

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



Facility Information

RESULT: Satisfactory

Permit Number: 09-48-00020
 Name of Facility: Citrus Springs Middle School
 Address: 150 W Citrus Springs Boulevard
 City, Zip: Citrus Springs 34434

Type: School (more than 9 months)
 Owner: Citrus County School Board
 Person In Charge: Council, Althea Phone: (352) 344-2244
 PIC Email: councila@citrusschools.org

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 2	Begin Time: 10:30 AM
Inspection Date: 9/22/2022	Number of Repeat Violations (1-57 R): 1	End Time: 12:00 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
- IN** 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

- IN** 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
- OUT** 22. Cold holding temperatures (**COS**)
- IN** 23. Date marking and disposition
- OUT** 24. Time as PHC; procedures & records (**COS**)

CONSUMER ADVISORY

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

HIGHLY SUSCEPTIBLE POPULATIONS

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

ADDITIVES AND TOXIC SUBSTANCES

- IN** 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

<p>SAFE FOOD AND WATER</p> <p><u>IN</u> 30. Pasteurized eggs used where required</p> <p><u>IN</u> 31. Water & ice from approved source</p> <p><u>NA</u> 32. Variance obtained for special processing</p> <p>FOOD TEMPERATURE CONTROL</p> <p><u>IN</u> 33. Proper cooling methods; adequate equipment</p> <p><u>IN</u> 34. Plant food properly cooked for hot holding</p> <p><u>IN</u> 35. Approved thawing methods</p> <p><u>IN</u> 36. Thermometers provided & accurate</p> <p>FOOD IDENTIFICATION</p> <p><u>IN</u> 37. Food properly labeled; original container</p> <p>PREVENTION OF FOOD CONTAMINATION</p> <p><u>IN</u> 38. Insects, rodents, & animals not present</p> <p><u>OUT</u> 39. No Contamination (preparation, storage, display)</p> <p><u>IN</u> 40. Personal cleanliness</p> <p><u>OUT</u> 41. Wiping cloths: properly used & stored (R ,COS)</p> <p><u>NO</u> 42. Washing fruits & vegetables</p> <p>PROPER USE OF UTENSILS</p> <p><u>IN</u> 43. In-use utensils: properly stored</p> <p><u>IN</u> 44. Equipment & linens: stored, dried, & handled</p> <p><u>IN</u> 45. Single-use/single-service articles: stored & used</p>	<p><u>NA</u> 46. Slash resistant/cloth gloves used properly</p> <p>UTENSILS, EQUIPMENT AND VENDING</p> <p><u>IN</u> 47. Food & non-food contact surfaces</p> <p><u>IN</u> 48. Ware washing: installed, maintained, & used; test strips</p> <p><u>IN</u> 49. Non-food contact surfaces clean</p> <p>PHYSICAL FACILITIES</p> <p><u>IN</u> 50. Hot & cold water available; adequate pressure</p> <p><u>IN</u> 51. Plumbing installed; proper backflow devices</p> <p><u>IN</u> 52. Sewage & waste water properly disposed</p> <p><u>IN</u> 53. Toilet facilities: supplied, & cleaned</p> <p><u>IN</u> 54. Garbage & refuse disposal</p> <p><u>IN</u> 55. Facilities installed, maintained, & clean</p> <p><u>IN</u> 56. Ventilation & lighting</p> <p><u>IN</u> 57. Permit; Fees; Application; Plans</p>
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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 #22. Cold holding temperatures Observed pepperoni salads between 42-47F in the upright reach in coolers. Food held for cold holding must be kept at 41F or below. Salads were separated and moved up to top of cooler. Salads made before 10am. Discussed process of making salads to keep salads within temperature/rapidly cool before service, staff member to be retrained of salad making process per manager. Salads to be discarded at end of lunch, no school tomorrow.</p> <p>CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held cold, and not subject to an approved HACCP plan, must be maintained at 41°F.</p>
<p>Violation #24. Time as PHC; procedures & records Observed wrapped hamburgers from 9/21 stored in the walk in cooler. Wrapped hamburgers are on the list of TPHC items to be discarded. Items marked as time cannot be reused. Must be discarded or served within 4 hours as stated in procedure. Discard hamburgers. Hamburgers discarded. Corrected on site.</p> <p>CODE REFERENCE: 64E-11.003(2). The food establishment has submitted a procedure and received prior approval to use TPHC. Proper documentation is available.</p>
<p>Violation #39. No Contamination (preparation, storage, display) Observed unwrapped cheese wedges and tater tots on hatco warmer that were not wrapped up or sneeze guard present on front to prevent contamination from self service of students. Protect items from contamination as egg roles and tornadoes are by being put in bags, wrapped, containers or provide sneeze guard on front.</p> <p>CODE REFERENCE: 64E-11.003(2). Food shall be protected from sources of contamination and stored in a clean, dry location at least 6 inches above the floor.</p>
<p>Violation #41. Wiping cloths: properly used & stored Observed that sanitizing buckets on the line were registering a reading of 0-100ppm but that bucket on a la carte and behind line were at 200-300ppm. Per staff, buckets used at same frequency, made the same way. Buckets remade. Reading of 200ppm observed. Corrected on site. REPEAT VIOLATION.</p> <p>Observed that test strips were out of date (July 2022), roll almost out. Provide up to date test strips. Up to date test strips provided. Corrected on site. REPEAT VIOLATION.</p> <p>CODE REFERENCE: 64E-11.003(2). In-use wiping cloths shall be stored in an effective and approved sanitizing solution between uses.</p>

Inspector Signature:

Client Signature:

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General Comments

Satisfactory at time of inspection. Correct violations by next routine inspection.

Milk (39-right reach in milk cooler, 40-left reach in milk cooler)
Pepperoni salad (right upright reach in cooler-42F, left upright reach in cooler-45-47F)
Wrapped chicken sandwich (upright reach in warmer) 139F-TPHC item
Yogurt Parfait (upright reach in cooler) 28F
Saulsbury steak (on line, in well-left and right) 172, 181F
Green beans (on line, in well-left and right) 156F, 163F
Rice (on line, in well-left) 184F
Spicy chicken sandwich (hatco warmer, wrapped) 136F-TPHC item
Chicken strip salad (on line, in well) 38F
Egg roll (a la carte, hatco warmer) 147F-TPHC item
Cheese wedges (a la carte, hatco warmer) 149F-TPHC item
Jalapeno slices (upright reach in cooler, a la carte) 36F
Chicken nuggets (a la carte, upright reach in warmer) 171F
Tater tots (a la carte, upright reach in warmer) 156F-TPHC item
Hamburger (walk in cooler, wrapped) 37F-TPHC item, discarded
Sliced tomato (walk in cooler) 40F
Yogurt (walk in cooler) 40F

Sanitizer buckets (on line-100ppm, remade to 200ppm-quat; a la carte-200ppm-quat, kitchen area-300ppm-quat)

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Inspection Conducted By: Nichole Zarkowski (85193)
Inspector Contact Number: Work: (352) 513-6104 ex.
Print Client Name:
Date: 9/22/2022

Inspector Signature:

Client Signature: