

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 51-48-1287653  
Name of Facility: Anclote High School Indoor Concession (Level 3)  
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: (727) 246-3000

**Inspection Information**

Purpose: Routine  
Inspection Date: 8/30/2017

Begin Time: 09:35 AM  
End Time: 09:50 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	X 20. Handwashing	37. Garbage disposal
3. No further cooking/Rapid cooling	21. Handling of dishware	X 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	X 32. Ice	
PERSONNEL	33. Sewage	

Inspector Signature:

*[Handwritten Signature]*

Client Signature:

*[Handwritten Signature]*

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**General Comments**

Concession stand not in operation at time of inspection  
Menu consist of cheesburger, pizza and soda  
Email Address(es): bburgess@pasco.k12.fl.us;  
aastone@pasco.k12.fl.us

**Violations Comments**

Violation #20. Handwashing  
Need to have a handwashing sign at employee's handwash 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 #32. Ice  
Build up of slime on ice barrier  
CODE REFERENCE: Ice. 64E-11.004(19). Ice brought into the facility will be from an approved source.

Violation #38. Vermin control  
Observed dead roach in front of refrigerator, recommend clean and continue with current pest control measures  
CODE REFERENCE: Vermin. 64E-11.007(7). Effective measures shall be taken to protect against rodents, flies, roaches and other vermin. All openings to the outside are protected against vector entrance.

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 of Alex Astone.