

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



**Facility Information**

**RESULT: Out of Business**

Permit Number: 51-48-1278161  
Name of Facility: Hudson High School Building Football Concession (Level 4)  
Address: 14410 Cobra Way  
City, Zip: Hudson 34669

Type: School (9 months or less)  
Owner: District School Board of Pasco County  
Person In Charge: District School Board of Pasco County      Phone: (813) 794-2000  
PIC Email: bosmith@pasco.k12.fl.us

**Inspection Information**

Purpose: Routine	Number of Risk Factors (Items 1-29): 0	Begin Time: 10:00 AM
Inspection Date: 8/25/2021	Number of Repeat Violations (1-57 R): 0	End Time: 10:15 AM
Correct By: None	FacilityGrade: N/A	
<b>Re-Inspection Date: None</b>	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**

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

**EMPLOYEE HEALTH**

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

**GOOD HYGIENIC PRACTICES**

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

**PREVENTING CONTAMINATION BY HANDS**

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

**APPROVED SOURCE**

11. Food obtained from approved source
12. Food received at proper temperature
13. Food in good condition, safe, & unadulterated
14. Shellstock tags & parasite destruction

**PROTECTION FROM CONTAMINATION**

15. Food separated & protected; Single-use gloves

16. Food-contact surfaces; cleaned & sanitized
17. Proper disposal of unsafe food

**TIME/TEMPERATURE CONTROL FOR SAFETY**

18. Cooking time & temperatures
19. Reheating procedures for hot holding
20. Cooling time and temperature
21. Hot holding temperatures
22. Cold holding temperatures
23. Date marking and disposition
24. Time as PHC; procedures & records

**CONSUMER ADVISORY**

25. Advisory for raw/undercooked food

**HIGHLY SUSCEPTIBLE POPULATIONS**

26. Pasteurized foods used; No prohibited foods

**ADDITIVES AND TOXIC SUBSTANCES**

27. Food additives: approved & properly used
28. Toxic substances identified, stored, & used

**APPROVED PROCEDURES**

29. Variance/specialized process/HACCP

Inspector Signature:

*Arise Arreola*

Client Signature:

*Brian Smith*

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### Good Retail Practices

#### SAFE FOOD AND WATER

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

#### FOOD TEMPERATURE CONTROL

- 33. Proper cooling methods; adequate equipment
- 34. Plant food properly cooked for hot holding
- 35. Approved thawing methods
- 36. Thermometers provided & accurate

#### FOOD IDENTIFICATION

- 37. Food properly labeled; original container

#### PREVENTION OF FOOD CONTAMINATION

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

#### PROPER USE OF UTENSILS

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

- 46. Slash resistant/cloth gloves used properly

#### UTENSILS, EQUIPMENT AND VENDING

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

#### PHYSICAL FACILITIES

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

Note- Football concession stand is demoed. Contact the Department of Health when ready to inspect new concession stand.

Email Address(es): kkimble@pasco.k12.fl.us;  
bosmith@pasco.k12.fl.us;  
awoodall@pasco.k12.fl.us;  
mwicks@pasco.k12.fl.us;  
fnshelp@pasco.k12.fl.us

Inspection Conducted By: Alissa Antonucci (61970)  
Inspector Contact Number: Work: (727) 841-4425 ex.  
Print Client Name: Brian Smith  
Date: 8/25/2021

Inspector Signature:

Client Signature: