

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: 2/16/2021  
Correct By: Next Inspection  
**Re-Inspection Date: None**

Number of Risk Factors (Items 1-29): 4  
Number of Repeat Violations (1-57 R): 0  
Facility Grade: N/A  
Stop Sale: No

Begin Time: 10:30 AM  
End Time: 11:30 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**

- OUT** 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
- OUT** 13. Food in good condition, safe, & unadulterated (**COS**)
- 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**

- 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**)
- IN** 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:

Form Number: DH 4023 03/18

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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**

- NO 33. Proper cooling methods; adequate equipment
- IN 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
- NO 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
- IN 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.*

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**Violations Comments**

Violation #8. Hands clean & properly washed

Observed food worker not wash hands before placing new gloves on and handling shredded cheese. Ensure staff wash hands and wear new gloves before changing tasks

CODE REFERENCE: 64E-11.003(3). Employees must use proper handwashing techniques and wash hands at appropriate times and places.

Violation #13. Food in good condition, safe, & unadulterated

Observed opened package of cilantro that appeared slimy. Manager disposed of food item (CORRECTED). Ensure food packaging shall not be compromised nor the true appearance, color, or quality of a food be intentionally altered.

CODE REFERENCE: 64E-11.003(1). The food packaging shall not be compromised nor the true appearance, color, or quality of a food be intentionally altered.

Violation #22. Cold holding temperatures

Observed open package of whipped cream on A-la-cart at 67 degrees. Staff states it is a popular item and kept on counter for coffee drinks. Observed packaging requires refrigeration. PHF/TCS foods, which are held cold, and not subject to an approved HACCP plan, must be maintained at 41°F. Staff placed food item into cooler. Manager will place item in an ice bath in the future. (CORRECTED)

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.

Violation #23. Date marking and disposition

Observed open package of cilantro missing a date. Ensure PHF/TCS foods, which are RTE and held refrigerated for more than 24 hours, shall be properly date marked. Manager marked open date (CORRECTED)

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.

Violation #39. No Contamination (preparation, storage, display)

Observed boxes of marinara, dressing, ketchup, and pickles on floor of storage room. Ensure Food shall be protected from sources of contamination and stored in a clean, dry location at least 6 inches above the floor. Manager placed boxes on storage racks (CORRECTED)

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.

**General Comments**

Observed lunch being prepped and served at time of inspection

Warmers

fried chicken 185

sweet potato 127. TPHC food item cooked at 10:50AM degrees at 153

Walk-in cooler

ranch dressing 35

milk 32

A-la-cart

whipped cream 67

Pass thru warmer

chicken 122. TPHC food item cooked at 10:40AM degrees at 202 degrees

broccoli 112. TPHC food item cooked at 10:25AM degrees at 162 degrees

chicken tenders 135

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: Diana  
Date: 2/16/2021

Inspector Signature:

Handwritten signature of Shawn Sombutmai.

Client Signature:

Handwritten signature of Diana.

Form Number: DH 4023 03/18

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