

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



Facility Information

RESULT: Satisfactory

Permit Number: 27-48-1359393
Name of Facility: Winding Waters K-8
Address: 12240 Vespa Way
City, Zip: Weeki Wachee 34614

Type: School (more than 9 months)
Owner: Hernando County School Board
Person In Charge: Nelson, Jackie Phone: (352) 797-7092
PIC Email: nelson_j@hcsb.k12.fl.us

Inspection Information

Purpose: Routine
Inspection Date: 12/1/2022
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: 01:43 PM
End Time: 01:58 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

- NO** 6. Proper eating, tasting, drinking, or tobacco use
- NO** 7. No discharge from eyes, nose, and mouth

PREVENTING CONTAMINATION BY HANDS

- NO** 8. Hands clean & properly washed
- NO** 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

- NO** 15. Food separated & protected; Single-use gloves

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

- NO** 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- NO** 18. Cooking time & temperatures
- NO** 19. Reheating procedures for hot holding
- NO** 20. Cooling time and temperature
- NO** 21. Hot holding temperatures
- NO** 22. Cold holding temperatures
- NO** 23. Date marking and disposition
- NO** 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:

[Handwritten Signature]

Client Signature:

[Handwritten Signature]

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Good Retail Practices

SAFE FOOD AND WATER

- NO 30. Pasteurized eggs used where required
NO 31. Water & ice from approved source
NA 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

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

FOOD IDENTIFICATION

- NO 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

- NO 38. Insects, rodents, & animals not present
NO 39. No Contamination (preparation, storage, display)
NO 40. Personal cleanliness
NO 41. Wiping cloths: properly used & stored
NO 42. Washing fruits & vegetables

PROPER USE OF UTENSILS

- NO 43. In-use utensils: properly stored
NO 44. Equipment & linens: stored, dried, & handled
NO 45. Single-use/single-service articles: stored & used

- NO 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- NO 47. Food & non-food contact surfaces
OUT 48. Ware washing: installed, maintained, & used; test strips (**COS**)
NO 49. Non-food contact surfaces clean

PHYSICAL FACILITIES

- NO 50. Hot & cold water available; adequate pressure
NO 51. Plumbing installed; proper backflow devices
NO 52. Sewage & waste water properly disposed
NO 53. Toilet facilities: supplied, & cleaned
NO 54. Garbage & refuse disposal
NO 55. Facilities installed, maintained, & clean
NO 56. Ventilation & lighting
NO 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.

Violations Comments

Violation #48. Ware washing: installed, maintained, & used; test strips

Observed sanitizing solution in 3 compartment sink and two sanitizer bottles not reaching adequate concentration levels. Corrected on site by staff.

CODE REFERENCE: 64E-11.003(4). Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment. Test strips are available and used to verify the solution is at a concentration necessary to achieve sanitization.

General Comments

Observed fridgeration at 33F. Observed freezer at -7 degrees. Observed proper thawing method of cheese sauce in walk in cooler. Kitchen in the process of going under construction therefore food prep was not observed. Staff practicing proper food handling while prepping take out trays for students. Kitchen closes for construction on December 15th. Future lunches will be prepped at Weeki Wache High.

Email Address(es): nelson_j@hcsb.k12.fl.us;
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White_p@hcsb.k12.fl.us

Inspection Conducted By: Jacqueline Sampson (28828)
Inspector Contact Number: Work: (352) 540-6800 ex. 82042
Print Client Name: Denise
Date: 12/1/2022

Inspector Signature:

KL

Client Signature:

Denise Sampson