

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 51-48-00207
Name of Facility: Land O Lakes High School
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: Pasco County School Board
Person In Charge: Wall, George Josh Zappe FNS Mgr Phone: (813) 794-9478

Inspection Information

Purpose: Routine
Inspection Date: 10/19/2016

Begin Time: 11:45 AM
End Time: 12:45 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	X 20. Handwashing	X 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	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

No General Comments Available

Email Address(es): gwall@pasco.k12.fl.us;
jzappe@pasco.k12.fl.us;
bburgess@pasco.k12.fl.us;
jhiggins@Pasco.k12.fl.us

Inspector Signature:

Client Signature:

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2 of 2

Violations Comments

Violation #20. Handwashing

Hand wash sink by the staff bathroom entrance needs hot water. Not there after running for a couple of minutes. Being addressed during inspection.
Other prep sink close to manager's office-adequate.
CODE REFERENCE: Washing Hands. 64E-11.005(5). Employees will wash their hands after: using the toilet, handling soiled equipment, coughing or using tobacco, eating, etc.

Violation #22. Refrigeration facilities/Thermometers

Provide thermometer visible at reach in refrigerator interior near preparation area. Built in gauge very sensitive, on 55F, upon opening, from the warm kitchen. Altoshaam umit A la carte built in and internal - both gauges out of order. Tested food temp at 146 F- Ok.
CODE REFERENCE: Refrigerators. 64E-11.006(1), (1)(a). There will be sufficient, working, refrigerators. Each refrigerator will have a working thermometer.

Violation #37. Garbage disposal

Open trash containers-3. Check bottom of first blue dumpster for leaks.
CODE REFERENCE; Garbage. 64E-11.007(6). Garbage will be disposed of to prevent vector harborage. Garbage containers will be leak proof. Outside storage will be on top of a smooth nonabsorbent material.

Inspection Conducted By: Mary Bayandrian (61970)
Inspector Contact Number: Work: (813) 345-3285 ex.
Print Client Name:
Date: 10/19/2016

Inspector Signature:

Handwritten signature of the inspector, Mary Bayandrian.

Client Signature:

Handwritten signature of the client, consisting of two distinct signatures.