

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



1 of 2

**Facility Information**

**RESULT: Satisfactory**

Permit Number: 51-48-01598  
Name of Facility: Gulf Trace Elementary School  
Address: 3303 Gulf Trace Boulevard  
City, Zip: Holiday 34691

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

Type: School (9 months or less)  
Owner: Pasco County School Board  
Person In Charge: Burgess, Barry Phone: (727) 774-2443

**Inspection Information**

Purpose: Routine  
Inspection Date: 9/11/2018

Begin Time: 11:30 AM  
End Time: 12:00 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**

1. Sources, etc.

**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
  - X 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
- 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

**General Comments**

Notes  
HWS OK Ice OK, DS OK, HH-Chicken 120F-160F, Broccoli 150F, 4CS 300ppm, RIC OK, WIC milk 38F, WIF frozen

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

**Inspector Signature:**

**Client Signature:**

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Violations Comments

Violation #2. Stored temperature

Hold hot food at 140F or above. Observed chicken at 120F in hot hold unit during inspection. Corrected 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).

Violation #10. Food container

Label shelf stable food items with date of opening and throw away per manufacturers directions. Observed vanilla icing without a date of opening. Manufacturers directions state icing stable at room temperature for a week after opening any longer must be held in refrigerator. Thrown out during inspection.

CODE REFERENCE: Storage Containers. 64E-11.004(13)(14). Food storage containers shall be clean, covered, and marked with their contents.

Refrigerated, ready-to-eat, potentially hazardous food prepared in the facility, must be marked with date of preparation, if held greater than 24 hours.

Food must be stored six inches above the floor.

Inspection Conducted By: Stefanie Herrera (61970)

Inspector Contact Number: Work: (727) 841-4425 ex.

Print Client Name:

Date: 9/11/2018

Inspector Signature:

Client Signature: