

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



Facility Information

RESULT: Satisfactory

Permit Number: 51-48-01562
Name of Facility: Trinity Oaks Elementary School
Address: 1827 Trinity Oaks Boulevard
City, Zip: New Port Richey 34655

Correct By: Next Inspection
Re-Inspection Date: None

Type: School (9 months or less)
Owner: Pasco County Schools
Person In Charge: Ledford, Tina Phone: (727) 774-0900

Inspection Information

Purpose: Routine
Inspection Date: 5/9/2018

Begin Time: 10:45 AM
End Time: 11:15 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

<p>FOOD SUPPLIES X 1. Sources, etc.</p> <p>FOOD PROTECTION X 2. Stored temperature 3. No further cooking/Rapid cooling 4. Thawing 5. Raw fruits 6. Pork cooking 7. Poultry cooking 8. Other animal cooking 9. Least contact/Reheating 10. Food container 11. Buffet requirements 12. Self-service condiments 13. Reservice of food 14. Sneeze guards 15. Transportation of food 16. Poisonous/Toxic materials</p> <p>PERSONNEL</p>	<p>17. Exclusion of personnel 18. Cleanliness 19. Tobacco use 20. Handwashing 21. Handling of dishware EQUIPMENT/UTENSILS 22. Refrigeration facilities/Thermometers 23. Sinks 24. Ice storage/Counter-protector 25. Ventilation/Storage/Sufficient equipment 26. Dishwashing facilities 27. Design and fabrication 28. Installation and location 29. Cleanliness of equipment 30. Methods of washing SANITARY FACILITIES AND CONTROLS 31. Water supply 32. Ice 33. Sewage</p>	<p>34. Plumbing 35. Toilet facilities 36. Handwashing facilities 37. Garbage disposal 38. Vermin control OTHER FACILITIES AND OPERATIONS 39. Other facilities and operations TEMPORARY FOOD SERVICE EVENTS 40. Temporary food service events VENDING MACHINES 41. Vending machines MANAGER CERTIFICATION 42. Manager certification CERTIFICATES AND FEES 43. Certificates and fees INSPECTION/ENFORCEMENT 44. Inspection/Enforcement</p>
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Inspector Signature:

Client Signature:

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General Comments

Notes
HWS OK, DS OK, Linen OK, WIF frozen, WIC OK, Hood June 2017, HH beans 160F, mashed potatoes 120F-145F, Sani 200ppm, 4CS not set up, ServeSafe T.Edrup 15779697 11/2022, C.Rocco 13295709 2/2022

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

Violations Comments

Violation #1. Sources, etc.
Do not use dented cans. Observed a dented can in dry storage during inspection.
CODE REFERENCE: Food Supplies 64E-11.003. All food is from approved sources. Food is not adulterated misbranded or spoiled. No foods from private homes. Ice must be from an approved source.

Violation #2. Stored temperature
Maintain hot held food at 140F or greater. Observed mashed potatoes not heated all the way through to 140F. Center was 120F and edges 145F during inspection.
CODE REFERENCE: Storage Temperature. 64E-11.004(1)(2). Food is stored at proper temperatures (less than or equal to 41°F or greater than or equal to 140°F).

Inspection Conducted By: Stefanie Herrera (61970)
Inspector Contact Number: Work: (727) 841-4425 ex.
Print Client Name:
Date: 5/9/2018

Inspector Signature:

Client Signature: