

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 51-48-00186
Name of Facility: Bayonet Point Middle School
Address: 11125 Little Road
City, Zip: New Port Richey 34654

Correct By: Next Inspection
Re-Inspection Date: None

Type: School (9 months or less)
Owner: Pasco County School Board
Person In Charge: Pasco County School Board / Joe Lowrey Phone: (727) 848-6590

Inspection Information

Purpose: Routine
Inspection Date: 5/2/2018

Begin Time: 12:15 PM
End Time: 01:00 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 | X 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:

Denny Rizon

Client Signature:

Joe Lowrey

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General Comments

OBSERVED: Public water and public sewer; Walk-in cooler 36 F; Walk-in freezer -8 F; Reach-in cooler 36 F; Reach-in warmer 145 F; Milk expiration date(s) 5-14,19-18; Sanitizers and test strips observed; Reach-in milk cooler(s) #1 (34) F, #2 (35) F; Lunch service, hot food temperatures taken (Beef / sloppy joes, chicken nuggets, and pizza slices) 132, 128, 134 F; Dish machine high temperature - per manufacturer is minimum wash 150 F and rinse 180 F to 195 F (Observed from memory gauges - wash 159 F, rinse 190 F); Dryer vented outside.

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

Violations Comments

Violation #28. Installation and location
-Handwash sink needs repair (located near employee break room on north wall); Repair / replace.
CODE REFERENCE: Installed. 64E-11.006(3). All equipment will be installed and located to facilitate cleaning and allow full compliance with this code.

Inspection Conducted By: George Rizos (67936)
Inspector Contact Number: Work: (727) 841-4425 ex. 0381
Print Client Name:
Date: 5/2/2018

Inspector Signature:

George Rizos

Client Signature:

Joe Lamy