



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



1 of 2

**Facility Information Section**

**Satisfactory**

Permit Number: 51-48-1350228  
 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  
 Name of Facility: Pasco High School Indoor Concession  
 Address: 36850 State Road 52  
 City, Zip: Dade City 33523

**Inspection Results Information Section**

Purpose: Routine Inspection Date: 9/15/2015	Begin Time: 05:15 PM End Time: 06:00 PM	Correct By: Next Inspection Re-Inspection Date: None
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**Additional Information Section**

No Additional Information Available

*Items marked below violate the requirements of Chapter 64E-11 of the Florida Administrative Code and must be corrected. Continued operation of this facility without making these corrections is a violation of Chapter 64E-11, Florida Administrative Code and Chapters 381 and 386, Florida Statutes. Violations must be corrected by the date and time indicated in the Results section above or an administrative fine or other legal action will be initiated.*

**Violation Markings Section**

FOOD SUPPLIES 1. Sources, etc.	17. Exclusion of personnel	34. Plumbing
FOOD PROTECTION 2. Stored temperature	18. Cleanliness	35. Toilet facilities
3. No further cooking/Rapid cooling	19. Tobacco use	36. Handwashing facilities
4. Thawing	20. Handwashing	37. Garbage disposal
5. Raw fruits	21. Handling of dishware	38. Vermin control
6. Pork cooking	EQUIPMENT/UTENSILS	OTHER FACILITIES AND OPERATIONS
7. Poultry cooking	22. Refrigeration facilities/Thermometers	39. Other facilities and operations
8. Other animal cooking	23. Sinks	TEMPORARY FOOD SERVICE EVENTS
9. Least contact/Reheating	24. Ice storage/Counter-protector	40. Temporary food service events
10. Food container	25. Ventilation/Storage/Sufficient equipment	VENDING MACHINES
11. Buffet requirements	26. Dishwashing facilities	41. Vending machines
12. Self-service condiments	27. Design and fabrication	MANAGER CERTIFICATION
13. Reservice of food	28. Installation and location	42. Manager certification
14. Sneeze guards	29. Cleanliness of equipment	CERTIFICATES AND FEES
15. Transportation of food	30. Methods of washing	43. Certificates and fees
16. Poisonous/Toxic materials	SANITARY FACILITIES AND CONTROLS	INSPECTION/ENFORCEMENT
PERSONNEL	31. Water supply	44. Inspection/Enforcement
	32. Ice	
	33. Sewage	

**General Comments Section**

Inspector Signature:

*Samuel Dancy*

Client Signature:

*JMETH*



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Facility was prepping to sell items at time of inspection.

The menu consisted of prepackaged candy and chips, soft drinks and bottled water. Hot items consisted of Hot dogs and Pulled pork. Dawn Enright the Volleyball Team Mom reports the pulled pork is from Sonny's Restaurant. The pulled pork is in its original container. Reports this is a one time food item on the list due to this being a rival game tonight. Pulled Pork was temperatured at 157 degrees.

Hand washing temperature was at 113 degrees

Reach in freezer at 18 degrees and the refrigerator at 40 degrees.

Previous violations #2, 12, 24, 36 all have been corrected.

### Violations Comments Section

24. Ice storage/Counter-protector  
Ice Machine filter expired. The filter was changed during the inspection  
Storage. 64E-11.006(l)(c)-(e). There shall be sufficient, cabinets, water dispensing devices, storage for single service articles.

Inspection Conducted By: Pamela Dancey (35287)  
Phone: 352-521-1450 ext. 6164  
Received By: Signed  
Date: 9/15/2015

Inspector Signature:

*Pamela Dancey*

Client Signature:

*JMSEA*