

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 51-48-1278161
Name of Facility: Hudson High School Building Football Concession (Level 4)
Address: 14410 Cobra Way
City, Zip: Hudson 34669

Type: School (9 months or less)
Owner: District School Board of Pasco County
Person In Charge: Pasco Co. School Bd April / Chuck Phone: (727) 774-4200

Correct By: Next Inspection
Re-Inspection Date: None

Inspection Information

Purpose: Routine
Inspection Date: 10/21/2016

Begin Time: 06:00 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	X 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

Cooking hot dogs, burgers, on the outside grill. Selling peanuts, pretzels, popcorn, cookies, nacho chips / cheese, pickles, wrapped candy, soda cans bottles of beverages-individual portions, gatorade.

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

Violations Comments

Violation #22. Refrigeration facilities/Thermometers

Need thermometers at all refrigerators and freezers, at back room, also provide probe type thermometer for taking food temperatures of items being maintained cold or warm.

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

Violation #27. Design and fabrication

Discard containers that are cracked / chipped missing corners, as they are no longer as designed, not cleanable, may be sharp at broken edge. Broken container intended to use for sliced cheese on ice not used during inspection, to be taken out of use as unapproved, as observed.

CODE REFERENCE: Designed. 64E-11.006(2). All equipment will be the proper design and fabrication.

Violation #36. Handwashing facilities

Soap in dispenser - not functional / out, dish liquid being used until replenished.

CODE REFERENCE: Handwashing Sinks. 64E-11.007(5). Handwashing facilities will be located in employees' restrooms, food prep areas, and in mechanical dishwashing areas.

Inspection Conducted By: Mary Bayandrian (61970)
Inspector Contact Number: (727) 484-3785
Print Client Name:
Date: 10/21/2016

Inspector Signature:

Client Signature: