

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 51-48-00226
Name of Facility: River Ridge Middle/High School
Address: 11646 Town Center Road
City, Zip: New Port Richey 34654

**Correct By: Next Inspection
Re-Inspection Date: None**

Type: School (9 months or less)
Owner: Pasco Co.School Bd/Attn:Rick K
Person In Charge: Pam Midkiff, FNS Mgr / Pete Pinizzotto - Plt Mgr-(727) 774-7279 Phone:
(727) 774-7278

Inspection Information

Purpose: Routine
Inspection Date: 8/23/2016

Begin Time: 11:00 AM
End Time: 12:00 PM

Additional Information

No Additional Information Available

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

Violation Markings

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

Cooking / serving in progress. All items on lines and share bin adequately maintained at proper temperatures.

Email Address(es): ppinizzo@pasco.k12.fl.us;
bburgess@pasco.k12.fl.us;
pamidkiff@pasco.k12.fl.us

Inspector Signature:

Client Signature:

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Violations Comments

Violation #10. Food container
Frito Lay Chips storage on floor of store room. Apparently ran out of space on shelf? A couple of boxes on the floor of walk in freezer, possibly to be prepared for tomorrow?
CODE REFERENCE; Storage Containers. 64E-11.004(13)(14). Food storage containers shall be clean, covered, and marked with their contents. Refrigerated, ready-to-eat, potentially hazardous food prepared in the facility, must be marked with date of preparation, if held greater than 24 hours. Food must be stored six inches above the floor.

Violation #27. Design and fabrication
Two cutting boards in the prep area, and some in storage need to be looked at for being replaced, when heavily used / stained.
Replace blade with missing coating on can opener blade tip - cooking line, by office.
CODE REFERENCE; Designed. 64E-11.006(2). All equipment will be the proper design and fabrication.

Inspection Conducted By: Mary Bayandrian (61970)
(727) 4848-3785
Date: 8/23/2016

Inspector Signature:

Handwritten signature of Mary Bayandrian.

Client Signature:

Handwritten signature of Angela Kuhn.