

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 51-48-1278248  
Name of Facility: Anclote High School Football Concession (Level 4)  
Address: 1540 Sweetbriar Drive  
City, Zip: Holiday 34691

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

Type: School (9 months or less)  
Owner: District School Board of Pasco County  
Person In Charge: Alex Astone Phone: (813) 794-0191

**Inspection Information**

Purpose: Routine  
Inspection Date: 8/30/2017

Begin Time: 09:15 AM  
End Time: 09:35 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**

<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	X 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	22. Refrigeration facilities/Thermometers	X 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	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:

*[Handwritten Signature]*

Client Signature:

*Forwarded to Platmer/Jon/School*

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



2 of 2

**General Comments**

Concession stand not in operation at time of inspection  
Menu consist of hamburges, hotdogs, soda  
Recommend good cleaning of floors and shelves before next use.  
Email Address(es): bburgess@pasco.k12.fl.us;  
asstone@pasco.k12.fl.us

**Violations Comments**

Violation #20. Handwashing  
Need to have an employee hand wash at sink  
CODE REFERENCE: Washing Hands. 64E-11.005(5). Employees will wash their hands after: using the toilet, handling soiled equipment, coughing or using tobacco, eating, etc.

Violation #39. Other facilities and operations  
Need to keep shelves clean of debris  
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: Ken Maguire (62174)  
Inspector Contact Number: Work: (727) 841-4425 ex. 3786  
Print Client Name: Alex Astone  
Date: 8/30/2017

Inspector Signature:

Handwritten signature of Ken Maguire.

Client Signature:

Handwritten signature: "E-mailed to Platmer@pasco.k12.fl.us"