeled; original container	<u>OUT</u> 53. Toilet facilities: supplied, & cleaned
PREVENTION OF FOOD CONTAMINATION	<u>IN</u> 54. Garbage & refuse disposal
<u>IN</u> 38. Insects, rodents, & animals not present	<u>IN</u> 55. Facilities installed, maintained, & clean
<u>IN</u> 39. No Contamination (preparation, storage, display)	<u>IN</u> 56. Ventilation & lighting
<u>IN</u> 40. Personal cleanliness	<u>IN</u> 57. Permit; Fees; Application; Plans
<u>OUT</u> 41. Wiping cloths: properly used & stored (R ,COS)	
<u>NO</u> 42. Washing fruits & vegetables	
PROPER USE OF UTENSILS	
<u>IN</u> 43. In-use utensils: properly stored	
<u>IN</u> 44. Equipment & linens: stored, dried, & handled	
<u>IN</u> 45. Single-use/single-service articles: stored & used	

This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida Administrative Code or Chapter 381.0072, Florida Statutes. Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.

Violations Comments

<p>Violation #10. Handwashing sinks, accessible & supplies Handwashing sink by 3 compartment sink blocked by cart. Per manager sink is not used. Sink should be accessible and functional as it is part of the originally approved design of kitchen. CODE REFERENCE: 64E-11.003(5)(d). Handwashing sinks are properly equipped with hand soap, individual disposable towels or hand drying device, and signage; and conveniently located.</p>
<p>Violation #41. Wiping cloths: properly used & stored Sanitizer bucket on left line was reading 100ppm quat. Repeat violation. Corrected on site by remaking bucket to a strength of 200ppm. CODE REFERENCE: 64E-11.003(2). In-use wiping cloths shall be stored in an effective and approved sanitizing solution between uses.</p>
<p>Violation #53. Toilet facilities: supplied, & cleaned Men's room did not have waste receptacle present. Observed paper towels disposed of in the sink. Provide waste receptacle for men's restroom and remove paper towels. CODE REFERENCE: 64E-11.003(5). Toilet facilities shall meet applicable plumbing code, be kept clean, provided with toilet paper and covered waste receptacle, and utilize self-closing doors.</p>

Inspector Signature:

Client Signature:

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General Comments

Satisfactory at time of inspection. Correct violations that were not corrected on site by next routine inspection.

Lighting is at correct levels, measured 69FC in food preparation area, 55FC by handwash sink nearest dry storage room, 34FC by three compartment sink, and 25FC by handwash sinks on line. Lights were on at time of arrival.

Spoke with manager who mentioned it was being considered to modify kitchen by removing the handwashing sink in the corner near the 3 compartment sink. If it is decided to proceed with this inform Citrus CHD and complete any required paperwork for kitchen modification.

Note: Observed test strip use of staff. Noticed that when dipped in water the strips were being swirled in the solution. This will result in a higher reading than is actually in the sanitizer solution due to quat binding. Tests should be performed according to instructions on test strips, in this case dipping the strip in solution for 10 seconds. Ensure that the strips are not pushed through bubbles as this can also alter the test. Explained this to on site staff.

Cold Hold temperatures

Left milk cooler - choc milk 39F
Right milk cooler - regular milk 40F
Right line- Salad - 40F
Left Cooler- Salad-40F
Right Cooler- Salad - 41F
Walk in Cooler- BBQ sauce 36F

Hot hold temperatures

Left line - Corn Dog bites 153F, Fry Wedges 113F (TimePHC), Baked Beans 165F
Right Line- Corn Dog bites 145F, Fry Wedges 112F (TimePHC), Baked Beans 152F
Left Warmer- Max Stick 188F (just out of oven), Corn Dog Bites 163F, Potato Wedge 103F
Right Warmer- Max Stick 165F, Potato Wedge 125F.

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Inspection Conducted By: Thomas Daugherty (909118)
Inspector Contact Number: Work: (352) 513-6108 ex.
Print Client Name:
Date: 9/14/2022

Inspector Signature:

Client Signature: