

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 51-48-00212  
 Name of Facility: Pasco Elementary School  
 Address: 37350 W Florida Avenue  
 City, Zip: Dade City 33525  
  
 Type: School (9 months or less)  
 Owner: Pasco County School Board  
 Person In Charge: Manager, Debbie Phone: (352) 524-5278

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

**Inspection Information**

Purpose: Routine  
 Inspection Date: 12/2/2016

Begin Time: 10:00 AM  
 End Time: 10:35 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	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
X 10. Food container	27. Design and fabrication	MANAGER CERTIFICATION
11. Buffet requirements	28. Installation and location	42. Manager certification
12. Self-service condiments	X 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:

*Amela Dancy*

Client Signature:

*D. White*

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2 of 2

### General Comments

Satisfactory inspection at this time. The facility was preparing for lunch.

Cold holding at -10 degree and hot holding at 170 degrees.  
Pizza at 153.1 degrees, green beans at 153.9, milk at 38 degrees.

Sanitize sink at 150ppm and sanitize bucket at 200ppm.  
Wash at 119, rinse at 119, and sanitize at 80 degrees.

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

### Violations Comments

Violation #10. Food container

Please ensure old and expired food is discarded.

CODE REFERENCE: Storage Containers. 64E-11.004(13)(14). Food storage containers shall be clean, covered, and marked with their contents. Refrigerated, ready-to-eat, potentially hazardous food prepared in the facility, must be marked with date of preparation, if held greater than 24 hours. Food must be stored six inches above the floor.

Violation #29. Cleanliness of equipment

Please polish the can opener.

CODE REFERENCE: Cleaned. 64E-11.006(4). All equipment will be maintained in a clean and sanitized manner.

Violation #39. Other facilities and operations

Floor grout needs cleaning.

In the dry storage room there is black like substance and water stains on the ceilings. The tiles needs to be repaired.

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: Pamela Dancey (35287)  
Inspector Contact Number: Work: 352-521-1450 ext. 6164  
Print Client Name:  
Date: 12/2/2016

Inspector Signature:

*Pamela Dancey*

Client Signature:

*[Handwritten Signature]*