

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	Ruth Rains Middle School		
ADDRESS	981 SE 351 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	0	0	0	05
1	1	1	1	06
2	2	2	2	07
3	3	3	3	08
4	4	4	4	09
5	5	5	5	10
6	6	6	6	11
7	7	7	7	12
8	8	8	8	13
9	9	9	9	14
- OUT OF BUSINESS				

BEGIN		END		DATE			POSITION #					PERMIT NUMBER					TYPE								
11	17 AM	11	13 AM	1	2	3	20	0	3	1	5	5	3	1	5	4	8	0	1	0	3	3			
1	00	1	00	0	0	0	95	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	- Hospital	
2	05	2	05	0	0	0	96	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	- Nursing	
3	10 PM	3	10 PM	1	1	1	97	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	- Detention
4	15	4	15	2	2	2	98	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	- Lounge
5	20	5	20	3	3	3	99	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	- Civic
6	25	6	25	4	4	4	00	5	5	5	5	5	5	5	5	5	5	5	5	5	5	5	5	5	- Movie
7	30	7	30	5	5	5	01	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	- School
8	35	8	35	6	6	6	02	7	7	7	7	7	7	7	7	7	7	7	7	7	7	7	7	7	- Residen.
9	40	9	40	7	7	7	03	8	8	8	8	8	8	8	8	8	8	8	8	8	8	8	8	8	- Child
10	45	10	45	8	8	8	04	9	9	9	9	9	9	9	9	9	9	9	9	9	9	9	9	9	- Limited
11	50	11	50	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 local action will be initiated.

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|---|--|---|---|
| <p>FOOD SUPPLIES</p> <ul style="list-style-type: none"> - 1. Sources, etc. <p>FOOD PROTECTION</p> <ul style="list-style-type: none"> - 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 | <ul style="list-style-type: none"> - 14. Sneeze guards - 15. Transportation of food - 16. Poisonous/Toxic Materials <p>PERSONNEL</p> <ul style="list-style-type: none"> - 17. Exclusion of personnel - 18. Cleanliness - 19. Tobacco use - 20. Handwashing - 21. Handling of dishware <p>EQUIPMENT/UTENSILS</p> <ul style="list-style-type: none"> - 22. Refrigeration facilities/Thermometers - 23. Sinks - 24. Ice storage/Counter-protector - 25. Ventilation/Storage/Sufficient equip. - 26. Dishwashing facilities | <ul style="list-style-type: none"> - 27. Design and fabrication - 28. Installation and location - 29. Cleanliness of equipment - 30. Methods of washing <p>SANITARY FACILITIES AND CONTROLS</p> <ul style="list-style-type: none"> - 31. Water supply - 32. Ice - 33. Sewage - 34. Plumbing - 35. Toilet facilities - 36. Handwashing facilities - 37. Garbage disposal - 38. Vermin control | <p>OTHER FACILITIES AND OPERATIONS</p> <ul style="list-style-type: none"> - 39. Other facilities and operations <p>TEMPORARY FOOD SERVICE EVENTS</p> <ul style="list-style-type: none"> - 40. Temporary food service events <p>VENDING MACHINES</p> <ul style="list-style-type: none"> - 41. Vending machines <p>MANAGER CERTIFICATION</p> <ul style="list-style-type: none"> - 42. Manager certification <p>CERTIFICATES AND FEES</p> <ul style="list-style-type: none"> - 43. Certificates and fees <p>INSPECTION/ENFORCEMENT</p> <ul style="list-style-type: none"> - 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:	12/13/2016

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DH 4023, 1/05 (Obsoletes Previous Editions)

CHD / HEADQUARTERS

PERMIT NUMBER: 15-48-01033

INSPECTION DATE: 12/13/2016

Inspector Comments:

ITEM NUMBERS	COMMENTS AND INSTRUCTIONS
25. Ventilation/Storage/Sufficient equipment	Ventilation vents in kitchen need to be cleaned of dust buildup CODE REFERENCE: Hoods. 64E-11.006(1)(g)-(l). There will be approved hoods over cooking equipment. Proper dispensers for tableware. There will be sufficient spoons, scoops in the food prep and service areas and sufficient utensils. Dipper wells for ice cream. There will be a janitor sink or can wash.