

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 51-48-1357426
Name of Facility: Land O'Lakes High School Indoor Concessions (Level 3)
Address: 20325 Gator Lane
City, Zip: Land O' Lakes 34639

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

Type: School (9 months or less)
Owner: District School Board of Pasco County
Person In Charge: Coach Jordan / Miss Geneva-parent, volunteer, Geo. Wall Plt Mgr Phone:
(813) 794-9400

Inspection Information

Purpose: Routine
Inspection Date: 11/10/2015

Begin Time: 05:00 PM
End Time: 06:00 PM

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

- | | | |
|---|---|--|
| <p>FOOD SUPPLIES
1. Sources, etc.</p> <p>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</p> <p>PERSONNEL</p> | <p>17. Exclusion of personnel
18. Cleanliness
19. Tobacco use
20. Handwashing
21. Handling of dishware</p> <p>EQUIPMENT/UTENSILS
22. Refrigeration facilities/Thermometers
23. Sinks
24. Ice storage/Counter-protector
25. Ventilation/Storage/Sufficient equipment
26. Dishwashing facilities
X 27. Design and fabrication
28. Installation and location
29. Cleanliness of equipment
30. Methods of washing</p> <p>SANITARY FACILITIES AND CONTROLS
31. Water supply
32. Ice
33. Sewage</p> | <p>34. Plumbing
35. Toilet facilities
36. Handwashing facilities
37. Garbage disposal
38. Vermin control</p> <p>OTHER FACILITIES AND OPERATIONS
39. Other facilities and operations</p> <p>TEMPORARY FOOD SERVICE EVENTS
40. Temporary food service events</p> <p>VENDING MACHINES
41. Vending machines</p> <p>MANAGER CERTIFICATION
42. Manager certification</p> <p>CERTIFICATES AND FEES
43. Certificates and fees</p> <p>INSPECTION/ENFORCEMENT
44. Inspection/Enforcement</p> |
|---|---|--|

Inspector Signature:

Client Signature:

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2 of 2

General Comments

Inspector met coach Jordan and volunteer staff, Greg, custodial staff assisting with needed supplies, organization, prior to start of service at stand. Hot dogs in box, at freezer not completely covered. Please pay close attention to prevent product getting freezer burn.
Items to sell: Wrapped hot dogs on bun, Chips - bagged, candy, bottled cold beverages out of the refrigerator.

Email Address(es): bburgess@pasco.k12.fl.us;
sdibiasi@pasco.k12.fl.us;
brobbdav@pasco.k12.fl.us;
sschultz@pasco.k12.fl.us

Violations Comments

Violation #27. Design and fabrication
Ice scoop has long crack at the tip. Potential for physical contamination. Insulated pot in use for holding wrapped hot dogs hot, rusted through between electrical components and the part of pot that holds water. Injury hazard, replace ASAP.
REFERENCE; Designed. 64E-11.006(2). All equipment will be the proper design and fabrication.

Inspection Conducted By: Mary Bayandrian (61970)
Work: (813) 345-3285
Date: 11/10/2015

Inspector Signature:

Handwritten signature of Mary Bayandrian.

Client Signature:

Handwritten signature of Shannon Schultz.