

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 51-48-1554618
Name of Facility: R B Stewart Middle School Gymnasium (Level 3)
Address: 38505 10th Avenue
City, Zip: Zephyrhills 33542

Correct By: Next Inspection
Re-Inspection Date: None

Type: School (9 months or less)
Owner: District School Board of Pasco County
Person In Charge: Leroy, Christo Phone: (813) 794-6500

Inspection Information

Purpose: Routine
Inspection Date: 11/4/2015

Begin Time: 06:00 PM
End Time: 06:40 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

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	X 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	X 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	

Inspector Signature:

Annela Dancy

Client Signature:

Helen Mendon

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General Comments

Inspection was conducted during the girls basketball game.

Previous violations #2, #30 and #22 have been corrected.
The handwashing temperature was within range at 120 degrees F.

Cold and hot holding units are within acceptable range. The reach in refrigerator is reading at 40 degrees F. The hot unit is reading at 183 degrees F. The hot dog was temperature at 150 degrees. The establishment is selling prepackaged chips, candy, and cheese. Soft drinks are also being served.

Email Address(es): bburgess@pasco.k12.fl.us;
lchristo@pasco.k12.fl.us

Violations Comments

Violation #26. Dishwashing facilities

REPEAT: Unable to locate the test strips and sanitizer

CODE REFERENCE: Dishwashing. 64E-11.006(m)-(o). There will be appropriate dishwashing equipment.

Violation #30. Methods of washing

REPEAT: Washing sinks need to be labeled accordingly.

Methods of Washing. 64E-11.006(5). There will be approved methods of washing, rinsing, and sanitizing all required equipment.

Inspection Conducted By: Pamela Dancey (35287)

Work: 352-521-1450 ext. 6164

Date: 11/4/2015

Inspector Signature:

Pamela Dancey

Client Signature:

Helen Mendez