

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



Facility Information

RESULT: Satisfactory

Permit Number: 27-48-00032
Name of Facility: Central High School
Address: 14075 Ken Austin Parkway
City, Zip: Brooksville 34613

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

Inspection Information

Purpose: Routine
Inspection Date: 5/10/2019
Correct By: None
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 0
Number of Repeat Violations (1-57 R): 0
Facility Grade: N/A
Stop Sale: No

Begin Time: 12:00 PM
End Time: 12:45 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
- 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
- NO** 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

- 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 46. Slash resistant/cloth gloves used properly
NA 30. Pasteurized eggs used where required		UTENSILS, EQUIPMENT AND VENDING
IN 31. Water & ice from approved source		IN 47. Food & non-food contact surfaces
NA 32. Variance obtained for special processing		IN 48. Ware washing: installed, maintained, & used; test strips
FOOD TEMPERATURE CONTROL		IN 49. Non-food contact surfaces clean
NO 33. Proper cooling methods; adequate equipment		PHYSICAL FACILITIES
NO 34. Plant food properly cooked for hot holding		IN 50. Hot & cold water available; adequate pressure
NO 35. Approved thawing methods		IN 51. Plumbing installed; proper backflow devices
IN 36. Thermometers provided & accurate		IN 52. Sewage & waste water properly disposed
FOOD IDENTIFICATION		IN 53. Toilet facilities: supplied, & cleaned
IN 37. Food properly labeled; original container		IN 54. Garbage & refuse disposal
PREVENTION OF FOOD CONTAMINATION		IN 55. Facilities installed, maintained, & clean
IN 38. Insects, rodents, & animals not present		IN 56. Ventilation & lighting
IN 39. No Contamination (preparation, storage, display)		IN 57. Permit; Fees; Application; Plans
IN 40. Personal cleanliness		
IN 41. Wiping cloths: properly used & stored		
IN 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

No Violation Comments Available

General Comments

lunch over at time of inspection. Cleaning was in progress during inspection

cooler
chocolate milk 41
juice 38
lunch meat 42

Pass thru warmer
hamburger 112. Warmers turned off after service. Cooked at 188 at 10:46AM
pizza 108. Warmers turned off after service. Cooked at 180 at 11:00AM
beans 130. Warmers turned off after service. Cooked at 200 at 8:30AM
chicken wraps 141

pass thru cooler
pepperoni 42
chicken poppers 45. Used for salad during service. was placed into cooler after service. Cooked at 186 at 10:48AM

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

Inspector Signature:

Client Signature:

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Inspection Conducted By: Shawn Sombutmai (49765)
Inspector Contact Number: Work: (352) 540-6800 ex.
Print Client Name: Shannise
Date: 5/10/2019

Inspector Signature:

Handwritten signature of Shawn Sombutmai in black ink.

Client Signature:

Handwritten signature of the client in black ink, starting with an 'X'.

Form Number: DH 4023 03/18

27-48-00032 Central High School