

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



Facility Information

RESULT: Satisfactory

Permit Number: 51-48-00219
 Name of Facility: Pasco High School
 Address: 36850 S R 52
 City, Zip: Dade City 33525

Type: School (9 months or less)
 Owner: Pasco County School Board
 Person In Charge: Kimberly Frier Phone: (352) 567-6721
 PIC Email: kfrier@pasco.k12.fl.us

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 0	Begin Time: 07:50 AM
Inspection Date: 2/22/2019	Number of Repeat Violations (1-57 R): 0	End Time: 08:25 AM
Correct By: Next Inspection	Facility Grade: N/A	
Re-Inspection Date: None	Stop Sale: No	

Marking Key: IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility; COS=violation corrected on site; R=repeat violation from previous inspection

FoodBorne Illness Risk Factors And Public Health Interventions

SUPERVISION

- IN** 1. Demonstration of Knowledge/Training
- IN** 2. Certified Manager/Person in charge present

EMPLOYEE HEALTH

- IN** 3. Knowledge, responsibilities and reporting
- IN** 4. Proper use of restriction and exclusion
- IN** 5. Responding to vomiting & diarrheal events

GOOD HYGIENIC PRACTICES

- IN** 6. Proper eating, tasting, drinking, or tobacco use
- IN** 7. No discharge from eyes, nose, and mouth

PREVENTING CONTAMINATION BY HANDS

- IN** 8. Hands clean & properly washed
- IN** 9. No bare hand contact with RTE food
- IN** 10. Handwashing sinks, accessible & supplies

APPROVED SOURCE

- IN** 11. Food obtained from approved source
- NO** 12. Food received at proper temperature
- IN** 13. Food in good condition, safe, & unadulterated
- NA** 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

- IN** 15. Food separated & protected; Single-use gloves

- IN** 16. Food-contact surfaces; cleaned & sanitized

- NO** 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- NO** 18. Cooking time & temperatures
- NO** 19. Reheating procedures for hot holding
- NO** 20. Cooling time and temperature
- NO** 21. Hot holding temperatures

- IN** 22. Cold holding temperatures

- IN** 23. Date marking and disposition

- NA** 24. Time as PHC; procedures & records

CONSUMER ADVISORY

- NA** 25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS

- IN** 26. Pasteurized foods used; No prohibited foods

ADDITIVES AND TOXIC SUBSTANCES

- NA** 27. Food additives: approved & properly used
- IN** 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES

- NA** 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

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Good Retail Practices

SAFE FOOD AND WATER

- IN** 30. Pasteurized eggs used where required
- IN** 31. Water & ice from approved source
- IN** 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

- IN** 33. Proper cooling methods; adequate equipment
- NO** 34. Plant food properly cooked for hot holding
- IN** 35. Approved thawing methods
- IN** 36. Thermometers provided & accurate

FOOD IDENTIFICATION

- IN** 37. Food properly labeled; original container

PREVENTION OF FOOD CONTAMINATION

- IN** 38. Insects, rodents, & animals not present
- IN** 39. No Contamination (preparation, storage, display)
- IN** 40. Personal cleanliness
- IN** 41. Wiping cloths: properly used & stored
- NO** 42. Washing fruits & vegetables

PROPER USE OF UTENSILS

- IN** 43. In-use utensils: properly stored
- IN** 44. Equipment & linens: stored, dried, & handled
- IN** 45. Single-use/single-service articles: stored & used

- NO** 46. Slash resistant/cloth gloves used properly

UTENSILS, EQUIPMENT AND VENDING

- IN** 47. Food & non-food contact surfaces
- IN** 48. Ware washing: installed, maintained, & used; test strips
- OUT** 49. Non-food contact surfaces clean

PHYSICAL FACILITIES

- IN** 50. Hot & cold water available; adequate pressure
- IN** 51. Plumbing installed; proper backflow devices
- IN** 52. Sewage & waste water properly disposed
- IN** 53. Toilet facilities: supplied, & cleaned
- IN** 54. Garbage & refuse disposal
- IN** 55. Facilities installed, maintained, & clean
- IN** 56. Ventilation & lighting
- IN** 57. Permit; Fees; Application; Plans

This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida Administrative Code or Chapter 381.0072, Florida Statutes. Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.

Violations Comments

Violation #49. Non-food contact surfaces clean

Observed ice machine barrier in small kitchen with accumulation of biogrowth.

Ensure ice machine barrier is thoroughly cleaned and sanitized.

CODE REFERENCE: 64E-11.003(4). Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.

General Comments

Satisfactory at time of inspection.

Sanitizer 200 ppm 3 compartment sink/both kitchens.

All RIC/RIF and WIC/WIF at proper temps.

