

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



Facility Information

RESULT: Satisfactory

Permit Number: 27-48-00030
 Name of Facility: Westside Elementary School
 Address: 5400 Applegate Drive
 City, Zip: Spring Hill 34606

 Type: School (more than 9 months)
 Owner: Hernando County School Board
 Person In Charge: Vairo, Julie Phone: (352) 797-7040
 PIC Email: vairo_j@hcsb.k12.fl.us

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 3	Begin Time: 11:15 AM
Inspection Date: 8/14/2019	Number of Repeat Violations (1-57 R): 0	End Time: 12:30 PM
Correct By: Next Inspection	Facility Grade: N/A	
Re-Inspection Date: None	Stop Sale: No	

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**
- OUT** 15. Food separated & protected; Single-use gloves (**COS**)

- IN** 16. Food-contact surfaces; cleaned & sanitized

- NO** 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

- OUT** 22. Cold holding temperatures (**COS**)

- OUT** 23. Date marking and disposition (**COS**)

- 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

- IN 30. Pasteurized eggs used where required
- IN 31. Water & ice from approved source
- NA 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

- IN 33. Proper cooling methods; adequate equipment
- NO 34. Plant food properly cooked for hot holding
- IN 35. Approved thawing methods
- IN 36. Thermometers provided & accurate

FOOD IDENTIFICATION

- IN 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

- IN 38. Insects, rodents, & animals not present
- OUT 39. No Contamination (preparation, storage, display) (COS)
- 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

- NA 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- IN 47. Food & non-food contact surfaces
- IN 48. Ware washing: installed, maintained, & used; test strips
- IN 49. Non-food contact surfaces clean

PHYSICAL FACILITIES

- IN 50. Hot & cold water available; adequate pressure
- IN 51. Plumbing installed; proper backflow devices
- IN 52. Sewage & waste water properly disposed
- IN 53. Toilet facilities: supplied, & cleaned
- IN 54. Garbage & refuse disposal
- OUT 55. Facilities installed, maintained, & clean
- IN 56. Ventilation & lighting
- IN 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.

Inspector Signature:

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Violations Comments

<p>Violation #15. Food separated & protected; Single-use gloves Observed food items like sausage patties, donut holes not covered in food prep area and walk-in cooler. Food in food prep area placed in walk-in cooler and covered. Ensure all Foods shall be stored and covered to prevent cross-contamination. (CORRECTED)</p> <p>CODE REFERENCE: 64E-11.003(2). Foods shall be stored and handled to prevent cross-contamination. Raw animal foods shall be separated from RTE food and from other raw animal food during storage, preparation, holding, and display. Single-use gloves shall be used for only one task and purpose and discarded when damage occurs or the task is interrupted.</p>
<p>Violation #22. Cold holding temperatures Observed several food items above 41 degrees. Manager disposed of food or placed in walk-in cooler. Ensure all PHF/TCS foods, which are held cold, and not subject to an approved HACCP plan, must be maintained at 41°F. (CORRECTED)</p> <p>CODE REFERENCE: 64E-11.003(2). PHF/TCS foods, which are held cold, and not subject to an approved HACCP plan, must be maintained at 41°F.</p>
<p>Violation #23. Date marking and disposition Observed blue cheese crumbles in walk-in cooler and american cheese slices in refrigerator missing dates. Manager added dates. Ensure RTE and held refrigerated for more than 24 hours, shall be properly date marked (CORRECTED)</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 #39. No Contamination (preparation, storage, display) Observed box of bananas on floor. Manager placed boxes on pallet. Ensure all food be stored in a clean, dry location at least 6 inches above the floor. (CORRECTED)</p> <p>CODE REFERENCE: 64E-11.003(2). Food shall be protected from sources of contamination and stored in a clean, dry location at least 6 inches above the floor.</p>
<p>Violation #55. Facilities installed, maintained, & clean Observed dust and mold accumulation on a/c vent in supply closet. Ensure ceiling vents are clean.</p> <p>CODE REFERENCE: 64E-11.003(5). Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. Exterior areas shall be kept cleaned.</p>

Inspector Signature:

Handwritten signature of the inspector.

Client Signature:

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

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General Comments

Lunch being served at time of inspection

Line

waffle fries 110 (cooked at 155 at 10AM)
baked chicken 148
egg/sausage bowl 138
hard boiled egg 57 (placed on line from pass thru cooler at 11:30AM)
orange juice 42
milk 42
chocolate milk 41

Pass thru

biscuit 151
waffle fries 120 (cooked at 155 at 10AM)
apple juice 33
milk 39
chocolate milk 42
donut holes 43
buffalo chicken salad 42
hard boiled egg 37

Refrigerator

strawberry yogurt 40
american cheese 52 (placed in walk-in cooler)
sliced apples in sauce 46 (prepared yesterday and not used. Manager disposed)
sliced cucumbers 46 (prepared at 10AM)

Walk in cooler

chocolate milk 30
broccoli 30
lettuce 30
blue cheese 26
american cheese 26
apple juice 21
waffle fries 28
chicken fingers 22
sausage patties 33

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

Inspection Conducted By: Shawn Sombutmai (49765)
Inspector Contact Number: Work: (352) 540-6800 ex.
Print Client Name: TaraLee
Date: 8/14/2019

Inspector Signature:

Client Signature: