

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



Facility Information

RESULT: Satisfactory

Permit Number: 51-48-2106739
Name of Facility: Cypress Creek Middle School
Address: 8845 Old Pasco Road
City, Zip: Wesley Chapel 33544

Type: School (9 months or less)
Owner: District School Board of Pasco County
Person In Charge: Guld, Patricia Phone: (813) 346-4600
PIC Email: pguld@pasco.k12.fl.us

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 0	Begin Time: 10:30 AM
Inspection Date: 5/13/2021	Number of Repeat Violations (1-57 R): 0	End Time: 11:30 AM
Correct By: None	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

- NA* 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:

Client Signature:

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Good Retail Practices

SAFE FOOD AND WATER

- NA** 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
- 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

- 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
- 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

No Violation Comments Available

General Comments

NO VIOLATIONS OBSERVED AT TIME OF INSPECTION

Notes: HWS: 105-120F, X3 2D RIC: Water 38F, Milk 38F, & Fruit 40F, X4 Showcase: Milk 40F, Salad 40F, Fruit 40F, & Dressing 40F, 1D RIC: Juice 40F, X4 Hot Holding: Meat Sauce 140F, Green Beans 136F, Pizza 139-145F, Hot Holding Well: Mariana Sauce 171F, & Meat Sauce 162F, Cold Holding Well: Fruit 38F, High Temp Dish Machine: Rinse Reading 173F, 4CS: Quat 300ppm, Sanitizer Buckets: 200-300ppm, Dry Storage: OK, Ice Machine: OK, Dumpster: OK, Microwave: OK, Chemical / Laundry Room: OK, Bathroom / Locker Room: OK, FE: 01/2021.

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Inspection Conducted By: Alissa Belasco (61970)
Inspector Contact Number: Work: (727) 841-4425 ex.
Print Client Name: Patricia Guld
Date: 5/13/2021

Inspector Signature:

Alissa Belasco

Client Signature:

Patricia Guld