

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 51-48-00225
Name of Facility: Zephyrhills High School
Address: 6335 12th Street
City, Zip: Zephyrhills 33542

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

Type: School (9 months or less)
Owner: Pasco County School Board
Person In Charge: Rebecca Mastykarz
PIC Email: bburgess@pasco.k12.fl.us
Phone: (813) 782-9551

Inspection Information

Purpose: Routine
Inspection Date: 8/22/2018

Begin Time: 10:50 AM
End Time: 11:30 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 1. Sources, etc.</p> <p>FOOD PROTECTION 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</p> <p>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</p> <p>SANITARY FACILITIES AND CONTROLS 31. Water supply 32. Ice 33. Sewage</p> | <p>34. Plumbing X 35. Toilet facilities 36. Handwashing facilities X 37. Garbage disposal 38. Vermin control</p> <p>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> |
|---|---|---|

Inspector Signature:

Client Signature:

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General Comments

Satisfactory at time of inspection.

Sanitizer 200 ppm.
Taco meat at 141F.
Ham on salad bar at 41F.
Milk at 40F.
Reach in/walk in coolers/freezers in temp.
Note: dry storage room a/c currently not working properly, maintenance is working on it at time of inspection.

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

Violations Comments

Violation #35. Toilet facilities
Ensure door is kept closed to restroom (or keep door to locker area closed).
CODE REFERENCE: Toilets. 64E-11.007(4). Toilet rooms will comply with the plumbing authority having jurisdiction. Toilet rooms will be vented, provided with toilet paper, well lighted, and have self-closing doors.

Violation #37. Garbage disposal
Ensure dumpster lids are kept closed.
CODE REFERENCE: Garbage. 64E-11.007(6). Garbage will be disposed of to prevent vector harborage. Garbage containers will be leak proof. Outside storage will be on top of a smooth nonabsorbent material.

Inspection Conducted By: Alicia Steiert (85862)
Inspector Contact Number: Work: (352) 521-1450 ex. 6164
Print Client Name:
Date: 8/22/2018

Inspector Signature:

Client Signature: