



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



**Facility Information Section**

**Satisfactory**

Permit Number: 51-48-1352685  
 Type: School (9 months or less)  
 Owner: District School Board of Pasco County  
 Person In Charge: District School Board of Pasco County Phone: (813) 794-6100  
 Name of Facility: Zephyrhills High School Indoor Concession  
 Address: 6335 12th Street  
 City, Zip: Zephyrhills 33542

**Inspection Results Information Section**

Purpose: Routine Inspection Date: 9/17/2015	Begin Time: 06:30 PM End Time: 06:45 PM	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 1. Sources, etc.	17. Exclusion of personnel 18. Cleanliness	34. Plumbing 35. Toilet facilities
FOOD PROTECTION 2. Stored temperature	19. Tobacco use 20. Handwashing	36. Handwashing facilities 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**

Inspector Signature:

*Hanley Dancy*

Client Signature:

*e-mail*



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Volleyball game was being played at time of inspection.  
The menu consisted of prepackaged chips, candy and soft drinks.  
Reach in refrigerator was at 41 degrees.  
Violation #22 has been corrected.  
Violation # 36has been corrected.

### Violations Comments Section

39. Other facilities and operations  
Violation #39 REPEAT Repair the floor tiles as you enter into the concession stand. Also there is currently one missing tile.  
Other Facilities. 64E-11.008. Floors, walls, and ceilings shall be smooth and washable. 20 foot candles of light shall be provided. Adequate ventilation shall be provided. A mop sink or garbage can wash down will be provided. No living quarter shall open to the facility. No live animals. Exterior area shall be kept clean.

Inspection Conducted By: Pamela Dancey (35287)  
Phone: 352-512-1450 ext. 6164  
Received By: Signed  
Date: 9/17/2015

Inspector Signature:

*Pamela Dancey*

Client Signature:

*e-mail*

Form Number: DH 4023 01/05