

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



1 of 2

### **Facility Information Section**

Permit Number: 51-48-1374943 Type: School (9 months or less) Owner: District School Board of Pasco County Person In Charge: Kelby, Custodial / Barbara Robb-Davis Phone: (813) 346-1278 -Name of Facility: Charles S. Rushe Middle School Concession (Level 3) Address: 18654 Mentmore Boulevard City, Zip: Land O Lakes 34638

### **Inspection Results Information Section**

Purpose: Routine	Begin Time: 11:00 AM	Correct By: Next Inspection	
Inspection Date: 9/9/2015	End Time: 11:30 AM	Re-Inspection Date: None	

## **Additional Information Section**

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 Section**

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
<ol><li>Poultry cooking</li></ol>		24. Ice storage/Counter-protector	40. Temporary food service events
8. Other animal cooking		25. Ventilation/Storage/Sufficient equipment	VENDING MACHINES
<ol><li>Least contact/Reheating</li></ol>		26. Dishwashing facilities	41. Vending machines
10. Food container		27. Design and fabrication	MANAGER CERTIFICATION
<ol> <li>Buffet requirements</li> </ol>		28. Installation and location	42. Manager certification
12. Self-service condiments	Х	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	

# **General Comments Section**

Concessions stand not scheduled for events until after October, November, 2015.

Inspector Signature:

Imany Ba

Form Number: DH 4023 01/05

**Client Signature:** 

helby stephus

Satisfactory



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



2 of 2

### **Violations Comments Section**

29. Cleanliness of equipment Clean interior of microwave oven, and ice machine, ice tray area. Pink, slimy residue observed built up on surfaces above ice bin. Cleaned. 64E-11.006(4). All equipment will be maintained in a clean and sanitized manner.

Inspection Conducted By: Mary Bayandrian (61970) Phone: (813) 345-3285 Received By: Signed Date: 9/9/2015

**Inspector Signature:** 

I may too

Form Number: DH 4023 01/05

**Client Signature:** 

