

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



Facility Information

RESULT: Satisfactory

Permit Number: 27-48-00024
Name of Facility: Hernando High School
Address: 700 Bell Avenue
City, Zip: Brooksville 34601

Type: School (more than 9 months)
Owner: Hernando County School Board
Person In Charge: T Belemonte Phone: (352) 797-7028
PIC Email: belmonte_t@hcsb.k12.fl.us

Inspection Information

Purpose: Routine
Inspection Date: 8/20/2019
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: 09:35 AM
End Time: 11:10 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
- 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

- NO** 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- OUT** 18. Cooking time & temperatures (**COS**)
- IN** 19. Reheating procedures for hot holding
- IN** 20. Cooling time and temperature
- IN** 21. Hot holding temperatures
- IN** 22. Cold holding temperatures
- IN** 23. Date marking and disposition

- NA** 24. Time as PHC; procedures & records

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	
<u>IN</u> 30. Pasteurized eggs used where required	
<u>IN</u> 31. Water & ice from approved source	
<u>NA</u> 32. Variance obtained for special processing	
FOOD TEMPERATURE CONTROL	
<u>IN</u> 33. Proper cooling methods; adequate equipment	
<u>IN</u> 34. Plant food properly cooked for hot holding	
<u>IN</u> 35. Approved thawing methods	
<u>IN</u> 36. Thermometers provided & accurate	
FOOD IDENTIFICATION	
<u>IN</u> 37. Food properly labeled; original container	
PREVENTION OF FOOD CONTAMINATION	
<u>OUT</u> 38. Insects, rodents, & animals not present	
<u>IN</u> 39. No Contamination (preparation, storage, display)	
<u>IN</u> 40. Personal cleanliness	
<u>IN</u> 41. Wiping cloths: properly used & stored	
<u>IN</u> 42. Washing fruits & vegetables	
PROPER USE OF UTENSILS	
<u>IN</u> 43. In-use utensils: properly stored	
<u>IN</u> 44. Equipment & linens: stored, dried, & handled	
<u>IN</u> 45. Single-use/single-service articles: stored & used	
<u>NA</u> 46. Slash resistant/cloth gloves used properly	
UTENSILS, EQUIPMENT AND VENDING	
<u>IN</u> 47. Food & non-food contact surfaces	
<u>IN</u> 48. Ware washing: installed, maintained, & used; test strips	
<u>IN</u> 49. Non-food contact surfaces clean	
PHYSICAL FACILITIES	
<u>IN</u> 50. Hot & cold water available; adequate pressure	
<u>IN</u> 51. Plumbing installed; proper backflow devices	
<u>IN</u> 52. Sewage & waste water properly disposed	
<u>IN</u> 53. Toilet facilities: supplied, & cleaned	
<u>IN</u> 54. Garbage & refuse disposal	
<u>IN</u> 55. Facilities installed, maintained, & clean	
<u>IN</u> 56. Ventilation & lighting	
<u>IN</u> 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.

Violations Comments

<p>Violation #18. Cooking time & temperatures Chicken wrap and chicken sandwich cooked to 111F and 108F respectively, less than 30 minutes ago. Items unwrapped and heated during inspection. Both items brought to 165F during inspection. CODE REFERENCE: 64E-11.003(2). Foods shall meet the minimum time and temperature cooking requirements as required by Rule.</p>
<p>Violation #38. Insects, rodents, & animals not present Air curtain at back door is not functioning at time of inspection. Submit work order for repair. CODE REFERENCE: 64E-11.003(5)(f). Effective measures shall be taken to control the presence of pests in the food establishment. Unless otherwise approved, live animals shall not be allowed.</p>

Inspector Signature:

Client Signature:

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General Comments

Inspection during lunch prep. No food in line warmers at time of inspection.

Walk In Cooler Kitchen:

Juice 38

Milk 39

Chopped Lettuce 39

Sliced Tomato 40

Sliced Cheese 38

Reach in Warmer Kitchen:

Rice 170

Chicken Nugget 145

Chicken wrap 111

Chicken sandwich 108

Reach In Cooler Line:

Cucumber Salad 48 prepared 1 hour prior to temp.

Fruit Salad 50 prepared 1 hour prior to temp.

Cucumber

Milk 40

Juice 39

Direct from oven:

Cheese pizza 170

Email Address(es): lawson_m@hcsb.k12.fl.us;

belemonte_t@hcsb.k12.fl.us

Inspection Conducted By: Justin Saukko (51454)
Inspector Contact Number: Work: (352) 540-6800 ex. 82147
Print Client Name: T Belmonte
Date: 8/20/2019

Inspector Signature:

Handwritten signature of the inspector, Justin Saukko.

Client Signature:

Handwritten signature of the client, T Belmonte.