

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 51-48-00207
Name of Facility: Land O Lakes High School
Address: 20325 Gator Lane
City, Zip: Land O' Lakes 34639

Correct By: Next Inspection
Re-Inspection Date: None

Type: School (9 months or less)
Owner: Pasco County School Board
Person In Charge: Zappe, Josh Phone: (813) 794-9478

Inspection Information

Purpose: Routine
Inspection Date: 3/27/2018

Begin Time: 10:00 AM
End Time: 11:00 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>FOOD SUPPLIES</p> <p>X 1. Sources, etc.</p> <p>FOOD PROTECTION</p> <p>2. Stored temperature</p> <p>3. No further cooking/Rapid cooling</p> <p>4. Thawing</p> <p>5. Raw fruits</p> <p>6. Pork cooking</p> <p>7. Poultry cooking</p> <p>8. Other animal cooking</p> <p>9. Least contact/Reheating</p> <p>10. Food container</p> <p>11. Buffet requirements</p> <p>12. Self-service condiments</p> <p>13. Reservice of food</p> <p>14. Sneeze guards</p> <p>15. Transportation of food</p> <p>16. Poisonous/Toxic materials</p> <p>PERSONNEL</p>	<p>17. Exclusion of personnel</p> <p>18. Cleanliness</p> <p>19. Tobacco use</p> <p>20. Handwashing</p> <p>21. Handling of dishware</p> <p>EQUIPMENT/UTENSILS</p> <p>22. Refrigeration facilities/Thermometers</p> <p>23. Sinks</p> <p>24. Ice storage/Counter-protector</p> <p>25. Ventilation/Storage/Sufficient equipment</p> <p>26. Dishwashing facilities</p> <p>27. Design and fabrication</p> <p>28. Installation and location</p> <p>29. Cleanliness of equipment</p> <p>30. Methods of washing</p> <p>SANITARY FACILITIES AND CONTROLS</p> <p>31. Water supply</p> <p>32. Ice</p> <p>33. Sewage</p>	<p>34. Plumbing</p> <p>35. Toilet facilities</p> <p>36. Handwashing facilities</p> <p>37. Garbage disposal</p> <p>38. Vermin control</p> <p>OTHER FACILITIES AND OPERATIONS</p> <p>39. Other facilities and operations</p> <p>TEMPORARY FOOD SERVICE EVENTS</p> <p>40. Temporary food service events</p> <p>VENDING MACHINES</p> <p>41. Vending machines</p> <p>MANAGER CERTIFICATION</p> <p>42. Manager certification</p> <p>CERTIFICATES AND FEES</p> <p>43. Certificates and fees</p> <p>INSPECTION/ENFORCEMENT</p> <p>44. Inspection/Enforcement</p>
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Inspector Signature:

Client Signature:

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General Comments

Notes

Ice OK, Laundry OK, DS OK, WIF frozen, WIC Ambient 38F, RIC NO PHF ambient 39F, CH Turkey 42F,
HH ground meat 172F, HTDM wash160F, rinse200F, 3CS- 300ppm
ServeSafe- J.Zappe 5/2019, C. Heider 11/2019, A.Pantoja 9/2020, K.Mahan 10/2021

Email Address(es): rbatchel@pasco.k12.fl.us;
bburgess@pasco.k12.fl.us;
crwillia@pasco.k12.fl.us;
jzappe@pasco.k12.fl.us

Violations Comments

Violation #1. Sources, etc.
Do not use dented cans. Observed a dented can during inspection.

Inspection Conducted By: Stefanie Herrera (61970)
Inspector Contact Number: Work: (727) 841-4425 ex.
Print Client Name:
Date: 3/27/2018

Inspector Signature:

Handwritten signature of Stefanie Herrera.

Client Signature:

Handwritten signature of the client.