



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



1 of 2

Facility Information Section

Satisfactory

Permit Number: 51-48-1352720
Type: School (9 months or less)
Owner: District School Board of Pasco County
Person In Charge: James Michaels Phone: (727) 774-9200
Name of Facility: JW Mitchell High School Indoor Concession (Level 3)
Address: 2323 Little Road
City, Zip: New Port Richey 34655

Inspection Results Information Section

Purpose: Routine Inspection Date: 9/15/2015	Begin Time: 10:45 AM End Time: 11:00 AM	Correct By: Next Inspection Re-Inspection Date: None
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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
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	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

Note: additional inspection will be conducted by the end of September.

No food service at the time of inspection.

Inspector Signature:

George J. Condolea

Client Signature:

L. Maile



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Violations Comments Section

29. Cleanliness of equipment
Clean/sanitize microwave oven.
Cleaned. 64E-11.006(4). All equipment will be maintained in a clean and sanitized manner.

32. Ice
Clean interior/exterior of ice machine.
Ice. 64E-11.004(19). Ice brought into the facility will be from an approved source.

36. Handwashing facilities
No paper towels at hand wash sink.
Handwash Sinks. 64E-11.007(5). Handwash facilities will be located in employees' restrooms, food prep areas, and in mechanical dishwash areas.

Inspection Conducted By: George Condoleon (57476)
Phone: (813) 558-5173 ex.
Received By: Signed
Date: 9/15/2015

Inspector Signature:

George J. Condoleon

Client Signature:

L. Mailed