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



Facility Information

RESULT: Satisfactory

Permit Number: 51-48-1278257 Name of Facility: Pasco High School Football Concession (Level 4) Address: 36850 State Road 52 City, Zip: Dade City 33525

Type: School (9 months or less) Owner: District School Board of Pasco County Person In Charge: Adams, Angela Phone: (352) 524-5500 PIC Email: aadams@police.zephyrhills.fl.us

Inspection Information

Purpose: Routine Inspection Date: 9/1/2023 Correct By: Next Inspection **Re-Inspection Date: None** Number of Risk Factors (Items 1-29): 3 Number of Repeat Violations (1-57 R): 0 FacilityGrade: N/A StopSale: No Begin Time: 06:40 PM End Time: 07:25 PM

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
- N 2. Certified Manager/Person in charge present EMPLOYEE HEALTH
- IN 3. Knowledge, responsibilities and reporting
- IN 4. Proper use of restriction and exclusion
- N 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 N. 8. Hands clean & properly washed
- IN 9. No bare hand contact with RTE food
- OUT 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

OUT 15. Food separated & protected; Single-use gloves (COS)

- IN 16. Food-contact surfaces; cleaned & sanitized
- NO 17. Proper disposal of unsafe food TIME/TEMPERATURE CONTROL FOR SAFETY
- IN 18. Cooking time & temperatures
- IN 19. Reheating procedures for hot holding
- NO 20. Cooling time and temperature
- IN 21. Hot holding temperatures
- N 22. Cold holding temperatures
- IN 23. Date marking and disposition
- NA 24. Time as PHČ; procedures & records CONSUMER ADVISORY
- NA 25. Advisory for raw/undercooked food HIGHLY SUSCEPTIBLE POPULATIONS
- NA 26. Pasteurized foods used; No prohibited foods ADDITIVES AND TOXIC SUBSTANCES
- NA 27. Food additives: approved & properly used
- OUT 28. Toxic substances identified, stored, & used (COS) APPROVED PROCEDURES
- NA 29. Variance/specialized process/HACCP

Inspector Signature:	Client Signature:
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Good Retail Practices

SAFE FOOD AND WATER

- NA 30. Pasteurized eggs used where required
- N 31. Water & ice from approved source
- NA 32. Variance obtained for special processing
- FOOD TEMPERATURE CONTROL
- NO 33. Proper cooling methods; adequate equipment
- NO 34. Plant food properly cooked for hot holding
- IN 35. Approved thawing methods
- OUT 36. Thermometers provided & accurate FOOD IDENTIFICATION
 - IN 37. Food properly labeled; original container
 - PREVENTION OF FOOD CONTAMINATION
 - N 38. Insects, rodents, & animals not present
 - 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
- N 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
- OUT 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
 - N 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 #10. Handwashing sinks, accessible & supplies

Provide hand wash sinks with paper towels. Observed no paper towels. Corrected on site.

Repair handwash sink near 3-compartment sink & clean / replace aerators to handwash sinks in bathrooms. Observed inoperable handwash sink near 3-compartment sink and handwash sinks bathroom with debris build-up in aerators.

Violation #15. Food separated & protected; Single-use gloves Separate raw and ready-to-eat foods in storage. Observed raw burgers stored above fries in freezer. Corrected on site.

Violation #28. Toxic substances identified, stored, & used Store cleaning chemicals in designated area away from food products and single service items. Observed chemical stored next to-go containers. Corrected on site.

Violation #36. Thermometers provided & accurate

Provide probe thermometer when required. Observed no probe thermometer for TCS foods.

Violation #48. Ware washing: installed, maintained, & used; test strips Provide chlorine sanitizer test strips. Observed no test strips to measure the strength of sanitizer for 3-compartment sink.

Inspector Signature: Client Signature:

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General Comments

Notes- HWS: 110F, Hot Holding Unit: Burger 137-143F & Hot Dogs 140F, X2 2D RIC: Hot Dogs 38F & Pickles 40F, 2D RIF: Frozen, Ice Machine: Not in-use, Bathrooms: OK, 3CS: CL not setup.

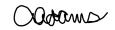
Email Address(es): mwicks@pasco.k12.fl.us; aadams@police.zephyrhills.fl.us; fnshelp@pasco.k12.fl.us

Inspection Conducted By: Alissa Antonucci (00904) Inspector Contact Number: Work: (813) 455-9958 ex. Print Client Name: Angela Adams Date: 9/1/2023

Inspector Signature:

arison antonen

Client Signature:



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