

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



**Facility Information**

**RESULT:** Satisfactory

Permit Number: 09-48-00066  
 Name of Facility: Lecanto High School  
 Address: 3810 W Educational Path  
 City, Zip: Lecanto 34461  
  
 Type: School (more than 9 months)  
 Owner: Citrus County School Board  
 Person In Charge: Barbara Holbrook Phone: (352) 746-1852  
 PIC Email: holbrookb@citruschools.org

**Inspection Information**

Purpose: Routine	Number of Risk Factors (Items 1-29): 3	Begin Time: 11:00 AM
Inspection Date: 9/8/2022	Number of Repeat Violations (1-57 R): 1	End Time: 01:15 PM
Correct By: None	Facility Grade: N/A	
<b>Re-Inspection Date: None</b>	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 (R, COS)

**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
- IN** 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
- 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
- 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
- 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
- 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 #10. Handwashing sinks, accessible & supplies**

Observed handwash sink in sandwich area blocked by carts. Carts had to be moved by inspector to wash hands. Ensure that handwash sinks are not blocked. Carts repositioned away from sinks by staff. Corrected on site. REPEAT VIOLATION.

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.

**Violation #21. Hot holding temperatures**

Observed alfredo in the reach in warmers at 128F and 130F. Warmer temperature settings increased. Alfredo pulled out and reheated. Reheated to 168F. Corrected on site.

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 shredded lettuce, sliced tomato in container, placed in well, on ice at 46F and 51F, respectively in sandwich station. Observed that ice in well not touching pan, containers of lettuce and tomato stored in. Lettuce and tomato removed from pan and container stored in put on top of ice directly. More ice to be added. 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 #41. Wiping cloths: properly used & stored**

Observed that sanitizing buckets in the a la carte, sandwich and main line were at sanitizer solution strength of 100ppm. Buckets remade, still at 100-150ppm. Prepared new bucket without cloth and then with cloth as well as testing sanitizer itself. Readings came out at appropriate range, except noticed lower sanitizer when cloth added. Added more water and more sanitizer and got 200-250 ppm with cloth added. Seems to be issue with cloth soaking up sanitizer (very thick cloth-quat binding)/not enough sanitizer left over after soaked up or not adding enough sanitizer (full pump) when preparing. Will double sanitizer and water per manager. 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.

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

Observed that test strips being used were expired. From July 1, 2022. Provide up to date test strips. Test strips provided while on site. 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.

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Form Number: DH 4023 03/18

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**General Comments**

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

Time log being completed, hair restraints being worn, warmer temperature gauge working at time of inspection as cited as violations at last routine inspection.

Chicken strips (upright reach in warmer) 157F  
Noodles (upright reach in warmer) 145F  
Green beans (steamtable, in well) 131F-TPHC item  
Alfredo (steamtable, in well, main line) 164F  
Alfredo (reach in warmer) 128F, 130F, 145F reheated to 168F  
Green beans (sandwich line, in well, steamtable) 133F-TPHC item  
Sliced tomato (sandwich line, in container, in another pan, on ice) 51F  
Green beans (steamtable, in well, main line) 167F  
Parfait (on line, in ice) 34F  
Pepperoni salad (on line, in ice) 39F  
Shredded Lettuce (on line, in pan, on ice) 36F  
Chicken sandwich (hatco warmer) 124F-TPHC item  
Sliced cheese (upright reach in cooler) 37F  
Cheese sauce (walk in cooler) 39F  
Milk (milk cooler) 39F  
Chicken sandwich (reach in warmer) 135F-TPHC item  
Parfait (in container, on ice, sandwich line) 44F-removed from pan to sit directly on ice  
Salad (on pan, on ice, sandwich line) 38F  
Cucumber (in container, in well, sandwich line) 47F-TPHC item  
Shredded ettuce (sandwich line, in pan, in ice) 46F  
Pizza bites (a la carte, hatco warmer) 135F  
Burger patties (upright reach in cooler) 24F-thawing  
Pizza (a la carte, hatco warmer) 145F-TPHC item  
Egg roll (a la carte, hatco warmer) 134F-TPHC item  
Popcorn chicken, a la carte, hatco warmer) 131F-TPHC item  
Cheese wedges (a la carte, warmer) 137F  
Tornado (a la carte, warmer) 171F

Three compartment sink (300ppm), Sanitizing bucket (main line-200ppm/100ppm, a la carte-100ppm, sandwich line-100ppm)

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Inspection Conducted By: Nichole Zarkowski (85193)  
Inspector Contact Number: Work: (352) 513-6104 ex.  
Print Client Name:  
Date: 9/8/2022

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