

FOOD SERVICE FOOD SERVICE FOOD SERVICE



STATE OF FLORIDA DEPARTMENT OF HEALTH COUNTY HEALTH DEPARTMENT FOOD SERVICE

PURPOSE:

- ✓ ROUTINE
- CONSTRUCT
- COMPLAINT
- OA SURVEY
- OTHER
- REINSPECTION
- CHANGE OF OWNER
- CONSULTATION

NAME OF ESTABLISHMENT	Citrus High School Football Concession		
ADDRESS	600 W Highland Boulevard	CITY	Inverness
OWNER	Citrus County School Board	ZIP	34452
PERSON IN CHARGE	Laura Mason	PHONE	(352) 513-6106

RESULTS

- Satisfactory
- Incomplete
- ✓ Unsatisfactory
- Correct Violations by
- Next Inspection
- ✓ 8:00 AM on:

BEGIN	END
1 00 PM	1 15 PM
2 05 AM	2 05 AM
3 10	3 10
4 15	4
5 20	5 20
6 25	6 25
7 30	7 30
8 35	8 35
9 40	9 40
10 45	10 45
11 50	11 50
12 55	12 55

DATE
0 5 0 2 20
0 0 95
1 1 1 1 96
2 2 97
3 3 98
4 4 99
5 00
6 01
7 02
8 03
9 04

POSITION #
9 0 9 0 5 6
0 0 0 0
1 1 1 1 1 1
2 2 2 2 2 2
3 3 3 3 3 3
4 4 4 4 4 4
5 5 5 5 5
6 6 6 6 6
7 7 7 7 7 7
8 8 8 8 8 8
9 9 9 9 9

PERMIT NUMBER
0 9 4 8 0 0 1 5 0
0 0 0 0 0 0
1 1 1 1 1 1
2 2 2 2 2 2
3 3 3 3 3 3
4 4 4 4 4 4
5 5 5 5 5 5
6 6 6 6 6 6
7 7 7 7 7 7
8 8 8 8 8 8
9 9 9 9 9 9

TYPE
- Hosnital
- Nursing
- Detention
- Lounge
- Civic
- Movie
- School
- Residen.
- Child
- Limited
- Other

DATE
0 5 3 0
0 0 05
1 1 1 1 06
2 2 2 07
3 3 08
4 4 09
5 10
6 6 11
7 7 12
8 8 13
9 9 14

- OUT OF BUSINESS

Items marked below violate the requirements of Chapters 64E-11 of the Florida Administrative Code and must be corrected. Continued operation of this facility without making these corrections is a violation of Chpater 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 local action will be initiated

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

ITEM
NUMBERS

COMMENTS AND INSTRUCTIONS
(continue on attached sheet)

See Comments on Next Page....

HEALTH DEPARTMENT INSPECTOR:

Dolores Miller

PHONE:

COPY OF REPORT RECEIVED BY:

Signed

DATE:

05/02/2018

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DH 4023, 1/05 (Obsoletes Previous Editions)

CHD / HEADQUARTERS

PERMIT NUMBER: 09-48-00150

INSPECTION DATE: 05/02/2018

Inspector Comments:

ITEM NUMBERS	COMMENTS AND INSTRUCTIONS
22. Refrigeration facilities/Thermometers	<p>Provide thermometers in all refrigerator and freezers.</p> <p>CODE REFERENCE: Refrigerators. 64E-11.006(1), (1)(a). There will be sufficient, working, refrigerators. Each refrigerator will have a working thermometer.</p>
24. Ice storage/Counter-protector	<p>Clean the Ice machine inside and out very dirty. Remove lime deposits from the inside of machine.</p> <p>CODE REFERENCE: Storage. 64E-11.006(l)(c)-(e). There shall be sufficient, cabinets, water dispensing devices,</p>
27. Design and fabrication	<p>Replace microwave which is rusted on the bottom and side of the inside.</p> <p>CODE REFERENCE: Designed. 64E-11.006(2). All equipment will be the proper design and fabrication.</p>
29. Cleanliness of equipment	<p>Clean the cheese machine to remove the build up inside and out.</p> <p>Clean the pizza oven, shelves and counters through out concession.</p> <p>Clean the inside of the refrigerator and freezer to remove food spills.</p>
39. Other facilities and operations	<p>Clean the floors through out the concession very dirty.</p> <p>Resurface floors.</p> <p>CODE REFERENCE: Other Facilities. 64E-11.008. Floors, walls, and ceilings shall be smooth and washable. 20 foot</p>
44. Inspection/Enforcement	<p>Unable to inspect the items stored in locked cabinets.</p> <p>Provide access.</p> <p>CODE REFERENCE: Inspection, Enforcement and Penalties. ss381.0072(2), F.S. Department personnel will have</p>