

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 51-48-00220  
Name of Facility: Lacoochee Elementary School  
Address: 38815 Cummer Road  
City, Zip: Dade City 33525

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

Type: School (9 months or less)  
Owner: Pasco County School Board  
Person In Charge: Nyman, Lisa Phone: (352) 583-3101

**Inspection Information**

Purpose: Routine  
Inspection Date: 4/24/2017

Begin Time: 08:30 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**

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	X 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	32. Ice	
PERSONNEL	33. Sewage	

Inspector Signature:

*Samuel Nancy*

Client Signature:

*Lisa Nyman*

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



2 of 2

### General Comments

Satisfactory inspection at this time.  
The establishment was serving breakfast at time of inspection.

Handwash sink was at 119 degrees.  
Wash sink at 98 degrees, rinse at 89 degrees, and sanitize at 90 degrees.  
Sanitize sink at 150ppm.

Breakfast was box cereal. Milk was at 43 degrees and the juice was at 37 degrees  
Cold holding units are all within temperature range.

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

### Violations Comments

Violation #39. Other facilities and operations  
The ceiling in the dry storage room needs to be repaired.

The baseboard needs repair in the cafeteria located next to the reach in milk refrigerator.

CODE REFERENCE: Other Facilities. 64E-11.008. Floors, walls, and ceilings shall be smooth and washable. 20 foot candles of light shall be provided. Adequate ventilation shall be provided. A mop sink or garbage can wash down will be provided. No living quarter shall open to the facility. No live animals. Exterior area shall be kept clean.

Inspection Conducted By: Pamela Dancey (35287)  
Inspector Contact Number: Work: 352-521-1450 ext. 6164  
Print Client Name:  
Date: 4/24/2017

Inspector Signature:

*Pamela Dancey*

Client Signature:

*L. A. Nyman*