

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: None
Re-Inspection Date: None

Type: School (9 months or less)
Owner: Pasco Co.School Bd/Attn:Rick K
Person In Charge: Dorn, Robert, Principal Phone: (727) 848-6590

Inspection Information

Purpose: Routine
Inspection Date: 9/1/2017

Begin Time: 10:55 AM
End Time: 11:40 AM

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

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

Inspector Signature:

Client Signature:

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General Comments

Main Kitchen-

2 HWS- has soap, paper towels, HW sign, temp > 100F / 2 1CS / 2CS / 3CS- quaternary ammonia sanitizer- have test strips / Champion HTDM / ice machine- clean, with scoop properly stored in a clean bin next to ice machine / WIC- clean, has thermometer, everything dated and labeled, food stored properly, milk 40F / WIF- cold, clean, has thermometer, everything dated and labeled, food stored properly / 2 2-door RICs- clean, have thermometers, everything dated and labeled / dry storage- okay, everything dated and labeled / 2 Accutemp ovens / 4 2-door Alto-Shaam ovens / 2-door Bevles oven / 2 Panasonic Pro II ovens / 2-door Blodgett oven / 2-door LBC oven / 2 2-door Doyon ovens / 2 Groen stockpots / chemicals stored separate from food / designated mop sink- in closet by middle school serving area, with mops properly hanging to air dry / air curtain- functional / dumpster lids closed

Middle School Serving Area- by 3CS

HWS- has soap, paper towels, HW sign / 4 tabletop warmers- clean, french fries / 2 2-door Alto-Shaam ovens / steam table- clean, empty / 2-door RIC 1- clean, has thermometer, empty / 2-door RIC 2- clean, has thermometer / 2 milk coolers- clean, have thermometers, milk 38F / ice cream freezer- cold, clean, has thermometer / 2 open RICs- 1 was closed, 1 was clean, has thermometer, everything dated and labeled

High School Serving Area- by ice machine

HWS- has soap, paper towels, HW sign / 3 salad bars- clean, everything dated and labeled / 2 2-door Alto-Shaam ovens / 5 tabletop warmers- clean, empty / 5 open RICs- 3 were closed, 2 were clean, have thermometers, RTE foods / 2 milk coolers- clean, have thermometers, milk 35F / 2 2-door RICs- clean, have thermometers, 1 was empty, the other had everything dated and labeled / ice cream freezer- cold, clean, has thermometer

2 FE November 2016

ServSafe for Pamela Midkiff expires 3-15-2021, Cert. No. 13396804 / ServSafe for Angela Kuhn expires 10-21-2021, Cert. No. 14307342

No violations observed at time of inspection.

Email Address(es): pmidkiff@pasco.k12.fl.us;
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Violations Comments

No Violation Comments Available

Inspection Conducted By: Rachel Wilkins (29088)
Inspector Contact Number: 727-841-4425 opt. 5
Print Client Name:
Date: 9/1/2017

Inspector Signature:

Client Signature: