

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 27-48-1472986 Name of Facility: Hernando High Purple and Gold Cafe Address: 700 Bell Avenue City, Zip: Brooksville 34601 Type: School (more than 9 months) Owner: Hernando County School Board Person in Charge: Hernando County School Board Phone: (352) 797-7028	Correct By: Next Inspection Re-Inspection Date: None
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Inspection Information

Purpose: Routine Inspection Date: 1/3/2017	Begin Time: 11 :30 AM End Time: 11 :45 AM
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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 1. Sources, etc. FOOD PROTECTION X 2. Stored temperature 3. No further cooking/Rapid cooling 4. Thawing 5. Raw fruits 6. Pork cooking 7. Poultry cooking 8. Other animal cooking 9. Least contact/Reheating 10. Food container 11. Buffet requirements 12. Self-service condiments 13. Reservice of food 14. Sneeze guards 15. Transportation of food 16. Poisonous/Toxic materials PERSONNEL	17. Exclusion of personnel 18. Cleanliness 19. Tobacco use 20. Handwashing 21. Handling of dishware EQUIPMENT/UTENSILS 22. Refrigeration facilities/Thermometers 23. Sinks 24. Ice storage/Counter-protector 25. Ventilation/Storage/Sufficient equipment 26. Dishwashing facilities 27. Design and fabrication 28. Installation and location 29. Cleanliness of equipment 30. Methods of washing SANITARY FACILITIES AND CONTROLS 31. Water supply 32. Ice 33. Sewage	34. Plumbing 35. Toilet facilities 36. Handwashing facilities 37. Garbage disposal 38. Vermin control OTHER FACILITIES AND OPERATIONS 39. Other facilities and operations TEMPORARY FOOD SERVICE EVENTS 40. Temporary food service events VENDING MACHINES 41. Vending machines MANAGER CERTIFICATION 42. Manager certification CERTIFICATES AND FEES 43. Certificates and fees INSPECTION/ENFORCEMENT 44. Inspection/Enforcement
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General Comments

no violations at time of inspection

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

Inspector Signature:

Client Signature:

Arthur Ck.,

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Violations Comments

Violation tz. Stored temperature
chicken wrap at hot hold temperature at 128 degrees. Corrected- wraps placed in warmer to 172 degrees

CODE REFERENCE: Storage Temperature. 64E-11.004(1)(2). Food is stored at proper temperatures (less than or equal to 41 °F or greater than or equal to 14D°F).

Inspection Conducted By: Shawn Sombutmai (49765)
Inspector Contact Number: Work: (352) 540-6800 ex.
Print Client Name:
Date: 1/3/2017

Inspector Signature:

Client Signature:

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