

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 17-48-00204
Name of Facility: Northview High School
Address: 4100 W Highway 4
City, Zip: Century 32535

Correct By: Next Inspection
Re-Inspection Date: None

Type: School (more than 9 months)
Owner: Escambia County School Board
Person In Charge: Regina Hare Phone: 850-327-4503

Inspection Information

Purpose: Routine
Inspection Date: 3/21/2018

Begin Time: 10:00 AM
End Time: 10:39 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 | 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

WIC 38, WIF -5, Victory coolers 32-40, milk 31 degrees F.
Warmers 173-200, chicken 142, greens 186 degrees F.
Sanitizing sink 200 ppm.

Email Address(es): jhiggins@escambia.k12.fl.us;
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lcatanese@escambia.k12.fl.us;
mgr1231@escambia.k12.fl.us

Violations Comments

Violation #29. Cleanliness of equipment
Green sanitizing bucket near serving line 50 ppm.

Inspection Conducted By: Louviminda Donado (3359)
Inspector Contact Number: Work: (850) 595-6700 ext. 2023
Print Client Name: Regina Hare
Date: 3/21/2018

Inspector Signature:

Handwritten signature of the inspector, Louviminda Donado.

Client Signature:

Handwritten signature of the client, Regina Hare.