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



1 of 2

## **Facility Information**

Permit Number: 51-48-01596 Name of Facility: New River Elementary School Address: 4710 River Glen Boulevard City, Zip: Wesley Chapel 33544

Type: School (9 months or less) Owner: Pasco County School Board Person In Charge: Ladig, Robin - Pasco County Sc Phone: (813) 346-0578

## **Inspection Information**

Purpose: Routine Inspection Date: 5/16/2018

## **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 1. Sources, etc. FOOD PROTECTION 2. Stored temperature 3. No further cooking/Rapid cooling 4. Thawing 5. Raw fruits 6. Pork cooking 7. Poultry cooking	<ol> <li>17. Exclusion of personnel</li> <li>18. Cleanliness</li> <li>19. Tobacco use</li> <li>20. Handwashing</li> <li>21. Handling of dishware</li> <li>EQUIPMENT/UTENSILS</li> <li>22. Refrigeration facilities/Thermometers</li> <li>23. Sinks</li> <li>24. Ice storage/Counter-protector</li> </ol>	<ul> <li>34. Plumbing</li> <li>35. Toilet facilities</li> <li>36. Handwashing facilities</li> <li>37. Garbage disposal</li> <li>38. Vermin control</li> <li>OTHER FACILITIES AND OPERATIONS</li> <li>39. Other facilities and operations</li> <li>TEMPORARY FOOD SERVICE EVENTS</li> <li>40. Temporary food service events</li> </ul>
<ol> <li>8. Other animal cooking</li> <li>9. Least contact/Reheating</li> </ol>	25. Ventilation/Storage/Sufficient equipment 26. Dishwashing facilities	VENDING MACHINES 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
<ol><li>Poisonous/Toxic materials</li></ol>	32. Ice	
PERSONNEL	33. Sewage	

**Inspector Signature:** 

**Client Signature:** 

Robadig

Form Number: DH 4023 01/05

51-48-01596 New River Elementary School

**RESULT:** Satisfactory

Correct By: None Re-Inspection Date: None

End Time: 10:45 AM

Begin Time: 10:15 AM

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2 of 2

# **General Comments**

Facility was preparing for lunch during inspection. Wash sinks were not in use. All cold and hot holding units were at acceptable temperatures. Potatos hot held at 141 degrees. Satisfactory at this time.

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

# **Violations Comments**

No Violation Comments Available

Inspection Conducted By: Kenneth Jones (904) Inspector Contact Number: Work: (352) 521-1450 ex. 6161 Print Client Name: Date: 5/16/2018

**Inspector Signature:** 

Client Signature:

Robadig

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