

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 51-48-00196  
Name of Facility: Northwest Elementary School  
Address: 14302 Cobra Way  
City, Zip: Hudson 34667

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

Type: School (9 months or less)  
Owner: Pasco County School Board  
Person In Charge: Weltz, Anthony Phone: (727) 868-9511

**Inspection Information**

Purpose: Routine  
Inspection Date: 11/2/2016

Begin Time: 12:45 PM  
End Time: 01:15 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**

1. Sources, etc.

**FOOD PROTECTION**

- X 2. Stored temperature  
3. No further cooking/Rapid cooling  
4. Thawing  
5. Raw fruits  
6. Pork cooking  
7. Poultry cooking  
8. Other animal cooking  
9. Least contact/Reheating  
10. Food container  
11. Buffet requirements  
12. Self-service condiments  
13. Reservice of food  
14. Sneeze guards  
15. Transportation of food  
16. Poisonous/Toxic materials  
**PERSONNEL**

**17. Exclusion of personnel**

18. Cleanliness  
19. Tobacco use  
20. Handwashing  
21. Handling of dishware  
**EQUIPMENT/UTENSILS**  
22. Refrigeration facilities/Thermometers  
23. Sinks  
24. Ice storage/Counter-protector  
25. Ventilation/Storage/Sufficient equipment  
26. Dishwashing facilities  
27. Design and fabrication  
28. Installation and location  
29. Cleanliness of equipment  
30. Methods of washing  
**SANITARY FACILITIES AND CONTROLS**  
31. Water supply  
32. Ice  
33. Sewage

**34. Plumbing**

35. Toilet facilities  
36. Handwashing facilities  
37. Garbage disposal  
38. Vermin control  
**OTHER FACILITIES AND OPERATIONS**  
39. Other facilities and operations  
**TEMPORARY FOOD SERVICE EVENTS**  
40. Temporary food service events  
**VENDING MACHINES**  
41. Vending machines  
**MANAGER CERTIFICATION**  
42. Manager certification  
**CERTIFICATES AND FEES**  
43. Certificates and fees  
**INSPECTION/ENFORCEMENT**  
44. Inspection/Enforcement

**General Comments**

No General Comments Available

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

**Inspector Signature:**

*Gregory E. Bynum*

**Client Signature:**

*Kim Bandy*

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Violations Comments

Violation #2. Stored temperature

Pulled Pork on line seems dry around 100F being replaced with warm batch from the hot unit before the next lunch group arrived. All other foods observed at proper temps.

CODE REFERENCE: Storage Temperature. 64E-11.004(1)(2). Food is stored at proper temperatures (less than or equal to 41°F or greater than or equal to 140°F).

Inspection Conducted By: Mary Bayandrian (61970)

Inspector Contact Number: (727) 484-3785

Print Client Name:

Date: 11/2/2016

Inspector Signature:

Client Signature: