

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



Facility Information

RESULT: Satisfactory

Permit Number: 09-48-00058
Name of Facility: Inverness Middle School
Address: 1000 Middle School Drive
City, Zip: Inverness 34450

Type: School (more than 9 months)
Owner: Citrus County School Board
Person In Charge: Valeri Cleveland Phone: 352-726-1471
PIC Email: clevelandv@citruschools.org

Inspection Information

Purpose: Routine
Inspection Date: 9/2/2022
Correct By: Next Inspection
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 2
Number of Repeat Violations (1-57 R): 0
Facility Grade: N/A
Stop Sale: No

Begin Time: 11:00 AM
End Time: 12:30 PM

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

- 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
- OUT** 21. Hot holding temperatures
- IN** 22. Cold holding temperatures
- IN** 23. Date marking and disposition
- OUT** 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	NA 46. Slash resistant/cloth gloves used properly
IN 31. Water & ice from approved source	UTENSILS, EQUIPMENT AND VENDING
NA 32. Variance obtained for special processing	IN 47. Food & non-food contact surfaces
FOOD TEMPERATURE CONTROL	IN 48. Ware washing: installed, maintained, & used; test strips
IN 33. Proper cooling methods; adequate equipment	IN 49. Non-food contact surfaces clean
NO 34. Plant food properly cooked for hot holding	PHYSICAL FACILITIES
NO 35. Approved thawing methods	IN 50. Hot & cold water available; adequate pressure
IN 36. Thermometers provided & accurate	IN 51. Plumbing installed; proper backflow devices
FOOD IDENTIFICATION	IN 52. Sewage & waste water properly disposed
IN 37. Food properly labeled; original container	IN 53. Toilet facilities: supplied, & cleaned
PREVENTION OF FOOD CONTAMINATION	IN 54. Garbage & refuse disposal
IN 38. Insects, rodents, & animals not present	IN 55. Facilities installed, maintained, & clean
IN 39. No Contamination (preparation, storage, display)	OUT 56. Ventilation & lighting
IN 40. Personal cleanliness	IN 57. Permit; Fees; Application; Plans
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	

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 #21. Hot holding temperatures Observed tornadoes in a la carte upright reach in warmer at 127F. All TCS hot food must be kept at 135F or greater. Tater tots and pizza are on TPHC list and in warmer as TPHC items but tornadoes not. Keep tornadoes at 135F or greater or update TPHC to include. Per manager, tornadoes are usually all gone by end of lunch period and/or discarded. Ensure that that leftovers from lunch are discarded.</p> <p>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.</p>
<p>Violation #24. Time as PHC; procedures & records Observed tater tots and pizza on the TPHC list but time for when removed from temperature control not written on list. Ensure that time that tater tots and pizza are removed from temperature control is recorded on log.</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 #56. Ventilation & lighting Observed that lighting in kitchen area was still dim. Per manager, light bulbs were changed. When checked, lighting ranged from 20-30fc footcandles. Lighting in areas where food is worked with should be 50 footcandles or above at surface where worked with. Increase lighting/change bulbs. Extension given, have been speaking with school maintenance about.</p> <p>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.</p>

Inspector Signature:

Client Signature:

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General Comments

Satisfactory at time of inspection. Correct violations by next routine inspection. Ranch cups were within temperature at time of inspection as stated as violation at last routine inspection.

Cheeseburger-wrapped (on line reach in warmer) 179F-TPHC item
Milk (milk cooler) 37F
Flatbread (on steamtable, in well, with cover over) 153F
Green beans (steamtable, in well) 171F
Pickle, Lettuce, tomato toppings (in cup, on ice shelf) 28F
Yogurt (on line, in ice) 35F
Peperoni salad (on line, in ice) 39F
Rance cup (in container, ice blanket over, on line) 42F
Maxx sticks (reach in warmer on line) 176F
Chicken sandwich (on line, on pan, wrapped) 163F-TPHC item
Chicken sandwich (upright reach in warmer) 162F
Max stixx (upright reach in warmer) 152F
Chicken chunk salad (upright reach in cooler) 41F
Tornadoes (upright reach in warmer, a la carte) 127F, to be discarded
Tater tots (upright reach in warmer, a la carte) 92-TPHC item
Pizza (upright reach in warmer, a la carte) 125F-TPHC item
Shredded cheese (walk in cooler) 39F

three compartment sink-250ppm, sanitizing bucket (right and left side-200ppm)

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Inspection Conducted By: Nichole Zarkowski (85193)
Inspector Contact Number: Work: (352) 513-6104 ex.
Print Client Name:
Date: 9/2/2022

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

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