

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 51-48-1352717
 Name of Facility: Gulf High School Baseball Concession (Level 3)
 Address: 5535 School Road
 City, Zip: New Port Richey 34652

 Type: School (9 months or less)
 Owner: District School Board of Pasco County
 Person In Charge: District School Board of Pasco County Phone: (727) 774-3300

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

Inspection Information

Purpose: Routine
 Inspection Date: 3/3/2017

Begin Time: 06:15 PM
 End Time: 06:40 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 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 food 16. 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 X 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 INSPECTION/ENFORCEMENT 44. Inspection/Enforcement
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Inspector Signature:

Client Signature:

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General Comments

Stand in operation this inspection.

Menu consists of hamburgers and hot dogs cooked on George Foreman grill, nachos, and prepackaged snacks and drinks.

No three compartment sink, all warewashing is done in cafeteria.

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

Violations Comments

Violation #25. Ventilation/Storage/Sufficient equipment

Unable to locate stem thermometer to monitor cooking temperatures.

CODE REFERENCE: Hoods. 64E-11.006(1)(g)-(l). There will be approved hoods over cooking equipment. Proper dispensers for tableware. There will be sufficient spoons, scoops in the food prep and service areas and sufficient utensils. Dipper wells for ice cream. There will be a janitor sink or can wash.

Inspection Conducted By: Mary Mooney (29088)
Inspector Contact Number: Work: (727) 841-4425 ex. 0387
Print Client Name:
Date: 3/3/2017

Inspector Signature:

Client Signature: