

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



1 of 2

Facility Information

RESULT: Satisfactory

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| Permit Number: 10-48-00147 Name of Facility: Ridgeview High School Address: 466 Madison Avenue City, Zip: Orange Park 32065 Type: School (9 months or less) Owner: Clay County School Board Person In Charge: Yesenia Cordero Phone: (904) 336-8916 | Correct By: None Re-Inspection Date: None |
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Inspection Information

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| Purpose: Routine Inspection Date: 5/15/2018 | Begin Time: 10:45 AM End Time: 11:25 AM |
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Additional Information

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| No Additional Information Available |
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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

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| FOOD SUPPLIES 1. Sources, etc. 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 14. Sneeze guards 15. Transportation of food 16. Poisonous/Toxic materials 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 equipment 26. Dishwashing facilities 27. Design and fabrication 28. Installation and location 29. Cleanliness of equipment 30. Methods of washing 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 OTHER FACILITIES AND OPERATIONS 39. Other facilities and operations 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 |
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Inspector Signature:

Client Signature:

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General Comments

Cheese Dunkers 145
Meat Sauce 160
Alfredo Pasta 170
String Beans 140
Drink cooler 30

Chicken nuggets 143
Mashed Potatoes 140
Queso 140
String Beans 140
Drink cooler 35

Chicken Nuggets 150
Mashed Potatoes 160
Steamed Broccoli 180
Drink cooler 25

Chicken Nuggets 150
Steamed Broccoli 160
Mashed Potatoes 150
Drink Cooler 40

Original crispy chicken patty 150
Spicy Crispy chicken patty 145
Queso 140
Stream Beans 140
Drink Cooler 40
Standing refrigerator 35

Walk-in Freezer 11
Standing refrigerator 35
Walk-in refrigerator 35
Outside Walk-in freezer 10
Dishwasher: Wash 160, Rinse 185

No Violations observed during inspection

Email Address(es): No Email Addresses Available

Violations Comments

No Violation Comments Available

Inspection Conducted By: Marissa Dopson (84987)
Inspector Contact Number: Work: (904) 529-2924 ex.
Print Client Name:
Date: 5/15/2018

Inspector Signature:

Client Signature: