

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 51-48-00222
Name of Facility: West Zephyrhills Elementary
Address: 37900 14th Avenue
City, Zip: Zephyrhills 33540

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

Type: School (9 months or less)
Owner: Pasco County School Board
Person In Charge: Quenneville, Diane Phone: (813) 794-6378

Inspection Information

Purpose: Routine
Inspection Date: 12/22/2016

Begin Time: 08:15 AM
End Time: 08:45 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

<p>FOOD SUPPLIES 1. Sources, etc.</p> <p>FOOD PROTECTION 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</p> <p>PERSONNEL</p>	<p>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</p>	<p>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</p>
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Inspector Signature:

Amela Dancy

Client Signature:

Lin Ann

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2 of 2

General Comments

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

The menu is prepackaged cereal, and milk. Milk was at a temperature of 38.5 degrees.

All cold holding units are within acceptable temperature range. Walk-in refrigerator at 35 degrees and walk-in freezer at -15 degrees.

Sanitize sink at 200ppm and sanitize bucket at 150ppm.
Wash sink at 110 degrees, rinse at 107 degrees, and sanitize at 72 degrees.

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

Violations Comments

No Violation Comments Available

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:

[Handwritten Signature]