

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 51-48-01147
Name of Facility: Centennial Middle School
Address: 30851 Centennial Road
City, Zip: Dade City 33523

Correct By: None
Re-Inspection Date: None

Type: School (9 months or less)
Owner: Pasco County School Board
Person In Charge: Donna Braxton Phone: 352-524-9778

Inspection Information

Purpose: Routine
Inspection Date: 4/26/2017

Begin Time: 08:15 AM
End Time: 09:00 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

<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</p> <p>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</p> <p>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</p> <p>OTHER FACILITIES AND OPERATIONS 39. Other facilities and operations</p> <p>TEMPORARY FOOD SERVICE EVENTS 40. Temporary food service events</p> <p>VENDING MACHINES 41. Vending machines</p> <p>MANAGER CERTIFICATION 42. Manager certification</p> <p>CERTIFICATES AND FEES 43. Certificates and fees</p> <p>INSPECTION/ENFORCEMENT 44. Inspection/Enforcement</p>
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Inspector Signature:

Arnela Doney

Client Signature:

Darla Veloz

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General Comments

Satisfactory inspection at this time.

The establishment was serving breakfast at the time of the inspection.

Pancakes was at 200 degrees, milk was at 36 degrees, fresh banana and juice was for breakfast.

The freezers and refrigerators are within temperature range.

The sanitize bucket was at 150ppm. Sanitize sink was at 200ppm. Wash sink was at 120 degrees, rinse was at 72 degrees, and sanitize was at 71 degrees.

The handwashing sink was within temperature range at 113 degrees.

Email Address(es): bburgess@pasco.k12.fl.us;
dbraxton@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: 4/26/2017

Inspector Signature:

Pamela Dancey

Client Signature:

Ruth Velasco