

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 51-48-00194  
Name of Facility: Hudson High School  
Address: 14410 Cobra Way  
City, Zip: Hudson 34669

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

Type: School (9 months or less)  
Owner: Pasco County School Board  
Person In Charge: Stephanie Baldwin, FNS Mgr / Demetra, Ast Mgr      Phone: (727) 774-4200

**Inspection Information**

Purpose: Routine  
Inspection Date: 11/2/2016

Begin Time: 10:00 AM  
End Time: 11:00 AM

**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	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	22. Refrigeration facilities/Thermometers	X 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

All foods placed on line as inspector arrived to the newly renovated cafeteria, all temperatures seem adequate, within proper required ranges.

Misunderstanding correction: Suggested method for "Share bin" for maintaining cold sealed foods in original package consists of a perforated container with ice for foods to be placed on, sitting above a deeper container that holds the melting ice water. Periodically, if ice is insufficient, it may need to be replenished, and the bottom container's water needs to be drained.

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wconnell@pasco.k12.fl.us

### Violations Comments

Violation #27. Design and fabrication

Replace can openers / blades, shedding metal chips.

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

Violation #37. Garbage disposal

Small blue dumpster has lid open, (emptied recently?) lots of food, trash, debris inside, some on the ground, overwhelming trash odor and flies around it. Needs to be addressed by hosekeeping staff, or call the dumpster company to address ASAP.

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.

Violation #39. Other facilities and operations

Ice machine in-line filter replaced April 2016, needs date for next due filter replacement service date. Adjust drain line pipes behind machine, currently releasing water partly on the floor behind ice machine. Manager advised she had also noticed it this morning, called for work to be done.

CODE REFERENCE: Other Facilities. 64E-11.008. Floors, walls, and ceilings shall be smooth and washable. 20 foot candles of light shall be provided. Adequate ventilation shall be provided. A mop sink or garbage can wash down will be provided. No living quarter shall open to the facility. No live animals. Exterior area shall be kept clean.

Inspection Conducted By: Mary Bayandrian (61970)

Inspector Contact Number: (727) 484-3785

Print Client Name:

Date: 11/2/2016

Inspector Signature:

Client Signature: