

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



Facility Information

RESULT: Satisfactory

Permit Number: 51-48-01563
Name of Facility: Wiregrass High School
Address: 2909 Mansfield Boulevard
City, Zip: Wesley Chapel 33543

Type: School (9 months or less)
Owner: Pasco County School Board
Person In Charge: Robin Wachsman Phone: (813) 346-6000
PIC Email: rwachsma@pasco.k12.fl.us

Inspection Information

Purpose: Routine
Inspection Date: 1/11/2024
Correct By: Next Inspection
Re-Inspection Date: None

Number of Risk Factors (Items 1-29): 2
Number of Repeat Violations (1-57 R): 1
Facility Grade: N/A
Stop Sale: No

Begin Time: 09:30 AM
End Time: 10:30 AM

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
- OUT** 10. Handwashing sinks, accessible & supplies (R)

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

- OUT** 16. Food-contact surfaces; cleaned & sanitized (COS)

- 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
- 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:

Miss Antorrena

Client Signature:

email

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



Good Retail Practices

SAFE FOOD AND WATER	
NA 30. Pasteurized eggs used where required	NA 46. Slash resistant/cloth gloves used properly
IN 31. Water & ice from approved source	UTENSILS, EQUIPMENT AND VENDING
NA 32. Variance obtained for special processing	OUT 47. Food & non-food contact surfaces
FOOD TEMPERATURE CONTROL	IN 48. Ware washing: installed, maintained, & used; test strips
IN 33. Proper cooling methods; adequate equipment	IN 49. Non-food contact surfaces clean
IN 34. Plant food properly cooked for hot holding	PHYSICAL FACILITIES
IN 35. Approved thawing methods	IN 50. Hot & cold water available; adequate pressure
IN 36. Thermometers provided & accurate	IN 51. Plumbing installed; proper backflow devices
FOOD IDENTIFICATION	IN 52. Sewage & waste water properly disposed
IN 37. Food properly labeled; original container	IN 53. Toilet facilities: supplied, & cleaned
PREVENTION OF FOOD CONTAMINATION	IN 54. Garbage & refuse disposal
IN 38. Insects, rodents, & animals not present	IN 55. Facilities installed, maintained, & clean
IN 39. No Contamination (preparation, storage, display)	IN 56. Ventilation & lighting
IN 40. Personal cleanliness	IN 57. Permit; Fees; Application; Plans
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	

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

<p>Violation #10. Handwashing sinks, accessible & supplies Ensure all handwash sinks reaches a minimum water temperature of 100F. Observed water temperature at 80-85F for handwash sinks near the serving area, one near the laundry room, and one in the A La Carte area. Repeat violation.</p>
<p>Violation #16. Food-contact surfaces; cleaned & sanitized Provide quaternary ammonium sanitizer at concentration required by manufacturer label. Observed 0ppm of quaternary ammonium sanitizer in buckets and 3-compartment sink. Corrected on site.</p>
<p>Violation #47. Food & non-food contact surfaces Replace cutting boards. Observed cutting boards with deep score marks, making it unable to be properly cleaned and sanitized.</p>

General Comments

Notes- HWS: 80-128F, X3 2D RIC: Drinks 38- 40F & Chicken Salad 40F, X4 Hot Holding Units: Pizza 140-144F, X4 Showcase Coolers: PB&J 40F, Dressing 40F, & Ambient 38-40F, WIC: Lasagna 38F, 4CS: Quat 300ppm, Sanitizer Buckets / Spray: 300ppm, Quat Test Strips: OK, X3 Microwaves: OK, WIF: Frozen: OK, Ice machine: OK, Mop sink/Chemical room: OK, Dry storage: OK. Dumpster: OK, FMC: ServSafe Theresa Sokolowski Cert# 20532813 Expires 05/2026.

Email Address(es): psdavis@pasco.k12.fl.us;
kkimble@pasco.k12.fl.us;
fnshelp@pasco.k12.fl.us;
spawelek@pasco.k12.fl.us;
rwachsmas@pasco.k12.fl.us

Inspector Signature:

Miss Antorrena

Client Signature:

email

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



Inspection Conducted By: Alissa Antonucci (00904)
Inspector Contact Number: Work: (813) 455-9958 ex.
Print Client Name: Robin Wachsman
Date: 1/11/2024

Inspector Signature:

Alissa Antonucci

Client Signature:

email

Form Number: DH 4023 03/18

51-48-01563 Wiregrass High School