Observed temperatures:

Milk/RIC serving line 34F

Milk/WIC 28F

Deli meat/WIC thawing 21F

Hard boiled eggs/WIC 33F

At time of inspection, discussed training requirements.

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

bburgess@pasco.k12.fl.us;

spawelek@pasco.k12.fl.us

Inspector Signature:

Client Signature:

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



Inspection Conducted By: Alicia Steiert (85862)
Inspector Contact Number: Work: (352) 521-1450 ex. 6164
Print Client Name:
Date: 2/22/2019

Inspector Signature:

Handwritten signature of Alicia Steiert.

Client Signature:

Handwritten signature of the client.

Form Number: DH 4023 03/18

51-48-00219 Pasco High School

**STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
PUBLIC SCHOOL
INSPECTION REPORT**



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 51-51-00080 Name of Facility: Pasco High School Address: 36850 S R 52 City, Zip: Dade City 33525 Type: Public Schools Owner: Pasco County School Board Person In Charge: Paul Meyers Phone: (352) 567-6721 PIC Email: pmeyers@pasco.k12.fl.us	Correct By: Next Inspection Re-Inspection Date: None
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Inspection Information

Purpose: Routine Inspection Date: 2/22/2019	Begin Time: 07:15 AM End Time: 08:50 AM
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Additional Information

FEMALES 850 MALES 850	CENSUS 1700
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This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked below violate one or more of the requirements of Rule 6A-2.0010, of the Florida Administrative Code, Chapter 5, section 5 of the State Requirements for Educational Facilities 2014 (SREF); and sections 453 and 468 of the Florida Building Code 6th Edition (2017). Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.

Violation Markings

SCHOOL SANITATION <u>IN</u> 1. School Site <u>IN</u> 2. Playground, Equip & Athletic Fields* <u>OUT</u> 3. Athletic & Playground Equipment BUILDING CONST/MAINT. <u>IN</u> 4. Construction <u>IN</u> 5. Maintenance & Repair <u>IN</u> 6. Lighting Standards <u>IN</u> 7. Heating, Ventilation, A/C Standards <u>IN</u> 8. Natural Ventilation <u>IN</u> 9. Mechanical Ventilation SANITARY FACILITIES <u>IN</u> 10. Provided/Accessible/Separation	<u>IN</u> 11. Group Toilet Rooms <u>IN</u> 12. Toilet Facilities <u>IN</u> 13. Handwashing Facilities <u>IN</u> 14. Soap Dispensers <u>IN</u> 15. Shower Facilities <u>IN</u> 16. Showers Water Temperatures WATER SUPPLY <u>IN</u> 17. Approved Source <u>IN</u> 18. Drinking Fountains LIQUID WASTE & WASTE WATER <u>IN</u> 19. Sewage Disposal <u>IN</u> 20. Solid Waste PEST CONTROL	<u>IN</u> 21. Pest Control SAFETY <u>IN</u> 22. First Aid Kit DIAPER CHANGING STATION <u>NA</u> 23. Sanitizers <u>NA</u> 24. Changing Station & Mats <u>NA</u> 25. Hand Sink <u>NA</u> 26. Garbage Can ANIMAL HEALTH & SAFETY <u>IN</u> 27. Animal Maintenance/Aggressive DORM/RESIDENTIAL FACILITIES <u>NA</u> 28. Maintenance/Complaint <u>NA</u> 29. Other
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Marking Key: IN = the act or item was observed to meet standards; OUT = the act or item was observed not to meet standards; NO = the act or item was not observed to be occurring at the time of inspection; NA = the act or item is not performed by the facility or not part of the operation

*Violation Key: * = 2. Playground, Equipment & Athletic Fields*

General Comments

Satisfactory at time of inspection. Escorted throughout facility. Email Address(es): pmeyers@pasco.k12.fl.us
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Inspector Signature:

Client Signature:

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
PUBLIC SCHOOL
INSPECTION REPORT



2 of 2

Violations Comments

Violation #3. Athletic & Playground Equipment
Observed cushioning on weight benches with holes and tears at time of inspection.
CODE REFERENCE: 3. Athletic and Playground Equipment. 5(2)(k)4 SREF. Athletic and playground equipment, where provided, shall be structurally sound, maintained firm and stable, vermin-proof, free of pockets or crevices where water will collect or vermin and pests may hide, and free from jagged or sharp projections, edges, or corners. Playground equipment includes the equipment itself (backstops, swings, slides, etc.) and its structural components (foundations, supporting members, exposed fasteners, etc.).

Inspection Conducted By: Alicia Steiert (85862)
Inspector Contact Number: Work: (352) 521-1450 ex. 6164
Print Client Name:
Date: 2/22/2019

Inspector Signature:

Handwritten signature of Alicia Steiert.

Client Signature:

Handwritten signature of Paul Meyer.