

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 51-48-00223  
Name of Facility: Pasco Middle School  
Address: 13925 14th Street  
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: Follick, Tina Phone: (352) 524-8478

**Inspection Information**

Purpose: Routine  
Inspection Date: 4/25/2017

Begin Time: 10:45 AM  
End Time: 11:15 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                              | X 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       | 32. Ice                                      |                                     |
| PERSONNEL                           | 33. Sewage                                   |                                     |

Inspector Signature:

*Daniela Dancy*

Client Signature:

*Tina Follick*

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### General Comments

Satisfactory inspection at this time.

The facility was serving lunch at the time of the inspection.

Handwashing sink is reading at 125 degrees.

Wash sink was at 109 degrees, rinse sink was at 82 degrees, and sanitize sink was at 76 degrees.

Sanitize sink at 200ppm and the sanitize bucket was at 150ppm.

All cold holding units are within acceptable temperature range.

grapes were at 33.8 degrees and milk was at 38.9 degrees.

All hot holding units are within acceptable temperature range.  
The chicken was at 187 degrees and the beef was at 141 degrees.

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

### Violations Comments

Violation #36. Handwashing facilities

REPEAT: The water temperature at the handwashing sinks are too hot. It is reading at 125 degrees.

CODE REFERENCE: Handwashing Sinks. 64E-11.007(5). Handwashing facilities will be located in employees' restrooms, food prep areas, and in mechanical dishwashing areas.

Inspection Conducted By: Pamela Dancey (35287)  
Inspector Contact Number: Work: 352-521-1450 ext. 6164  
Print Client Name:  
Date: 4/25/2017

Inspector Signature:

*Pamela Dancey*

Client Signature:

*Jina Follick*