

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 51-48-1206073
Name of Facility: Odessa Elementary School
Address: 1874 Ketzal Drive
City, Zip: New Port Richey 34655

Correct By: Next Inspection
Re-Inspection Date: None

Type: School (9 months or less)
Owner: District School Board of Pasco County
Person In Charge: Linda Osuba, FNS Mgr / Jeanetta Pisarcik, Asst Mgr Phone: (727) 346-3778

Inspection Information

Purpose: Routine
Inspection Date: 11/7/2016

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 | 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 | 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 | 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 serving line temps at proper range, riblet at 152 F, placing in bun upon request, to minimize temp loss. Great!
Recently replaced gasket on milk cooler door, pulled off by student last Friday, per manager.

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

Violations Comments

Violation #27. Design and fabrication
Recently replaced gasket, hangs loose on milk cooler door, damaged Friday, as as advised.
CODE REFERENCE: Designed. 64E-11.006(2). All equipment will be the proper design and fabrication.

Inspection Conducted By: Mary Bayandrian (61970)
Inspector Contact Number: (727) 484-3785
Print Client Name:
Date: 11/7/2016

Inspector Signature:

Handwritten signature of Mary Bayandrian.

Client Signature:

Handwritten signature of the client.