

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 51-48-1352717  
Name of Facility: Gulf High School Baseball Concession (Level 3)  
Address: 5535 School Road  
City, Zip: New Port Richey 34652  
  
Type: School (9 months or less)  
Owner: District School Board of Pasco County  
Person In Charge: Kim Davis, Principal Phone: (727) 774-3300

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

**Inspection Information**

Purpose: Routine  
Inspection Date: 2/3/2016

Begin Time: 06:20 PM  
End Time: 06:45 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          | 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                                   |                                     |

Inspector Signature:

Client Signature:

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General Comments

Stand in operation this inspection.

Menu consists of pulled pork held in crock pot (160), pretzels, fries, popcorn, hot dogs cooked on George Forman grill, and prepackaged snacks and soft drinks.

All ware washing is to be done in cafeteria.

No violation noted this inspection.

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

Violations Comments

No Violation Comments Available

Inspection Conducted By: Mary Mooney (29088)  
Work: (727) 861-5661 ex. 0387  
Date: 2/3/2016

Inspector Signature:

Client Signature: