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



RESULT: Satisfactory **Facility Information**

Permit Number: 51-48-00210

Name of Facility: Sanders Memorial Elementary School

Address: 5126 School Road City, Zip: Land O Lakes 34639

Type: School (9 months or less) Owner: Pasco County School Board

Person In Charge: Josh Zappe Phone: (813) 794-1500

PIC Email: jzappe@pasco.k12.fl.us

Inspection Information

Begin Time: 10:30 AM Purpose: Routine Number of Risk Factors (Items 1-29): 0 Inspection Date: 1/7/2021 Number of Repeat Violations (1-57 R): 0 End Time: 11:25 AM

Correct By: None FacilityGrade: N/A Re-Inspection Date: None StopSale: 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
- N 2. Certified Manager/Person in charge present **EMPLOYEE HEALTH**
- IN 3. Knowledge, responsibilities and reporting
- N 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
- N 7. No discharge from eyes, nose, and mouth PREVENTING CONTAMINATION BY HANDS
- IN 8. Hands clean & properly washed
- 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
- 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

- 18. Cooking time & temperatures
- IN 19. Reheating procedures for hot holding
- IN 20. Cooling time and temperature
- IN 21. Hot holding temperatures
- N 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 SÚSCEPTIBLE POPULATIONS

- IN 26. Pasteurized foods used; No prohibited foods
 - ADDITIVES AND TOXIC SUBSTANCES
- N 27. Food additives: approved & properly used
- 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES

NA 29. Variance/specialized process/HACCP

Inspector Signature:

Missa Belasur

Client Signature:

Form Number: DH 4023 03/18 51-48-00210 Sanders Memorial Elementary School

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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
- N 35. Approved thawing methods
- **IN** 36. Thermometers provided & accurate

FOOD IDENTIFICATION

N 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
- N 44. Equipment & linens: stored, dried, & handled
- N 45. Single-use/single-service articles: stored & used

IN 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
- N 52. Sewage & waste water properly disposed
- IN 53. Toilet facilities: supplied, & cleanedIN 54. Garbage & refuse disposal
- IN 55. Facilities installed, maintained, & clean
- N 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

No Violation Comments Available

General Comments

NO VIOLATIONS OBSERVED AT TIME OF INSPECTION

Notes- HWS: 100-110F, WIC: Cheese 40F, WIF: Frozen, Milk Cooler: 40F, 2D RIC #1: Sliced Melon 40F, 2D RIC #2: Ambient 36F, 2D RIC #3: Drinks 39F, X3 Hot Holding Units: Meatballs 143F & Ambient 160-180F, Hot Holding Wells: Meatballs 145F & Sauce 161F, X2 Dry Storage: Ok, Bathroom / Locker Room: Ok, Mop Sink / Laundry Room: Ok, Quat Test Strips: Ok, Sani Buckets / Spray: 200-300ppm, 3CS: Quat Not setup, 2CS, HTDM: Rinse Reading 190F, Ice Machine: Ok, Dumpster: Ok, FE: 07/2020.

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

kkimble@pasco.k12.fl.us; kmahan@pasco.k12.fl.us; spawelek@pasco.k12.fl.us; jpetry@pasco.k12.fl.us;

sawood@pasco.k12.fl.us;

Inspector Signature:

Missa Belasur

Client Signature:

Kati Malon

Form Number: DH 4023 03/18 51-48-00210 Sanders Memorial Elementary School

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Inspection Conducted By: Alissa Belasco (61970) Inspector Contact Number: Work: (727) 841-4425 ex.

Print Client Name: Date: 1/7/2021

Inspector Signature:

Missa Belasor

Client Signature:

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