**Facility Information**

<table>
<thead>
<tr>
<th>Permit Number:</th>
<th>17-48-00204</th>
</tr>
</thead>
<tbody>
<tr>
<td>Name of Facility:</td>
<td>Northview High School</td>
</tr>
<tr>
<td>Address:</td>
<td>4100 W Highway 4</td>
</tr>
<tr>
<td>City, Zip:</td>
<td>Century 32535</td>
</tr>
<tr>
<td>Type:</td>
<td>School (more than 9 months)</td>
</tr>
<tr>
<td>Owner:</td>
<td>Escambia County School Board</td>
</tr>
<tr>
<td>Person In Charge:</td>
<td>Terry Emmons</td>
</tr>
<tr>
<td>Phone:</td>
<td>(850) 327-4585</td>
</tr>
<tr>
<td>PIC Email:</td>
<td><a href="mailto:mgr1231@ecsdfl.us">mgr1231@ecsdfl.us</a></td>
</tr>
</tbody>
</table>

**Inspection Information**

<table>
<thead>
<tr>
<th>Purpose:</th>
<th>Routine</th>
</tr>
</thead>
<tbody>
<tr>
<td>Inspection Date:</td>
<td>2/25/2022</td>
</tr>
<tr>
<td>Correct By:</td>
<td>None</td>
</tr>
<tr>
<td>Re-Inspection Date:</td>
<td>None</td>
</tr>
<tr>
<td>Begin Time:</td>
<td>12:26 PM</td>
</tr>
<tr>
<td>End Time:</td>
<td>12:50 PM</td>
</tr>
</tbody>
</table>

Number of Risk Factors (Items 1-29): 0
Number of Repeat Violations (1-57 R): 0
Facility Grade: N/A
Stop Sale: No

Marking Key:
- IN = the act or item was observed to be in compliance
- OUT = the act or item was observed to be out of compliance
- NO = the act or item was not observed to be occurring at the time of inspection
- NA = the act or item is not performed by the facility
- COS = violation corrected on site
- R = repeat violation from previous inspection

**Foodborne Illness Risk Factors And Public Health Interventions**

**SUPERVISION**

1. Demonstration of Knowledge/Training
2. Certified Manager/Person in charge present

**EMPLOYEE HEALTH**

3. Knowledge, responsibilities and reporting
4. Proper use of restriction and exclusion
5. Responding to vomiting & diarrheal events

**GOOD HYGIENIC PRACTICES**

6. Proper eating, tasting, drinking, or tobacco use
7. No discharge from eyes, nose, and mouth

**PREVENTING CONTAMINATION BY HANDS**

8. Hands clean & properly washed
9. No bare hand contact with RTE food
10. Handwashing sinks, accessible & supplies

**APPROVED SOURCE**

11. Food obtained from approved source
12. Food received at proper temperature
13. Food in good condition, safe, & unadulterated
14. Shellstock tags & parasite destruction

**PROTECTION FROM CONTAMINATION**

15. Food separated & protected; Single-use gloves
16. Food-contact surfaces; cleaned & sanitized
17. Proper disposal of unsafe food
18. Cooking time & temperatures
19. Reheating procedures for hot holding
20. Cooling time and temperature
21. Hot holding temperatures
22. Cold holding temperatures
23. Date marking and disposition
24. Time as PHC; procedures & records

**CONSUMER ADVISORY**

25. Advisory for raw/undercooked food

**HIGHLY SUSCEPTIBLE POPULATIONS**

26. Pasteurized foods used; No prohibited foods

**ADDITIVES AND TOXIC SUBSTANCES**

27. Food additives: approved & properly used
28. Toxic substances identified, stored, & used

**APPROVED PROCEDURES**

29. Variance/specialized process/HACCP

Inspector Signature: [Signature]
Client Signature: [Signature]

Form Number: DH 4023  03/18  17-48-00204  Northview High School

1 of 3
The form serves as a “Notice of Non-Compliance” pursuant to section 120.695, Florida Statutes. Items marked as “out” violate one or more of the requirements of Chapter 64E-11, the Florida Administrative Code or Chapter 381.0072, Florida Statutes. Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.

Good Retail Practices

SAFE FOOD AND WATER
- 30. Pasteurized eggs used where required
- 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL
- 33. Proper cooling methods; adequate equipment
- 34. Plant food properly cooked for hot holding
- 35. Approved thawing methods
- 36. Thermometers provided & accurate

FOOD IDENTIFICATION
- 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION
- 38. Insects, rodents, & animals not present
- 39. No Contamination (preparation, storage, display)
- 41. Wiping cloths: properly used & stored
- 42. Washing fruits & vegetables

PROPER USE OF UTENSILS
- 43. In-use utensils: properly stored
- 44. Equipment & linens: stored, dried, & handled
- 45. Single-use/single-service articles: stored & used
- 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING
- 47. Food & non-food contact surfaces clean
- 48. Ware washing: installed, maintained, & used; test strips
- 49. Non-food contact surfaces clean

PHYSICAL FACILITIES
- 50. Hot & cold water available; adequate pressure
- 51. Plumbing installed; proper backflow devices
- 52. Sewage & waste water properly disposed
- 53. Toilet facilities: supplied, & cleaned
- 54. Garbage & refuse disposal
- 55. Facilities installed, maintained, & clean
- 56. Ventilation & lighting
- 57. Permit; Fees; Application; Plans

No Violation Comments Available

Email Address(es): mgr1231@ecsdff.us;
ggenung@ecsdff.us;
EJones2@ecsdff.us;
lcatanese@ecsdff.us;
jdavis11@ecsdff.us;
jhiggins@ecsdff.us
Inspection Conducted By: LeeAnn Lutz (003359)
Inspector Contact Number: Work: (850) 595-6700 ex. 2051
Print Client Name: T. Emmons
Date: 2/25/2022