

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



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 51-48-00184
Name of Facility: Anclote Elementary School
Address: 3610 Madison Street
City, Zip: Elfers 34680

Correct By: Next Inspection
Re-Inspection Date: None

Type: School (9 months or less)
Owner: Pasco County School Board
Person In Charge: Bratcher, Tina Phone: (727) 774-3200

Inspection Information

Purpose: Routine
Inspection Date: 9/7/2018

Begin Time: 09:45 AM
End Time: 10:15 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

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

8. Other animal cooking

9. Least contact/Reheating

10. Food container

X 11. Buffet requirements

12. Self-service condiments

13. Reservice of food

14. Sneeze guards

15. Transportation of food

16. Poisonous/Toxic materials

PERSONNEL

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

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

Inspector Signature:

Steph II

Client Signature:

Tina Bratcher

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



2 of 2

General Comments

Notes

HWS OK, DS OK, WIF frozen WIC OK, Ice filter change 8/22/2018, RICx2 OK, HH green beans 148F, 3CS/HTDM not in use, ServeSafe T. Bratcher exp 2/2023, R. Chapman exp 10/2022

Email Address(es): tbratche@pasco.k12.fl.us;
bburgess@pasco.k12.fl.us;
ethomas@pasco.k12.fl.us;
nwestmor@pasco.k12.fl.us

Violations Comments

Violation #11. Buffet requirements

Provide scoops with handles. Observed plastic cup in rice during inspection.

CODE REFERENCE: Buffets, Serving/Ice Dispensing Utensils. 64E-11.004(16),(19). Buffet foods shall be displayed and served to minimize contamination. Clean plates shall be made available to customers. Dispensing utensils shall be used to avoid unnecessary manual contact and stored properly.

Inspection Conducted By: Stefanie Herrera (61970)
Inspector Contact Number: Work: (727) 841-4425 ex.
Print Client Name:
Date: 9/7/2018

Inspector Signature:

Client Signature: