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



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#### **Facility Information**

Permit Number: 51-48-00214

Name of Facility: San Antonio Elementary School

Address: 32416 Darby Road City, Zip: Dade City 33525

Type: School (9 months or less) Owner: Pasco County School Board

Person In Charge: Piersall, Kathryn Phone: (727) 848-6590

Re-Inspection Date: None

RESULT: Satisfactory

Correct By: None

## Inspection Information

Purpose: Routine Begin Time: 10:15 AM Inspection Date: 2/6/2017 End Time: 11:00 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** 

1. Sources, etc. 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 food16. 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

43. Certificates and fees

INSPECTION/ENFORCEMENT 44. Inspection/Enforcement

Inspector Signature:

Ken A

**Client Signature:** 

Down Center

Form Number: DH 4023 01/05 51-48-00214 San Antonio Elementary School

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



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#### **General Comments**

Facility was serving lunch during inspection. Tangerine chicken hot held at 163. All cold holding units are at acceptable temperatures. Wash at 107, rinse at 110, sanitize at 78 and 300 ppm. Satisfactory at this time.

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

#### **Violations Comments**

No Violation Comments Available

Inspection Conducted By: Kenneth Jones (904)

Inspector Contact Number: Work: (352) 521-1450 ex. 6161

Print Client Name: Date: 2/6/2017

**Inspector Signature:** 

Ken

**Client Signature:** 

Duw Censen

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