

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 51-48-01535
Name of Facility: Seven Oaks Elementary School
Address: 27633 Mystic Oaks Boulevard
City, Zip: Wesley Chapel 33543

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

Type: School (9 months or less)
Owner: District School Board of Pasco Co
Person In Charge: District School Board of Pasco Co Phone: (813) 794-0778

Inspection Information

Purpose: Routine
Inspection Date: 3/3/2017

Begin Time: 11:30 AM
End Time: 12:00 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

<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 X 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:

Client Signature:

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2 of 2

General Comments

Facility was serving lunch during inspection.
All cold and hot holding units were at acceptable temperatures.
Pizza hot held at 147 degrees.
Wash at 109, rinse at 111, and sanitize at 76 and 200 ppm.
Reach in fridge door has been fixed.
On the spot corrections for improper storage of foods by the FNS manager.

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

Violations Comments

Violation #18. Cleanliness
Cook was not wearing a hair restraint during food prep operations.
CODE REFERENCE: Clothing. 64E-11.005(2). Employees must wear a hair restraint and clean outer clothing. Gloves must be worn when nails are polished, artificial, or no trimmed.

Inspection Conducted By: Kenneth Jones (904)
Inspector Contact Number: Work: (352) 521-1450 ex. 6161
Print Client Name:
Date: 3/3/2017

Inspector Signature:

Handwritten signature of Kenneth Jones.

Client Signature:

Handwritten signature of Christina Burger.