

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 51-48-01565  
Name of Facility: Oakstead Elementary School  
Address: 19925 Lake Patience Road  
City, Zip: Land O Lakes 34638

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

Type: School (9 months or less)  
Owner: Pasco County School Board  
Person In Charge: Kazmaier, Susie Phone: (813) 346-1500

**Inspection Information**

Purpose: Routine  
Inspection Date: 8/22/2017

Begin Time: 08:40 AM  
End Time: 09:25 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	20. Handwashing	37. Garbage disposal
3. No further cooking/Rapid cooling	21. Handling of dishware	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	X 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	32. Ice	
PERSONNEL	33. Sewage	

Inspector Signature:

*R. Wilkin*

Client Signature:

*[Signature]*

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### General Comments

3 HWS- has soap, paper towels, HW sign, temp > 100F / 2 1CS / 2CS / 4CS- quaternary ammonia sanitizer- have test strips / ice machine- clean, with scoop stored properly in a clean bin next to ice machine / 2-door RIC- clean, has thermometer, empty / WIC- clean, has thermometer, everything dated and labeled, milk 35F / WIF- cold, clean, has thermometer, everything dated and labeled / milk cooler- clean, has thermometer / steam table- clean, empty / 3 2-door Alto-Shaam ovens / 3 2-door Baxter ovens / Panasonic Pro II steamer / Xtreme steam oven / Cleveland large stockpot / Cleveland soup pot / sanitized utensils stored properly facing the same direction / designated mop sink / air curtain functional / dumpster lids closed / chemicals stored separate from food

2 FE March 2017

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

ServSafe for Susan Stohs expires 10-21-2021, Cert. No. 14307347 / ServSafe for Kimberly Landisrenner expires 3-2-2022, Cert. No. 14816006

Note: Observed handles of utensils starting to become worn at time of inspection- recommend replacing soon.

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

### Violations Comments

Violation #27. Design and fabrication

Ensure food equipment surfaces are smooth, impervious and easily cleanable to protect against contamination. Observed cutting boards very worn with surfaces no longer impervious at time of inspection.

Maintain equipment according to manufacturer specifications. Observed a hole in the top of milk cooler, where a latch used to be, and covered with duct tape at time of inspection.

CODE REFERENCE: Designed. 64E-11.006(2). All equipment will be the proper design and fabrication.

Inspection Conducted By: Rachel Wilkins (29088)  
Inspector Contact Number: 727-841-4425 opt. 5  
Print Client Name:  
Date: 8/22/2017

Inspector Signature:

Client Signature: