

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 51-48-1206073
Name of Facility: Odessa Elementary School
Address: 1874 Ketzal Drive
City, Zip: New Port Richey 34655

Correct By: Next Inspection
Re-Inspection Date: None

Type: School (9 months or less)
Owner: District School Board of Pasco County
Person In Charge: Osuba, Linda Phone: (727) 246-3700

Inspection Information

Purpose: Routine
Inspection Date: 3/30/2018

Begin Time: 10:00 AM
End Time: 10:45 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 |
| X 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:

Staff

Client Signature:

Lisa Combs

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General Comments

Notes
HWS OK, Linen OK, Mop OK, DS OK, Ice OK, WIF frozen, WIC beef base 38F, RIC No PHF

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

Violations Comments

Violation #10. Food container
Discard potentially hazardous ready to eat food when expired or spoiled. Observed moldy bell peppers in walk in during inspection.
CODE REFERENCE: Storage Containers. 64E-11.004(13)(14). Food storage containers shall be clean, covered, and marked with their contents.
Refrigerated, ready-to-eat, potentially hazardous food prepared in the facility, must be marked with date of preparation, if held greater than 24 hours.
Food must be stored six inches above the floor.

Inspection Conducted By: Stefanie Herrera (61970)
Inspector Contact Number: Work: (727) 841-4425 ex.
Print Client Name:
Date: 3/30/2018

Inspector Signature:

Handwritten signature of Stefanie Herrera.

Client Signature:

Handwritten signature of Lisa Combs.