

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 51-48-00265
Name of Facility: Seven Springs Middle School
Address: 2441 Little Road
City, Zip: New Port Richey 34655

Correct By: Next Inspection
Re-Inspection Date: None

Type: School (9 months or less)
Owner: Pasco County School Board
Person In Charge: Ellerman, Tim Phone: (727) 836-6778

Inspection Information

Purpose: Routine
Inspection Date: 1/31/2017

Begin Time: 11:25 AM
End Time: 11:55 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 | 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 | 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 | X 32. Ice | |
| PERSONNEL | 33. Sewage | |

Inspector Signature:

M. Wilbur

Client Signature:

E. Marshall

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General Comments

NOTE- INSPECTION OCCURRED WHILE LUNCH WAS BEING SERVED.

OBSERVED HWS- TEMP 104F / EGG ROLLS 140F- DOOR OPENED REPEATEDLY DURING PREPARING AND SERVING LUNCH / MILK 36F / QUATERNARY AMMONIA- HAVE TEST STRIPS- SINK TESTED AT 400PPM- RECOMMEND DILUTING

SERV SAFE FOR DENISE DELSARDO EXPIRES 3-6-17, CERT. NO. 8880798 / SERV SAFE FOR BONNIE S. FERRIOLO EXPIRES 3-6-17, CERT. NO. 8880800

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

Violations Comments

Violation #32. Ice

MAINTAIN ICE MACHINE IN A CLEAN AND SANITARY MANNER. OBSERVED A SMALL AMOUNT OF BIOGROWTH ON INSIDE PANEL OF ICE MACHINE AT TIME OF INSPECTION- CORRECTED AT TIME OF INSPECTION.

CODE REFERENCE: Ice. 64E-11.004(19). Ice brought into the facility will be from an approved source.

Inspection Conducted By: Rachel Wilkins (85862)
Inspector Contact Number: 727-841-4425 opt. 5
Print Client Name:
Date: 1/31/2017

Inspector Signature:

Client Signature: