

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 29-48-1687476  
 Name of Facility: SouthShore Charter Academy  
 Address: 11667 Big Bend Road  
 City, Zip: Riverview 33579  
  
 Type: School (9 months or less)  
 Owner: Red Apple Development LLC  
 Person In Charge: Billy Britt Phone: 813-466-2644

**Correct By: None**  
**Re-Inspection Date: None**

**Inspection Information**

Purpose: Routine  
 Inspection Date: 5/8/2018

Begin Time: 10:45 AM  
 End Time: 11:30 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 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**

Kitchen was serving lunch at the time of the inspection; only heats pre-packaged meals in ovens and serves. Observed staff properly checking temperatures of final cook items in the oven, using proper barriers and washing hands. Thermometers were found in all coolers, sanitizer and proper test strips provided. No violations were observed at the time of the inspection.

Hamburgers on line: 145 F  
Veggies on warmers: 143-144 F  
Veggies in oven: 185 F  
Milk in milk cooler: 41 F  
Fruit in RIC: 40 F

Email Address(es): knorthup@redappledevelopment.com;  
bbritt@southshorecharter.org

**Violations Comments**

No Violation Comments Available

Inspection Conducted By: Meredith Lee (28199)  
Inspector Contact Number: Work: (813) 307-8015 ex. 5955  
Print Client Name: SouthShore Charter Academy  
Date: 5/8/2018

Inspector Signature:

Handwritten signature of Meredith Lee.

Client Signature:

Handwritten signature of Bill Britt.