

FOOD SERVICE FOOD SERVICE FOOD SERVICE



STATE OF FLORIDA DEPARTMENT OF HEALTH COUNTY HEALTH DEPARTMENT FOOD SERVICE

PURPOSE:

- ✓ ROUTINE - REINSPECTION
- CONSTRUCT - CHANGE OF OWNER
- COMPLAINT - CONSULTATION
- OA SURVEY
- OTHER _____

NAME OF ESTABLISHMENT	Dixie County High School		
ADDRESS	16077 NE 19 Highway	CITY	Cross City
OWNER	Dixie District Schools	ZIP	32628
PERSON IN CHARGE	Dixie District Schools	PHONE	(352) 463-3120

RESULTS	
✓	Satisfactory
-	Incomplete
-	Unsatisfactory
Correct Violations by	
✓	Next Inspection
-	8:00 AM on:
DATE	
0	05
1	06
2	07
3	08
4	09
5	10
6	11
7	12
8	13
9	14
- OUT OF BUSINESS	

BEGIN		END		DATE			POSITION #					PERMIT NUMBER					TYPE							
10	50	AM	11	12	1	4	20	0	3	1	5	5	3	1	5	4	8	0	1	0	2	9		
1	00		1	00				0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	- Hospital
2	05		2	05				0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	- Nursing
3	10	PM	3	10	PM			1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	- Detention
4	15		4	15				2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	- Lounge
5	20		5	20				3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	- Civic
6	25		6	25				4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	- Movie
7	30		7	30				5	5	5	5	5	5	5	5	5	5	5	5	5	5	5	5	- School
8	35		8	35				6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	- Residen.
9	40		9	40				7	7	7	7	7	7	7	7	7	7	7	7	7	7	7	7	- Child
-	45		10	45				8	8	8	8	8	8	8	8	8	8	8	8	8	8	8	8	- Limited
11	-		-	50				9	9	9	9	9	9	9	9	9	9	9	9	9	9	9	-	- Other
12	55		12	55																				

Items marked below violate the requirements of Chapters 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.

FOOD SUPPLIES - 1. Sources, etc.	- 14. Sneeze guards - 15. Transportation of food - 16. Poisonous/Toxic Materials	- 27. Design and fabrication - 28. Installation and location - 29. Cleanliness of equipment - 30. Methods of washing	OTHER FACILITIES AND OPERATIONS - 39. Other facilities and operations
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 - 10. Food container - 11. Buffet requirements - 12. Self-service condiments - 13. Reservice of food	PERSONNEL - 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 equip. - 26. Dishwashing facilities	SANITARY FACILITIES AND CONTROLS - 31. Water supply - 32. Ice - 33. Sewage - 34. Plumbing - 35. Toilet facilities - 36. Handwashing facilities - 37. Garbage disposal - 38. Vermin control	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

ITEM NUMBERS	COMMENTS AND INSTRUCTIONS (continue on attached sheet)
	See Comments on Next Page....

HEALTH DEPARTMENT INSPECTOR:	Wesley Asbell	PHONE:	
COPY OF REPORT RECEIVED BY:	Signed	DATE:	12/14/2016

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DH 4023, 1/05 (Obsoletes Previous Editions)

CHD / HEADQUARTERS

PERMIT NUMBER: 15-48-01029

INSPECTION DATE: 12/14/2016

Inspector Comments:

ITEM NUMBERS	COMMENTS AND INSTRUCTIONS
38. Vermin control	Glass door entrance to side of kitchen needs to be sealed to keep out pests. Main gap is at bottom of door. CODE REFERENCE: Vermin. 64E-11.007(7). Effective measures shall be taken to protect against rodents, flies, roaches and other vermin. All openings to the outside are protected against vector entrance.