

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 51-48-01597  
Name of Facility: Double Branch Elementary School  
Address: 31500 Chancey Road  
City, Zip: Wesley Chapel 33543  
  
Type: School (9 months or less)  
Owner: Pasco County School Board  
Person In Charge: Vullo, Marie Phone: (727) 774-2443

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

**Inspection Information**

Purpose: Routine  
Inspection Date: 5/15/2018

Begin Time: 01:45 PM  
End Time: 02:15 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    | 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       | 32. Ice                                      |                                       |
| PERSONNEL                           | 33. Sewage                                   |                                       |

Inspector Signature:

Client Signature:

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2 of 2

**General Comments**

Wash at 104, rinse at 99, and sanitize at 72 and 200 ppm.  
All cold holding units are at acceptable temperatures.  
Facility was cleaning up from lunch service during inspection.

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

**Violations Comments**

Violation #39. Other facilities and operations  
The sealer on the floor is coming up and making it hard to clean and sanitize.  
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: Kenneth Jones (904)  
Inspector Contact Number: Work: (352) 521-1450 ex. 6161  
Print Client Name:  
Date: 5/15/2018

Inspector Signature:

Client Signature: