

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 51-48-00197  
 Name of Facility: Richey Elementary School  
 Address: 6807 Madison Street  
 City, Zip: New Port Richey 34652

Type: School (9 months or less)  
 Owner: Pasco County School Board  
 Person In Charge: Lobalbo, Joanne - Pasco County Scho      Phone: (727) 842-5716  
 PIC Email: jlobalbo@pasco.k12.fl.us

**Inspection Information**

Purpose: Routine	Number of Risk Factors (Items 1-29): 0	Begin Time: 10:35 AM
Inspection Date: 2/11/2019	Number of Repeat Violations (1-57 R): 0	End Time: 11:45 AM
Correct By: None	Facility Grade: N/A	
<b>Re-Inspection Date: None</b>	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**

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

<p><b>SAFE FOOD AND WATER</b></p> <p><input checked="" type="checkbox"/> 30. Pasteurized eggs used where required</p> <p><input checked="" type="checkbox"/> 31. Water &amp; ice from approved source</p> <p><input checked="" type="checkbox"/> 32. Variance obtained for special processing</p> <p><b>FOOD TEMPERATURE CONTROL</b></p> <p><input checked="" type="checkbox"/> 33. Proper cooling methods; adequate equipment</p> <p><input checked="" type="checkbox"/> 34. Plant food properly cooked for hot holding</p> <p><input checked="" type="checkbox"/> 35. Approved thawing methods</p> <p><input checked="" type="checkbox"/> 36. Thermometers provided &amp; accurate</p> <p><b>FOOD IDENTIFICATION</b></p> <p><input checked="" type="checkbox"/> 37. Food properly labeled; original container</p> <p><b>PREVENTION OF FOOD CONTAMINATION</b></p> <p><input checked="" type="checkbox"/> 38. Insects, rodents, &amp; animals not present</p> <p><input checked="" type="checkbox"/> 39. No Contamination (preparation, storage, display)</p> <p><input checked="" type="checkbox"/> 40. Personal cleanliness</p> <p><input checked="" type="checkbox"/> 41. Wiping cloths: properly used &amp; stored</p> <p><input checked="" type="checkbox"/> 42. Washing fruits &amp; vegetables</p> <p><b>PROPER USE OF UTENSILS</b></p> <p><input checked="" type="checkbox"/> 43. In-use utensils: properly stored</p> <p><input checked="" type="checkbox"/> 44. Equipment &amp; linens: stored, dried, &amp; handled</p> <p><input checked="" type="checkbox"/> 45. Single-use/single-service articles: stored &amp; used</p>	<p><input checked="" type="checkbox"/> 46. Slash resistant/cloth gloves used properly</p> <p><b>UTENSILS, EQUIPMENT AND VENDING</b></p> <p><input checked="" type="checkbox"/> 47. Food &amp; non-food contact surfaces</p> <p><input checked="" type="checkbox"/> 48. Ware washing: installed, maintained, &amp; used; test strips</p> <p><input checked="" type="checkbox"/> 49. Non-food contact surfaces clean</p> <p><b>PHYSICAL FACILITIES</b></p> <p><input checked="" type="checkbox"/> 50. Hot &amp; cold water available; adequate pressure</p> <p><input checked="" type="checkbox"/> 51. Plumbing installed; proper backflow devices</p> <p><input checked="" type="checkbox"/> 52. Sewage &amp; waste water properly disposed</p> <p><input checked="" type="checkbox"/> 53. Toilet facilities: supplied, &amp; cleaned</p> <p><input checked="" type="checkbox"/> 54. Garbage &amp; refuse disposal</p> <p><input checked="" type="checkbox"/> 55. Facilities installed, maintained, &amp; clean</p> <p><input checked="" type="checkbox"/> 56. Ventilation &amp; lighting</p> <p><input checked="" type="checkbox"/> 57. Permit; Fees; Application; Plans</p>
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*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**

No Violation Comments Available

**General Comments**

Satisfactory at time of inspection. Lunch Service.  
All RIC/RIF and WIC/WIF at proper temps. Sanitizer 200 ppm 3 compartment sink.

Observed Temperatures:  
Milk/RIC 40F  
Meatballs/serving line 142F  
Fish nuggets/serving line 141F  
Fish nuggets/warmer 151F  
Sweet potato fries/warmer 142F  
Sliced cucumber/ serving line 40F  
Juice/ serving line 40F  
Sliced cucumber/ 38F  
Milk/WIC 36F  
Turkey/ WIC (thawing) 25F

Email Address(es): bburgess@pasco.k12.fl.us;  
jlobalbo@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: 2/11/2019

Inspector Signature:

*Alicia Steiert*

Client Signature:

*J. L. O. Williams*

Form Number: DH 4023 03/18

51-48-00197 Richey Elementary School

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 51-51-00059 Name of Facility: Richey Elementary School Address: 6807 Madison Street City, Zip: New Port Richey 34652  Type: Public Schools Owner: Pasco County School Board Person In Charge: Mitch, Demetrius      Phone: (727) 774-3500 PIC Email: demmitch@pasco.k12.fl.us	<b>Correct By: None</b> <b>Re-Inspection Date: None</b>
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**Inspection Information**

Purpose: Routine Inspection Date: 2/11/2019	Begin Time: 09:55 AM End Time: 10:35 AM
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**Additional Information**

FEMALES ..... 325 MALES ..... 325	CENSUS ..... 650
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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 <b>IN</b> 1. School Site <b>IN</b> 2. Playground, Equip & Athletic Fields* <b>IN</b> 3. Athletic & Playground Equipment BUILDING CONST/MAINT. <b>IN</b> 4. Construction <b>IN</b> 5. Maintenance & Repair <b>IN</b> 6. Lighting Standards <b>IN</b> 7. Heating, Ventilation, A/C Standards <b>IN</b> 8. Natural Ventilation <b>IN</b> 9. Mechanical Ventilation SANITARY FACILITIES <b>IN</b> 10. Provided/Accessible/Separation	<b>IN</b> 11. Group Toilet Rooms <b>IN</b> 12. Toilet Facilities <b>IN</b> 13. Handwashing Facilities <b>IN</b> 14. Soap Dispensers <b>NA</b> 15. Shower Facilities <b>NA</b> 16. Showers Water Temperatures WATER SUPPLY <b>IN</b> 17. Approved Source <b>IN</b> 18. Drinking Fountains LIQUID WASTE & WASTE WATER <b>IN</b> 19. Sewage Disposal SANITARY FACILITIES <b>IN</b> 20. Solid Waste PEST CONTROL	<b>IN</b> 21. Pest Control SAFETY <b>IN</b> 22. First Aid Kit DIAPER CHANGING STATION <b>NA</b> 23. Sanitizers <b>NA</b> 24. Changing Station & Mats <b>NA</b> 25. Hand Sink <b>NA</b> 26. Garbage Can ANIMAL HEALTH & SAFETY <b>IN</b> 27. Animal Maintenance/Aggressive DORM/RESIDENTIAL FACILITIES <b>NA</b> 28. Maintenance/Complaint <b>NA</b> 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*

Inspector Signature:

Client Signature:

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



2 of 2

**General Comments**

Satisfactory at time of inspection.

Escorted throughout facility.

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

**Violations Comments**

No Violation Comments Available

Inspection Conducted By: Alicia Steiert (85862)  
Inspector Contact Number: Work: (352) 521-1450 ex. 6164  
Print Client Name:  
Date: 2/11/2019

Inspector Signature:

Handwritten signature of Alicia Steiert.

Client Signature:

Handwritten signature of the client.