

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 27-48-00025
Name of Facility: Fox Chapel Middle School
Address: 9412 Fox Chapel Lane
City, Zip: Spring Hill 34606

Correct By: Next Inspection
Re-Inspection Date: None

Type: School (more than 9 months)
Owner: Hernando County School Board
Person In Charge: Jennifer Patrick Phone: 352-797-7025

Inspection Information

Purpose: Routine
Inspection Date: 8/30/2016

Begin Time: 12:40 PM
End Time: 01:10 PM

Additional Information

No Additional Information Available

Items marked below violate the requirements of Chapter 64E-11 of the Florida Administrative Code and must be corrected. Continued operation of this facility without making these corrections is a violation of Chapter 64E-11, Florida Administrative Code and Chapters 381 and 386, Florida Statutes. Violations must be corrected by the date and time indicated in the Results section above or an administrative fine or other legal action will be initiated.

Violation Markings

- | | | |
|-------------------------------------|--|-------------------------------------|
| FOOD SUPPLIES | 17. Exclusion of personnel | 34. Plumbing |
| 1. Sources, etc. | 18. Cleanliness | 35. Toilet facilities |
| FOOD PROTECTION | 19. Tobacco use | 36. Handwashing facilities |
| 2. Stored temperature | X 20. Handwashing | 37. Garbage disposal |
| 3. No further cooking/Rapid cooling | 21. Handling of dishware | 38. Vermin control |
| 4. Thawing | EQUIPMENT/UTENSILS | OTHER FACILITIES AND OPERATIONS |
| 5. Raw fruits | 22. Refrigeration facilities/Thermometers | 39. Other facilities and operations |
| 6. Pork cooking | 23. Sinks | TEMPORARY FOOD SERVICE EVENTS |
| 7. Poultry cooking | 24. Ice storage/Counter-protector | 40. Temporary food service events |
| 8. Other animal cooking | 25. Ventilation/Storage/Sufficient equipment | VENDING MACHINES |
| 9. Least contact/Reheating | X 26. Dishwashing facilities | 41. Vending machines |
| 10. Food container | 27. Design and fabrication | MANAGER CERTIFICATION |
| 11. Buffet requirements | 28. Installation and location | 42. Manager certification |
| 12. Self-service condiments | 29. Cleanliness of equipment | CERTIFICATES AND FEES |
| 13. Reservice of food | 30. Methods of washing | 43. Certificates and fees |
| 14. Sneeze guards | SANITARY FACILITIES AND CONTROLS | INSPECTION/ENFORCEMENT |
| 15. Transportation of food | 31. Water supply | 44. Inspection/Enforcement |
| 16. Poisonous/Toxic materials | 32. Ice | |
| PERSONNEL | 33. Sewage | |

General Comments

No General Comments Available

Email Address(es): patrick_j1@hcsb.k12.fl.us;
lawson_m@hcsb.k12.fl.us

Inspector Signature:

J. J. Lawrence

Client Signature:

Jennifer Patrick

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Violations Comments

Violation #20. Handwashing
Sink not draining
CODE REFERENCE: Washing Hands. 64E-11.005(5). Employees will wash their hands after: using the toilet, handling soiled equipment, coughing or using tobacco, eating, etc.

Violation #26. Dishwashing facilities
3 compartments sink not draining properly
CODE REFERENCE: Dishwashing. 64E-11.006(m)-(o). There will be appropriate dishwashing equipment.

Inspection Conducted By: Stefica Depovic (49765)
Inspector Contact Number: Work: (352) 540-6800 ex. 82158
Print Client Name: Jennifer Patric
Date: 8/30/2016

Inspector Signature:

Stefica Depovic

Client Signature:

Jennifer Patric