

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 09-48-00211  
Name of Facility: Central Ridge Elementary  
Address: 185 W Citrus Springs Boulevard  
City, Zip: Citrus Springs 34434

Type: School (more than 9 months)  
Owner: Citrus County School Board  
Person In Charge: Briana Faris Phone: (352) 344-9136  
PIC Email:

**Inspection Information**

Purpose: Routine  
Inspection Date: 9/19/2023  
Correct By: Next Inspection  
**Re-Inspection Date: None**

Number of Risk Factors (Items 1-29): 2  
Number of Repeat Violations (1-57 R): 0  
Facility Grade: N/A  
Stop Sale: No

Begin Time: 12:15 PM  
End Time: 01:15 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**

- 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**

- 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
- NO** 19. Reheating procedures for hot holding
- NO** 20. Cooling time and temperature
- IN** 21. Hot holding temperatures
- OUT** 22. Cold holding temperatures
- IN** 23. Date marking and disposition
- OUT** 24. Time as PHC; procedures & records (COS)

**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:

Client Signature:

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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>IN</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>IN</b> 44. Equipment & linens: stored, dried, & handled	
<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 #22. Cold holding temperatures Observed salads set for service that ranged from 64F, 70F, and 76F in the upright reach in cooler. Appears that chicken put on salads was still in the cooling process when used to top salads-had to make additional chicken for salads-still within cooling period after making. Items held for cold holding must be kept at a temperature of 41F or below. Salads were moved to freezer for quick chill. Corrective action taken.</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 #24. Time as PHC; procedures &amp; records Did not observe times for when sliced cucumbers were removed from temperature control and put on line and time when corn and taco meat was portioned up and put on line. Ensure that when time items are removed from temperature control that time is written on log. Times written. Corrected on site.</p> <p>CODE REFERENCE: 64E-11.003(2). The food establishment has submitted a procedure and received prior approval to use TPHC. Proper documentation is available.</p>

Inspector Signature:

Client Signature:

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**General Comments**

Satisfactory at time of inspection. Correct violations by next routine inspection.

Taco meat (on line, in well-left-170F, right-166F)  
Corn (on line, in well-left-160F, right-161F)  
Pretzel (upright reach in warmer) 153F  
Sliced cucumbers (upright reach in cooler-left 38F, right 45F)  
Salad-chicken topping (right cooler) 70-76F  
Salad-tomato topping (right cooler) 64F  
Baked beans (walk in cooler) 63F-just removed from can  
Blueberries (walk in cooler) 35F  
Juice (milk cooler-left) 38F  
Milk (milk cooler-right) 38F  
Milk (share cooler) 39F

Sanitizing bucket (behind line, bottom shelf-200ppm, kitchen-bottom shelf-250ppm, three compartment sink-350ppm)

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Inspection Conducted By: Nichole Zarkowski (85193)  
Inspector Contact Number: Work: (352) 513-6104 ex.  
Print Client Name:  
Date: 9/19/2023

Inspector Signature:

Client Signature: