

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 51-48-01564  
Name of Facility: Gulf Highlands Elementary School  
Address: 8019 Gulf Highlands Drive  
City, Zip: Port Richey 34668  
  
Type: School (9 months or less)  
Owner: Pasco County School Board  
Person In Charge: Pasco County School Board / Jennie Sutton Phone: (727) 774-7700

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

**Inspection Information**

Purpose: Routine  
Inspection Date: 1/30/2018

Begin Time: 11:45 AM  
End Time: 12:30 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**

|                                     |                                              |                                     |
|-------------------------------------|----------------------------------------------|-------------------------------------|
| 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                  | 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:

*George Rizer*

Client Signature:

*J. Sutton*

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**General Comments**

OBSERVED: Public water and public sewer; Walk-in cooler 34 F; Walk-in freezer -1 F; Reach-in cooler #1, #2 (35,36) F; Reach-in milk cooler #1, #2 (35,37) F; Milk expiration date(s) 2-10,12,13-18; Warmer(s) 152 F and 165 F; Hot holding - lunch service (Hamburgers / Cheeseburgers, cheesy bread w/ tomato sauce, and french fries) 155 F; Sanitizer and test strips observed; 3 / 4-compartment sink(s) in use during inspection, observed at 200 ppm; Dryer vented outside in laundry room; No violations observed during this inspection.

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

**Violations Comments**

No Violation Comments Available

Inspection Conducted By: George Rizos (67936)  
Inspector Contact Number: Work: (727) 841-4425 ex. 0381  
Print Client Name:  
Date: 1/30/2018

Inspector Signature:

*George Rizos*

Client Signature:

*jsutton*