

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



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Facility Information

RESULT: Satisfactory

Permit Number: 51-48-1357429
Name of Facility: Zephyrhills High School Baseball Concession
Address: 6335 12th Street
City, Zip: Zephyrhills 33539

Correct By: Next Inspection
Re-Inspection Date: None

Type: School (9 months or less)
Owner: District School Board of Pasco County
Person In Charge: District School Board of Pasco County Phone: (727) 774-3443

Inspection Information

Purpose: Routine
Inspection Date: 3/18/2016

Begin Time: 06:15 PM
End Time: 07:00 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

FOOD SUPPLIES	17. Exclusion of personnel	34. Plumbing
1. Sources, etc.	18. Cleanliness	35. Toilet facilities
FOOD PROTECTION	19. Tobacco use	X 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	X 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	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:

Amelia Dancy

Client Signature:

e-mail

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General Comments

NOTE; Please note that the concession stand needs to be operating within their Risk Level Menu 3 Category. Hotdogs is on the menu and will be prepared on the grill. Discussed time and temperature with the volunteer mom. The menu also consists of pretzels, soda, bottled water, prepackaged candy, and chips.

Cheese sauce was at a temperature of 120 degrees F and the chili dip was at a temperature of 125 degrees F.

The utensils being used are disposable and are for a one time use.

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

Violations Comments

Violation #22. Refrigeration facilities/Thermometers

Violation #22 REPEAT: Replace missing thermometer in both the freezer and refrigerator

Refrigerators. 64E-11.006(1), (1)(a). There will be sufficient, working, refrigerators. Each refrigerator will have a working thermometer.

Violation #30. Methods of washing

Must have a 3 compartment sink if you want to be able to prepare hotdogs.

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

Violation #36. Handwashing facilities

REPEAT: Refill hand soap compartment.

Hand wash sign is missing.

Hand wash Sinks. 64E-11.007(5). Hand wash facilities will be located in employees' restrooms, food prep areas, and in mechanical dish wash areas.

Inspection Conducted By: Pamela Dancey (35287)

Work: 352-521-1450 ext. 6164

Date: 3/18/2016

Inspector Signature:

Pamela Dancey

Client Signature:

e-mail