

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



Facility Information

RESULT: Satisfactory

Permit Number: 09-48-00069
Name of Facility: Lecanto Primary School
Address: 3790 W Educational Path
City, Zip: Lecanto 34461

Type: School (more than 9 months)
Owner: Citrus County School Board
Person In Charge: Natalie Council Phone: (352) 746-2528
PIC Email: counciln@citruschools.org

Inspection Information

Purpose: Routine
Inspection Date: 9/7/2022
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: 11:15 AM
End Time: 12:15 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
- 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

- IN 18. Cooking time & temperatures
- NO 19. Reheating procedures for hot holding
- NO 20. Cooling time and temperature
- IN 21. Hot holding temperatures
- IN 22. Cold holding temperatures

- OUT 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
NO 33. Proper cooling methods; adequate equipment	IN 49. Non-food contact surfaces clean
IN 34. Plant food properly cooked for hot holding	PHYSICAL FACILITIES
IN 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 #23. Date marking and disposition Observed sliced turkey in walk in cooler date marked for 8/30-thawing (observed ice crystals, at 26F). Ensure that dates turkey was put in freezer and then removed to be put in cooler are marked on container to keep track of seven day limit. Per manager/staff, was taken out today to be used on salads for tomorrow, put in freezer same day opened. Also observed corn date marked for 8/6. Today is 9/7. Corn mistakenly date marked with wrong month (observed corn on menu yesterday). Ensure that proper month is written on label when date marking food to prevent confusion.</p> <p>CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are RTE and held refrigerated for more than 24 hours, shall be properly date marked unless otherwise exempted.</p>
<p>Violation #24. Time as PHC; procedures & records Did not observe time for when popcorn chicken and chicken sandwiches were removed from temperature control on time log. Ensure that time is written on log for when TPHC items are removed from temperature control to keep track of discard time.</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 areas where food is worked with ranges from 25-34 footcandles. Lights in kitchen area appear to be dimming, orangish hue to them, not white. Replace bulbs to allow for adequate lighting of the kitchen.</p> <p>Have spoke with school board maintenance and they stated they are working on replacing lights, bringing school kitchens up to lighting standards, extension given.</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.

Did not observe food items stored on floor in freezer, ranch at temperature at time of inspection as cited as violations at last routine inspection.

Popcorn chicken (on steamtable, in well) 142F-TPHC item
Ranch cup (upright reach in cooler) 35F
Popcorn chicken (on sheet pan, in warmer) 148F
Salads (upright reach in cooler) 36F, 37F
Chicken sandwich (upright reach in warmer-assembled) 136F-TPHC item
Milk (milk cooler) 39F
Baked beans (on steamtable, in well) 164F-TPHC item
Potato wedges (upright reach in warmer) 143F-TPHC item
Corn (walk in cooler) 34F
Sliced turkey (walk in cooler) 26F
Yogurt (walk in cooler) 34F

Sanitizing buckets (200ppm)

Email Address(es): counciln@citruschools.org;
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watkinst@citruschools.org;
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Inspection Conducted By: Nichole Zarkowski (85193)
Inspector Contact Number: Work: (352) 513-6104 ex.
Print Client Name:
Date: 9/7/2022

Inspector Signature:

Client Signature:

Form Number: DH 4023 03/18

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