

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



**RESULT:** Satisfactory

**Facility Information**

Permit Number: 09-48-00087  
 Name of Facility: Pleasant Grove Elementary School  
 Address: 630 Pleasant Grove Road  
 City, Zip: Inverness 34452

Type: School (more than 9 months)  
 Owner: Citrus County School Board  
 Person In Charge: Faris, Brianna      Phone: (352) 637-4500  
 PIC Email: farisb@citruschools.org

**Inspection Information**

Purpose: Routine	Number of Risk Factors (Items 1-29): 2	Begin Time: 12:35 PM
Inspection Date: 2/11/2021	Number of Repeat Violations (1-57 R): 1	End Time: 01:20 PM
Correct By: None	Facility Grade: N/A	
<b>Re-Inspection Date: None</b>	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
- 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**

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

*Matt Lee*

Client Signature:

*B. Faris*

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**Good Retail Practices**

<b>SAFE FOOD AND WATER</b>	
<b>NA</b> 30. Pasteurized eggs used where required	<b>NA</b> 46. Slash resistant/cloth gloves used properly
<b>IN</b> 31. Water & ice from approved source	<b>UTENSILS, EQUIPMENT AND VENDING</b>
<b>NA</b> 32. Variance obtained for special processing	<b>IN</b> 47. Food & non-food contact surfaces
<b>FOOD TEMPERATURE CONTROL</b>	<b>IN</b> 48. Ware washing: installed, maintained, & used; test strips
<b>IN</b> 33. Proper cooling methods; adequate equipment	<b>IN</b> 49. Non-food contact surfaces clean
<b>NO</b> 34. Plant food properly cooked for hot holding	<b>PHYSICAL FACILITIES</b>
<b>IN</b> 35. Approved thawing methods	<b>IN</b> 50. Hot & cold water available; adequate pressure
<b>IN</b> 36. Thermometers provided & accurate	<b>IN</b> 51. Plumbing installed; proper backflow devices
<b>FOOD IDENTIFICATION</b>	<b>IN</b> 52. Sewage & waste water properly disposed
<b>IN</b> 37. Food properly labeled; original container	<b>IN</b> 53. Toilet facilities: supplied, & cleaned
<b>PREVENTION OF FOOD CONTAMINATION</b>	<b>IN</b> 54. Garbage & refuse disposal
<b>IN</b> 38. Insects, rodents, & animals not present	<b>IN</b> 55. Facilities installed, maintained, & clean
<b>IN</b> 39. No Contamination (preparation, storage, display)	<b>IN</b> 56. Ventilation & lighting
<b>IN</b> 40. Personal cleanliness	<b>IN</b> 57. Permit; Fees; Application; Plans
<b>IN</b> 41. Wiping cloths: properly used & stored	
<b>NO</b> 42. Washing fruits & vegetables	
<b>PROPER USE OF UTENSILS</b>	
<b>IN</b> 43. In-use utensils: properly stored	
<b>OUT</b> 44. Equipment & linens: stored, dried, & handled ( <b>R ,COS</b> )	
<b>IN</b> 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**

<p>Violation #13. Food in good condition, safe, &amp; unadulterated observed 2 cans in dry storage (mandarin oranges, salsa) with damaged seams on top. staff discarded at time of inspection. corrected on site. 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.</p>

**General Comments**

<p>satisfactory inspection. make sure to keep all PHF/TCS foods being held cold below 41 F. Be sure to remove any cans or food containers that have had their original integrity compromised or damaged before placing into storage. cucumber on line @ 49 F (placed onto ice during inspection to reduce temperature), cauliflower on line @ 46 F (placed onto ice during inspection to reduce temperature), cheese pizza in stand-up warmer @ 197 F, orange juice in grab-n-go cooler @ 37 F, milk in walk-in refrigerator @ 38 F.</p> <p>Email Address(es): farisb@citrussschools.org; twatkins@citrussschools.org; terranoj@citrussschools.org</p>
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**Inspector Signature:**

*Matt Ken*

**Client Signature:**

*B. J. ...*

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Inspection Conducted By: Matthew Lee (331068)  
Inspector Contact Number: Work: (352) 513-6107 ex.  
Print Client Name:  
Date: 2/11/2021

Inspector Signature:

*Matthew Lee*

Client Signature:

*B. J. ...*

Form Number: DH 4023 03/18

09-48-00087 Pleasant Grove Elementary School