

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 51-48-1357429  
Name of Facility: Zephyrhills High School Baseball Concession  
Address: 6335 12th Street  
City, Zip: Zephyrhills 33539

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

Type: School (9 months or less)  
Owner: District School Board of Pasco County  
Person In Charge: District School Board of Pasco County      Phone: (813) 794-2000

**Inspection Information**

Purpose: Routine  
Inspection Date: 4/20/2017

Begin Time: 06:30 PM  
End Time: 07:15 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**

<b>FOOD SUPPLIES</b>	17. Exclusion of personnel	34. Plumbing
1. Sources, etc.	18. Cleanliness	35. Toilet facilities
<b>FOOD PROTECTION</b>	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	<b>EQUIPMENT/UTENSILS</b>	<b>OTHER FACILITIES AND OPERATIONS</b>
5. Raw fruits	X 22. Refrigeration facilities/Thermometers	39. Other facilities and operations
6. Pork cooking	23. Sinks	<b>TEMPORARY FOOD SERVICE EVENTS</b>
7. Poultry cooking	24. Ice storage/Counter-protector	40. Temporary food service events
8. Other animal cooking	25. Ventilation/Storage/Sufficient equipment	<b>VENDING MACHINES</b>
9. Least contact/Reheating	26. Dishwashing facilities	41. Vending machines
10. Food container	27. Design and fabrication	<b>MANAGER CERTIFICATION</b>
11. Buffet requirements	28. Installation and location	42. Manager certification
12. Self-service condiments	X 29. Cleanliness of equipment	<b>CERTIFICATES AND FEES</b>
13. Reservice of food	30. Methods of washing	43. Certificates and fees
14. Sneeze guards	<b>SANITARY FACILITIES AND CONTROLS</b>	<b>INSPECTION/ENFORCEMENT</b>
15. Transportation of food	31. Water supply	44. Inspection/Enforcement
16. Poisonous/Toxic materials	32. Ice	
<b>PERSONNEL</b>	33. Sewage	

**Inspector Signature:**

*Amela Dancy*

**Client Signature:**

*Robert McClellan*

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### General Comments

Inspection was conducted during the baseball game.

Satisfactory inspection at this time.

Handwash sink was at 113 degrees. The utensils used for the food are disposable.

Hamburgers cooked to 190 degrees on the grill. Hotdogs cooked to 165 degrees on the grill.

Nachos and cheese sauce. The cheese was at 149 degrees. The facility is also serving chips, candy, can and bottled soft drinks and bottled water.

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

### Violations Comments

Violation #22. Refrigeration facilities/Thermometers

REPEAT: Missing thermometers in the refrigerators and freezers.

CODE REFERENCE: Refrigerators. 64E-11.006(1), (1)(a). There will be sufficient, working, refrigerators. Each refrigerator will have a working thermometer.

Violation #29. Cleanliness of equipment

Microwave needs to be cleaned.

CODE REFERENCE: Cleaned. 64E-11.006(4). All equipment will be maintained in a clean and sanitized manner.

Inspection Conducted By: Pamela Dancey (35287)  
Inspector Contact Number: Work: 352-521-1450 ext. 6164  
Print Client Name:  
Date: 4/20/2017

Inspector Signature:

*Pamela Dancey*

Client Signature:

*Robert McClellan*