

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



Facility Information

RESULT: Satisfactory

Permit Number: 09-48-00019
 Name of Facility: Citrus Springs Elementary School
 Address: 3570 W Century Boulevard
 City, Zip: Citrus Springs 34433

 Type: School (more than 9 months)
 Owner: Citrus County School Board
 Person In Charge: DeHass, Gwen Phone: (352) 344-9066
 PIC Email: dehassg@citruschools.org

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 3	Begin Time: 12:30 PM
Inspection Date: 9/22/2022	Number of Repeat Violations (1-57 R): 0	End Time: 01:45 PM
Correct By: None	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
- IN** 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
- OUT** 21. Hot holding temperatures (**COS**)
- 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

- IN** 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

SAFE FOOD AND WATER

- NA** 30. Pasteurized eggs used where required
- IN** 31. Water & ice from approved source
- NA** 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

- IN** 33. Proper cooling methods; adequate equipment
- NO** 34. Plant food properly cooked for hot holding
- OUT** 35. Approved thawing methods (**COS**)
- IN** 36. Thermometers provided & accurate

FOOD IDENTIFICATION

- IN** 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

- IN** 38. Insects, rodents, & animals not present
- IN** 39. No Contamination (preparation, storage, display)
- IN** 40. Personal cleanliness

- OUT** 41. Wiping cloths: properly used & stored (**COS**)

- NO** 42. Washing fruits & vegetables

PROPER USE OF UTENSILS

- IN** 43. In-use utensils: properly stored
- IN** 44. Equipment & linens: stored, dried, & handled
- IN** 45. Single-use/single-service articles: stored & used

- NA** 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- IN** 47. Food & non-food contact surfaces
- IN** 48. Ware washing: installed, maintained, & used; test strips
- IN** 49. Non-food contact surfaces clean

PHYSICAL FACILITIES

- IN** 50. Hot & cold water available; adequate pressure
- IN** 51. Plumbing installed; proper backflow devices
- IN** 52. Sewage & waste water properly disposed
- IN** 53. Toilet facilities: supplied, & cleaned
- IN** 54. Garbage & refuse disposal
- IN** 55. Facilities installed, maintained, & clean
- IN** 56. Ventilation & lighting
- IN** 57. Permit; Fees; Application; Plans

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.

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Violations Comments

Violation #21. Hot holding temperatures

Observed salisbury steak at 116F, 127F, and 132F on the line. Food held for hot holding must be kept at 135F or greater. Steak discarded and new pan put on line from the warmer, at temperature. Later discovered that steamtable setting was set on low. Setting increased. Corrected on site.

Observed mashed potatoes on line at 113F. Potatoes were pre cupped and put on tray layed on top of steamtable. Foods held for hold holding must be kept at 135F or greater. Mashed potatoes to be discarded at the end of lunch period.

CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held hot and not subject to an approved HACCP plan, must be maintained at 135°F.

Violation #22. Cold holding temperatures

Observed salads inside of the upright reach in cooler at 44-47F. Food held for cold holding must be kept at 41F or below. Salads put in freezer in between lunch. Still did not come down in temperature. Salads discarded, end of lunch, no school next day. Corrective action taken.

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.

Violation #24. Time as PHC; procedures & records

Did not observe time that green beans were put on line written on time log for time as a public health control. Time added and manager educated employees about procedure keeping track of time for timed food items while on site. Corrected on site.

CODE REFERENCE: 64E-11.003(2). The food establishment has submitted a procedure and received prior approval to use TPHC. Proper documentation is available.

Violation #35. Approved thawing methods

Observed hot dogs thawing under running water not submerged in water. Hot dogs stored on top of perforated pan under faucet for water to drain to sink. When thawing using running water method, product shall be submerged, under running water at a temperature of 70F or below. Observed ice still on hot dogs. Hot dogs moved to cooler. Corrected on site.

CODE REFERENCE: 64E-11.003(2). Thawing of PHF/TCS foods shall be done in accordance with Rule requirements.

Violation #41. Wiping cloths: properly used & stored

Observed sanitizing bucket behind line at 100ppm. Bucket remade. At 300ppm. Corrected on site.

CODE REFERENCE: 64E-11.003(2). In-use wiping cloths shall be stored in an effective and approved sanitizing solution between uses.

Inspector Signature:

Handwritten signature of the inspector.

Client Signature:

Handwritten signature of the client.

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General Comments

Satisfactory at time of inspection. Violations corrected while on site during inspection.

Salisbury Steak (116, 127, 132F-discarded), 163F-from warmer
Mashed potatoes (on line, in well-left, right) 162F, 174F
Mashed potatoes (on line, preportioned, on tray, on top of line-left side) 113F, discarded
Green beans (on line, in well-left, right sides) 123F, 156F-TPHC item
Gravy (on line, in well-left side) 186F
Ranch cups (on line, in well-left side) 43F
Marinara sauce (walk in cooler) 45F, from can, just portioned into cups
Juice (milk cooler-right side) 42F
Milk (milk cooler-left side) 40F, 42F
Sliced cheese (walk in cooler) 36F

Sanitizing bucket (100ppm-quat, remade at 300ppm)

NOTE: Observed that drain for floor is not draining water quickly, puddling/standing. When draining steamtable, water puddles up, large amount blocking aisle way, staff half to walk through to get by and tracking water throughout kitchen. Repair. Per manager, to be addressed with upcoming remodel of kitchen.

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jervisa2@citruschools.org;
freiery@citruschools.org

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: