

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



Facility Information

RESULT: Satisfactory

Permit Number: 51-48-00340
Name of Facility: James Irvin Education Center
Address: 35830 S R 52
City, Zip: Dade City 33525

Type: School (9 months or less)
Owner: Pasco County School Board
Person In Charge: Sheila Phone: 727-432-1447

Correct By: Next Inspection
Re-Inspection Date: None

Inspection Information

Purpose: Routine
Inspection Date: 12/22/2016

Begin Time: 11:45 AM
End Time: 12:15 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	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	X 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	

Inspector Signature:

Pamela Dancy

Client Signature:

inDeMauy Payne

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General Comments

Satisfactory inspection at this time. The facility was serving lunch at time of inspection.

Wash sink was at 95 degrees and rinse was at 77 degrees.

Pizza was at 180 degrees, chicken sandwich was at 150 degrees, and milk was at 37.1 degrees.

Hot holding was at 200 degrees.

Sanitizing bucket at 150ppm.

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

Violations Comments

Violation #22. Refrigeration facilities/Thermometers

Missing thermometer in the reach in refrigerator.

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

Violation #24. Ice storage/Counter-protector

Please change the filter in the ice machine.

CODE REFERENCE: Storage. 64E-11.006(l)(c)-(e). There shall be sufficient, cabinets, water dispensing devices, storage for single service articles.

Violation #36. Handwashing facilities

The hot water is reading at 148 degrees which is too hot. This can cause burning. Please turn down.

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: Pamela Dancey (35287)
Inspector Contact Number: Work: 352-521-1450 ext. 6164
Print Client Name:
Date: 12/22/2016

Inspector Signature:

Pamela Dancey

Client Signature:

inDeMauy Payne