

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



**Facility Information**

**RESULT: Satisfactory**

Permit Number: 51-48-01564  
Name of Facility: Gulf Highlands Elementary School  
Address: 8019 Gulf Highlands Drive  
City, Zip: Port Richey 34668  
  
Type: School (9 months or less)  
Owner: Pasco County School Board  
Person In Charge: Sutton, Jennie Phone: (727)-774-7778  
PIC Email: jsutton@pasco.k12.fl.us

**Inspection Information**

Purpose: Routine	Number of Risk Factors (Items 1-29): 0	Begin Time: 09:15 AM
Inspection Date: 8/26/2020	Number of Repeat Violations (1-57 R): 0	End Time: 10:15 AM
Correct By: None	Facility Grade: N/A	
<b>Re-Inspection Date: None</b>	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
- IN* 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

- IN* 17. Proper disposal of unsafe food

**TIME/TEMPERATURE CONTROL FOR SAFETY**

- IN* 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

- 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
- 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
- IN 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

- 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
- 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- X3 HWS: 100-110F, Walk-in Cooler: Milk 38F, Walk-in Freezer: Frozen, X2 2D Reach-in Cooler: Sliced Cucumbers & Cheese 38-40F, X3 Hot Holding Units: Chicken 135F & Burger Patties, Ice Machine: Ok, Locker Room / Bathroom: Ok/HWS 108F, Laundry Room: Ok, X2 Dry Storage: Ok, Quat Test Strips: Ok, Sanitizer Bucket: Quat 300ppm, 2CS, 1CS, 4CS: Quat 200ppm, Dumpster: Ok, FE: 08/2019, FMC: Jennie Sutton Cert #15779715 Expires: 11/2022.

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jsutton@pasco.k12.fl.us;  
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Inspection Conducted By: Alissa Belasco (61970)  
Inspector Contact Number: Work: (727) 841-4425 ex.  
Print Client Name: Sutton, Jennie  
Date: 8/26/2020

Inspector Signature:

*Alissa Belasco*

Client Signature:

*Jennie Sutton*