

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 09-48-00025  
Name of Facility: Crystal River High School  
Address: 3195 Crystal River High School Drive  
City, Zip: Crystal River 34428

Type: School (more than 9 months)  
Owner: Citrus County School Board  
Person In Charge: Paul Ingram Phone: (352) 795-4519  
PIC Email: ingramp@citruschools.org

**Inspection Information**

Purpose: Routine  
Inspection Date: 9/6/2022  
Correct By: Next Inspection  
**Re-Inspection Date: None**

Number of Risk Factors (Items 1-29): 1  
Number of Repeat Violations (1-57 R): 0  
Facility Grade: N/A  
Stop Sale: No

Begin Time: 10:15 AM  
End Time: 11:45 AM

*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
- IN** 20. Cooling time and temperature
- OUT** 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**

- 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
- IN** 35. Approved thawing methods
- 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
- IN** 41. Wiping cloths: properly used & stored
- 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
- OUT** 48. Ware washing: installed, maintained, & used; test strips (**COS**)
- 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
- OUT** 55. Facilities installed, maintained, & clean
- OUT** 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.

Inspector Signature:

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**Violations Comments**

**Violation #21. Hot holding temperatures**

Observed marinara and cheese sauce removed from can and put in single serve containers at 123F and 75F, respectively on line in main cafeteria and a la carte. Food held for hot holding must be kept at 135F or greater. To be discarded.

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 #48. Ware washing: installed, maintained, & used; test strips**

Observed a zero reading for sanitizer in three compartments sink. Sink remade, at 300ppm observed. Ensure that sanitizer solution is added when preparing sinks and reaches a concentration of at least 200ppm (sinks prepared, soap in water, water hot). Corrected on site.

CODE REFERENCE: 64E-11.003(4). Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment. Test strips are available and used to verify the solution is at a concentration necessary to achieve sanitization.

**Violation #55. Facilities installed, maintained, & clean**

Observed several water stained ceiling tiles in the dry storage room and manager's office. Find source of leak, repair and replace tiles. Tiles have been replaced but still staining due to leak in roof.

Per manager, roof was scheduled for replacement/repair but not in budget this year. Continue to keep food items away from tiles that are stained/evidence of leak to protect from contamination from possible water leak/dripping onto.

CODE REFERENCE: 64E-11.003(5). Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. Exterior areas shall be kept cleaned.

**Violation #56. Ventilation & lighting**

Observed that lighting in kitchen area appears to be starting to dim. Observed that area where employees are working with food was between 31- 44 footcandles. Replace lights so that at least 50 footcandles can be achieved at surface where food is worked with.

Have spoken with school board maintenance about lighting requirements. Stated they are going around the schools and working on replacing lights to bring up to lighting standards. Extension given.

CODE REFERENCE: 64E-11.003(6)(a). Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. 50 foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.

Inspector Signature:

Handwritten signature of the inspector.

Client Signature:

Handwritten signature of the client.

Form Number: DH 4023 03/18

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**General Comments**

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

Test strips provided in a la carte, time log completed accordingly, self serve utensils hand contact side not touching food at time of inspection as cited in last routine inspection.

Applesauce (upright reach in cooler) 38F  
Chicken chunk salad (upright reach in cooler) 46F-lettuce, 49F, 50F- chicken chunks- in cooling process  
Spicy chicken sandwich-wrapped (hatco warmer) 124F-TPHC item  
Sliced tomato (on line, in container, on ice)-42F  
Corn (in well, on steamtable) 207F-TPHC item  
Milk (milk cooler) 36F  
Max Stixx (upright reach in warmer) 159F  
Chicken patties-unwrapped (upright reach in warmer) 142F  
Taco meat (on steamtable, in well) 157F  
Ranch (on line, in container, ice blanket) 40F  
Tornado (hatco warmer, a la carte) 149F  
Taco pizza (hatco warmer, a la carte) 155F  
Marinara sauce (on line, in container) 123F-to be discarded  
Pepperoni pizza (a la carte, hatco warmer) 154F-TPHC item  
Egg roll (a la carte, hatco warmer) 153F  
Turkey slices (walk in cooler) 35F  
Marinara sauce (walk in cooler) 34F  
Diced tomatoes (in container, on line, in ice, in well) 36F  
Lettuce (on line, in container, on ice, in well) 42F  
Pizza bites (hatco warmer, a la carte) 139F  
Cheese sauce (on tray, in cups, a la carte) 75F-to be discarded

Three compartment sink-0ppm, remade-300ppm, sanitizing bucket (a la carte-200ppm, main-300ppm)

NOTE: Ensure that chicken is cooled down to 41F or below when using in salads as using chicken still in cooling process from being cooked morning of will raise temperature of salad-chicken cooled appropriately required time frame-1st step (within two hours).

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Inspection Conducted By: Nichole Zarkowski (85193)  
Inspector Contact Number: Work: (352) 513-6104 ex.  
Print Client Name:  
Date: 9/6/2022

Inspector Signature:

Client Signature:

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