

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



Facility Information

RESULT: Satisfactory

Permit Number: 51-48-1206073
Name of Facility: Odessa Elementary School
Address: 1874 Ketzal Drive
City, Zip: New Port Richey 34655

Type: School (9 months or less)
Owner: District School Board of Pasco County
Person In Charge: Rebecca Gessner Phone: (727) 246-3700
PIC Email: rgessner@pasco.k12.fl.us

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 1	Begin Time: 09:15 AM
Inspection Date: 1/25/2023	Number of Repeat Violations (1-57 R): 0	End Time: 10:00 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

- OUT* 23. Date marking and disposition (**COS**)

- 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:

Maria Antonucci

Client Signature:

Rebecca Gessner

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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

Violation #23. Date marking and disposition
Discard food by manufacturer's use-by date. Observed expired yogurts dated 01/21/2023. Discarded. Corrected on site.

General Comments

Notes- HWS: 100-126F, Milk Coolers: 38F, 1D RIC: Dressing 40F, 2D RIC: Smoothies 40F, X3 Hot Holding Units: Waffles 150F, Cold Holding Well: Juice 40F, WIC: Nacho Meat 38F, WIF: Frozen, X2 Ice Cream Freezers: Frozen, Dry Storage: OK, Bathroom / Locker: OK, Mop Sink / Laundry Area: OK, Dumpster: OK, Quat Test Strips: OK, 4CS: Quat 400ppm, Sanitizer Buckets: Quat 300-400ppm, FMC: ServSafe Rebecca Gessner Certificate #21861285 Expires: 03/2027.

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Inspection Conducted By: Alissa Antonucci (61970)
Inspector Contact Number: Work: (727) 841-4425 ex.
Print Client Name:
Date: 1/25/2023

Inspector Signature:

Alissa Antonucci

Client Signature:

Rebecca Gessner