

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 51-48-1281437
Name of Facility: River Ridge High School Football Concession (Level 4)
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: District School Board of Pasco County
Person In Charge: Phillips, Jamie Phone: (813) 794-0100

Inspection Information

Purpose: Routine
Inspection Date: 9/1/2017

Begin Time: 09:35 AM
End Time: 09:50 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
X 10. Food container	27. Design and fabrication	MANAGER CERTIFICATION
11. Buffet requirements	28. Installation and location	42. Manager certification
12. Self-service condiments	X 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

HWS- has soap, paper towels, HW sign- provided, temp 100F / 2-door RIC 1- clean, has thermometer, soda only / 2-door RIC 2- has thermometer, RTE foods / 1-door RIC- has thermometer / RIF 1- cold, empty / RIF 2- cold, clean, has thermometer / RIF 3- cold, clean has thermometer / ice machine- clean, with scoop properly stored in a clean bin on top of ice machine / 2-door Alto-Shaam oven

FE November 2016 / K FE November 2016

Remember to store cloth towels being used for cleaning in a container of sanitizer.

Remember to store thermometers in all refrigerators and freezers.

Remember to pay permit renewal fees by 9-30-17

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

Violations Comments

Violation #10. Food container

Store all food in clean, covered, labeled and dated containers. Observed sliced cheese not in a covered container and a bag of unknown substance without a date or label in the RIC at time of inspection.

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 #29. Cleanliness of equipment

Clean and sanitize all food equipment after each use. Observed debris in the microwave at time of inspection.

Maintain cleanliness of RICs observed debris in one of the 2-door RICs and the 1-door RIC at time of inspection.
CODE REFERENCE: Cleaned. 64E-11.006(4). All equipment will be maintained in a clean and sanitized manner.

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

Inspector Signature:

Handwritten signature of Rachel Wilkins.

Client Signature:

Handwritten signature of the client.