

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 51-48-01595  
Name of Facility: Charles S. Rushe Middle School  
Address: 18654 Mentmore Boulevard  
City, Zip: Land O Lakes 34638

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

Type: School (9 months or less)  
Owner: Pasco County School Board  
Person In Charge: Dibiasi, Sheri Phone: (727) 774-2443

**Inspection Information**

Purpose: Routine  
Inspection Date: 8/23/2017

Begin Time: 09:20 AM  
End Time: 10:05 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</p> <p><b>EQUIPMENT/UTENSILS</b> 22. Refrigeration facilities/Thermometers 23. Sinks 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</p> <p><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</p> <p><b>OTHER FACILITIES AND OPERATIONS</b> 39. Other facilities and operations</p> <p><b>TEMPORARY FOOD SERVICE EVENTS</b> 40. Temporary food service events</p> <p><b>VENDING MACHINES</b> 41. Vending machines</p> <p><b>MANAGER CERTIFICATION</b> 42. Manager certification</p> <p><b>CERTIFICATES AND FEES</b> 43. Certificates and fees</p> <p><b>INSPECTION/ENFORCEMENT</b> 44. Inspection/Enforcement</p>
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Inspector Signature:

Client Signature:

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### General Comments

Note: Inspection occurred just after delivery truck was received.

#### Main Kitchen-

3 HWS- has soap, paper towels, HW sign, temp > 100F / WIC- clean, has thermometer, everything dated and labeled, milk 35F / WIF- cold, clean, has thermometer, everything dated and labeled, food stored properly / ice machine- clean, with scoop stored properly in a clean bin next to ice machine / dry storage- okay, everything dated and labeled / 1CS / 2CS / 4CS- quaternary ammonia sanitizer- have test strips, sink tested at 200ppm / 4 2-door Alto-Shaam ovens / 1 2-door LBC oven / 2 2-door Baxter ovens / Cleveland soup pot / Cleveland stockpot / Xtreme steam oven / 2 Panasonic Pro II ovens / designated mop sink, with mops properly hanging to air dry / air curtain- functional / employee restroom- clean, lighting okay, HWS- has soap, paper towels, HW sign

FE October 2016

#### Serving Area-

2 HWS- has soap, paper towels, HW sign / 2 2-door RICs- clean, have thermometers, RTE foods / 1-door RIC 3- clean, has thermometer, RTE foods / 4 tabletop open RICs- clean, have thermometers, everything dated and labeled / 2 tabletop 1-door RICs- clean, have thermometers, empty / 2 ice cream freezers- cold, clean, have thermometers / 2 tabletop RIFs- cold, clean, have thermometers / 3 tabletop warmers- clean, have thermometers / steam table- clean, ground beef 145F / salad bar- clean / 3 2-door Alto-Shaam ovens

Remember to pay permit renewal fees by 9-30-17

No violations observed at time of inspection.

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

### Violations Comments

No Violation Comments Available

Inspection Conducted By: Rachel Wilkins (29088)  
Inspector Contact Number: 727-841-4425 opt. 5  
Print Client Name:  
Date: 8/23/2017

Inspector Signature:

Client Signature: