Facility Information

Permit Number: 35-48-00517
Name of Facility: East Ridge Middle School
Address: 13201 Excalibur Road
City, Zip: Clermont 34711

Type: School (9 months or less)
Owner: Clark, Carol - Lake County School Board, Food Services Dept.
Person In Charge: Heuser, Brandy Phone: (352) 253-6800
PIC Email: heuserb@lake.k12.fl.us

RESULT: Satisfactory

Correct By: Next Inspection
Re-Inspection Date: None

Inspection Information

Purpose: Routine
Inspection Date: 8/14/2018
Begin Time: 12:45 PM
End Time: 01:15 PM

Additional Information

No Additional Information Available

Violation Markings

<table>
<thead>
<tr>
<th>FOOD SUPPLIES</th>
<th>PERSONNEL</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Sources, etc.</td>
<td>17. Exclusion of personnel</td>
</tr>
<tr>
<td>2. Stored temperature</td>
<td>18. Cleanliness</td>
</tr>
<tr>
<td>3. No further cooking/Rapid cooling</td>
<td>19. Tobacco use</td>
</tr>
<tr>
<td>4. Thawing</td>
<td>20. Handwashing</td>
</tr>
<tr>
<td>5. Raw fruits</td>
<td>21. Handling of dishware</td>
</tr>
<tr>
<td>6. Pork cooking</td>
<td>22. Refrigeration facilities/Thermometers</td>
</tr>
<tr>
<td>7. Poultry cooking</td>
<td>23. Sinks</td>
</tr>
<tr>
<td>8. Other animal cooking</td>
<td>24. Ice storage/Counter-protector</td>
</tr>
<tr>
<td>X 10. Food container</td>
<td>26. Dishwashing facilities</td>
</tr>
<tr>
<td>11. Buffet requirements</td>
<td>27. Design and fabrication</td>
</tr>
<tr>
<td>12. Self-service condiments</td>
<td>28. Installation and location</td>
</tr>
<tr>
<td>13. Reserves of food</td>
<td>29. Cleanliness of equipment</td>
</tr>
<tr>
<td>15. Transportation of food</td>
<td>31. Water supply</td>
</tr>
<tr>
<td>16. Poisonous/Toxic materials</td>
<td>32. Ice</td>
</tr>
</tbody>
</table>

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

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

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.

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

Form Number: DH 4023 01/05 35-48-00517 East Ridge Middle School
General Comments
See notes.
Burger hot holding temp observed at 204°F.
Baked beans hot holding temp observed at 175°F.

Email Address(es): clarkc@lake.k12.fl.us; heuserb@lake.k12.fl.us; sidorukj@lake.k12.fl.us;

Violations Comments
Violation #10. Food container
Observed milk crates full of milk stacked on ground of walk in fridge. Must be stored at least six inches above the ground.
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.

Inspection Conducted By: Hannah Brut (49082)
Inspector Contact Number: Work: (352) 253-6130 ex.
Print Client Name:
Date: 8/14/2018