

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



Facility Information

RESULT: Satisfactory

Permit Number: 51-48-00608
Name of Facility: Wesley Chapel High School
Address: 30651 Wells Road
City, Zip: Wesley Chapel 33544

Type: School (9 months or less)
Owner: Pasco County School Board
Person In Charge: Santiago, G. - Pasco County Sc Phone: (813) 794-8700
PIC Email: gsantiago@pasco.k12.fl.us

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 0	Begin Time: 10:45 AM
Inspection Date: 2/6/2020	Number of Repeat Violations (1-57 R): 0	End Time: 12:00 PM
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
- IN 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
- IN 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:

Alicia Belasco

Client Signature:

Anna Santiago

Form Number: DH 4023 03/18

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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
- NA 32. Variance obtained for special processing

FOOD TEMPERATURE CONTROL

- IN 33. Proper cooling methods; adequate equipment
- IN 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
- IN 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

- NA 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
- IN 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
- OUT 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 #53. Toilet facilities: supplied, & cleaned
Provide covered waste receptacle to women's restroom. Observed no covered waste receptacle.

General Comments

Notes- HWS: 100-120F, 2D RIC #1: Ham 41F, 2D RIC #2: Lettuce 40F, 2D RIC #3: Cheese 39F, X2 2D RIF: Frozen, Hot Holding Units: Chicken 141F and Cheese stick 145F, X2 Showcase: Sliced Melon 41F & Drinks 40F, X2 Milk Coolers: 36-40F, Cold Holding: Chicken 39F, Hot Holding: Pork 150-167F & Cheese 160F, WIC: Soup 39F, WIF: Frozen, Ice Machine: OK, Dry Storage: OK, X2 Microwave: OK, Bathroom: OK, Laundry/Mop Sink: OK, Quat Test Strips: OK, Sani Buckets / Spray: 200-300ppm, 4CS: Quat 300ppm, FE: 08/2019. FMC: Grace Sanitago Cert# 16449081 Expires:05/2023.
A La Carte: HWS: 120F, X2 1D RIC: Cheese 40 & Drinks 39F, X2 Holding Units: Cheese Stick 145F & Chicken 135F, Ice Cream Freezer: OK,

Email Address(es): nwestmor@pasco.k12.fl.us;
spawelek@pasco.k12.fl.us;
gsantiag@pasco.k12.fl.us;
sawood@pasco.k12.fl.us;
fnshelp@pasco.k12.fl.us;

Inspector Signature:

Anissa Belasco

Client Signature:

Miss Antoinette

Form Number: DH 4023 03/18

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Inspection Conducted By: Alissa Belasco (61970)
Inspector Contact Number: Work: (727) 841-4425 ex.
Print Client Name:
Date: 2/6/2020

Inspector Signature:

Client Signature: