

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 51-48-1553530  
Name of Facility: Classical Preparatory School  
Address: 16500 Lyceum Way  
City, Zip: Spring Hill 34610

Type: School (9 months or less)  
Owner: Classical Preparatory Inc  
Person In Charge: Ferrante, Mary Phone: (813) 803-7903  
PIC Email: g.beinhauer@slamgmt.com

**Inspection Information**

Purpose: Routine  
Inspection Date: 4/27/2022  
Correct By: Next Inspection  
**Re-Inspection Date: None**

Number of Risk Factors (Items 1-29): 1  
Number of Repeat Violations (1-57 R): 0  
Facility Grade: N/A  
Stop Sale: No

Begin Time: 09:45 AM  
End Time: 10:40 AM

*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**

**OUT** 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:

*Arlene Antonucci*

Client Signature:

*Justin Smith*

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



**Good Retail Practices**

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

*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**

<p>Violation #1. Demonstration of Knowledge/Training Provide documentation of food safety training for food employees.</p>
<p>Violation #40. Personal cleanliness Provide effective hair restraints that covers body hair, to keep hair from contacting food, equipment, utensils, linens, and unwrapped single-service items. Observed improper beard restraint.</p>
<p>Violation #44. Equipment &amp; linens: stored, dried, &amp; handled Store clean pots, pans, bowls, and containers inverted to protect from environmental contamination. Observed pans and containers not inverted.</p>
<p>Violation #47. Food &amp; non-food contact surfaces Repair two door reach-in-cooler. Observed condensation dripping into pan from ceiling of cooler.</p>
<p>Violation #49. Non-food contact surfaces clean Ensure door handles to coolers are cleaned routinely. Observed food residue build-up on door handles of coolers.</p>

Inspector Signature:

*Arlene Antonucci*

Client Signature:

*Justin Smith*

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



**General Comments**

Notes- HWS: 103F, X2 Hot Holding Units: Ambient 165-180F, 1D RIC: Sour Cream 40F, X2 2D RIF: Frozen, Milk Cooler: 41F, X2 2D RIC: Ham Sandwich 41F & Cheese 40F, Mop Sink: OK, Bathroom: OK, Dry Storage: OK, Quat Test Strips: OK, 1CS, 3CS: Quat 300ppm, Sanitizer Buckets / Spray: 200-300ppm.

Email Address(es): j.fairley@slamgmt.com;  
mferrante@classicalprep.org;  
fnshelp@pasco.k12.fl.us;  
kkimble@pasco.k12.fl.us;  
spawelek@pasco.k12.fl.us;  
tyounh@pasco.k12.fl.us

Inspection Conducted By: Alissa Antonucci (61970)  
Inspector Contact Number: Work: (727) 841-4425 ex.  
Print Client Name: Justine Fairley  
Date: 4/27/2022

Inspector Signature:

*Alissa Antonucci*

Client Signature:

*Justine Fairley*