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



Facility Information RESULT: Satisfactory

Permit Number: 51-48-1357429

Name of Facility: Zephyrhills High School Baseball Concession (Level 3)

Address: 6335 12th Street City, Zip: Zephyrhills 33539

Type: School (9 months or less)

Owner: District School Board of Pasco County

Person In Charge: District School Board of Pasco County Phone: (813) 794-0100

PIC Email: bcimorel@pasco.k12.fl.us

Inspection Information

Purpose: Routine Number of Risk Factors (Items 1-29): 1 Begin Time: 04:00 PM Inspection Date: 9/27/2023 Number of Repeat Violations (1-57 R): 0 End Time: 04:45 PM

Correct By: Next Inspection FacilityGrade: N/A Re-Inspection Date: None StopSale: 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

NA 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

N 7. No discharge from eyes, nose, and mouth PREVENTING CONTAMINATION BY HANDS

IN 8. Hands clean & properly washed

No bare hand contact with RTE food

OUT 10. Handwashing sinks, accessible & supplies

APPROVED SOURCE

IN 11. Food obtained from approved source

N 12. Food received at proper temperature

IN 13. Food in good condition, safe, & unadulterated

NA 14. Shellstock tags & parasite destruction PROTECTION FROM CONTAMINATION

NA 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

NO 19. Reheating procedures for hot holding

NA 20. Cooling time and temperature

IN 21. Hot holding temperatures

N 22. Cold holding temperatures

N 23. Date marking and disposition

NA 24. Time as PHC; 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

N 28. Toxic substances identified, stored, & used APPROVED PROCEDURES

NA 29. Variance/specialized process/HACCP

Inspector Signature:

arise antonica

Client Signature:



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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

NA 34. Plant food properly cooked for hot holding

OUT 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

NA 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

OUT 53. Toilet facilities: supplied, & cleaned
IN 54. Garbage & refuse disposal

N 55. Facilities installed, maintained, & clean

N 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

Utilize hand wash sinks for handwashing only. Observed sponge and dish soap at handwash sink. Utensils and dishes must be taken to main kitchen.

Violation #35. Approved thawing methods

Thaw frozen, time-temperature controlled for safety (TCS) food using the following methods: refrigerate at 41F or below; submerged under cold running water; in the microwave; or as part of the cooking process. Observed a package of hot dogs thawing in handwash sink. Corrected on site.

Violation #53. Toilet facilities: supplied, & cleaned

Ensure food equipment is not stored in sanitary facilities. Observed grill stored in male bathroom.

General Comments

REMINDER:

Use 3-compartment sink in cafeteria kitchen to wash, rinse, and sanitize when required. Ensure handwash sink is not utilized to wash dishes.

Please ensure all food service volunteers are trained for each season. Food Code requires annual food safety refresher training done every year.

Notes- HWS: 117F, X2 RIC / RIF: Ambient 40F & Drink 40F / Frozen, Microwave: OK, Bathrooms: OK.

Email Address(es): bcimorel@pasco.k12.fl.us;

fnshelp@pasco.k12.fl.us; jkiedais@pasco.k12.fl.us; mwicks@pasco.k12.fl.us; ralphrogers007@yahoo.com

Inspector Signature:

arise antonica

Client Signature:

and to see

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Inspection Conducted By: Alissa Antonucci (00904) Inspector Contact Number: Work: (813) 455-9958 ex.

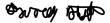
Print Client Name: Darrell Boyett

Date: 9/27/2023

Inspector Signature:

arisa antonica

Client Signature:



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