

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 51-48-00216  
Name of Facility: R B Cox Elementary School  
Address: 37615 Martin Luther King Boulevard  
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: Ludi Tijerina Phone: (352) 567-5360

**Inspection Information**

Purpose: Routine  
Inspection Date: 4/25/2017

Begin Time: 09:30 AM  
End Time: 10:00 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><b>FOOD SUPPLIES</b> 1. Sources, etc.</p> <p><b>FOOD PROTECTION</b> 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><b>PERSONNEL</b></p>	<p>17. Exclusion of personnel 18. Cleanliness 19. Tobacco use 20. Handwashing 21. Handling of dishware <b>EQUIPMENT/UTENSILS</b> 22. Refrigeration facilities/Thermometers 23. Sinks X 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 <b>SANITARY FACILITIES AND CONTROLS</b> 31. Water supply 32. Ice 33. Sewage</p>	<p>34. Plumbing 35. Toilet facilities 36. Handwashing facilities 37. Garbage disposal 38. Vermin control <b>OTHER FACILITIES AND OPERATIONS</b> 39. Other facilities and operations <b>TEMPORARY FOOD SERVICE EVENTS</b> 40. Temporary food service events <b>VENDING MACHINES</b> 41. Vending machines <b>MANAGER CERTIFICATION</b> 42. Manager certification <b>CERTIFICATES AND FEES</b> 43. Certificates and fees <b>INSPECTION/ENFORCEMENT</b> 44. Inspection/Enforcement</p>
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Inspector Signature:

*Amela Danuy*

Client Signature:

*[Signature]*

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### General Comments

Satisfactory inspection at this time.

The establishment was in between services at time of the inspection. They were preparing for lunch.

Hand wash sink was at 120 degrees.

Wash sink was at 96 degrees, rinse was at 87 degrees, and sanitize was at 87 degrees. Sanitize sink was at 200ppm and sanitize bucket was at 150ppm.

All cold and hot holding units was within temperature range.

Milk was at 22.9degrees. Salad was at 30 degrees.

Egg rolls was at 167 degrees and grilled cheese was at 165 degrees.

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

### Violations Comments

Violation #24. Ice storage/Counter-protector

Please change the filter for the ice machine.

CODE REFERENCE: Storage. 64E-11.006(l)(c)-(e). There shall be sufficient, cabinets, water dispensing devices, storage for single service articles.

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:

*[Handwritten Signature]*