

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 51-48-01070  
Name of Facility: Chasco Elementary/Middle School  
Address: 7702 Ridge Road  
City, Zip: Port Richey 34668

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

Type: School (9 months or less)  
Owner: Pasco County School Board  
Person In Charge: Lobalbo, Joanne      Phone: (555) 555-5555

**Inspection Information**

Purpose: Routine  
Inspection Date: 5/10/2018

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**

|                                     |  |                                       |
|-------------------------------------|--|---------------------------------------|
| 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                     | X 38. Vermin control                  |
| 4. Thawing                          | EQUIPMENT/UTENSILS                           | OTHER FACILITIES AND OPERATIONS       |
| 5. Raw fruits                       | 22. Refrigeration facilities/Thermometers    | X 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       | X 32. Ice                                    |                                       |
| PERSONNEL                           | 33. Sewage                                   |                                       |

Inspector Signature:

Client Signature:

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2 of 2

### General Comments

Notes  
HWS OK, DS OK, WIF frozen, WIC Potato 38F, RIC Turkey 40F, RIC2 Tomato 41F, Ice, HH marinara 140F, Burrito 143F, ground beef 173F, chicken 177F, teriyaki chicken 173F, FE May2017, HoodJuly2017 ServeSafe B.Revenny15779693 exp 11/2022, D.Sullivan 13295710 Exp2/2021

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

### Violations Comments

Violation #32. Ice  
Maintain ice machine in a clean and sanitized manner. Observed biogrowth on side wall of inner portion of ice machine.  
CODE REFERENCE: Ice. 64E-11.004(19). Ice brought into the facility will be from an approved source.

Violation #38. Vermin control  
Utilize effective measures are taken to protect against entrance of flying insects. Observed half of air curtain not working during inspection.  
CODE REFERENCE: Vermin. 64E-11.007(7). Effective measures shall be taken to protect against rodents, flies, roaches and other vermin. All openings to the outside are protected against vector entrance.

Violation #39. Other facilities and operations  
Maintain fans and ventilation in a clean and sanitized manner to prevent contamination of food. Observed fan above ice machine and 4 compartment sink with build up of dust and debris during inspection.  
CODE REFERENCE: Other Facilities. 64E-11.008. Floors, walls, and ceilings shall be smooth and washable. 20 foot candles of light shall be provided. Adequate ventilation shall be provided. A mop sink or garbage can wash down will be provided. No living quarter shall open to the facility. No live animals. Exterior area shall be kept clean.

Inspection Conducted By: Stefanie Herrera (61970)  
Inspector Contact Number: Work: (727) 841-4425 ex.  
Print Client Name:  
Date: 5/10/2018

Inspector Signature:

Client Signature: