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



Facility Information

RESULT: Satisfactory

Permit Number: 51-48-2754967 Name of Facility: Angeline Academy of Innovation Address: 8916 Angeline School Way City, Zip: Land O Lakes 34638

Type: School (9 months or less) Owner: Pasco County Schools Person In Charge: Pasco County Schools PIC Email: nlmorale@pasco.k12.fl.us Phone: (813) 3462578

Inspection Information

Purpose: Routine Inspection Date: 9/18/2024 Correct By: Next Inspection **Re-Inspection Date: None** Number of Risk Factors (Items 1-29): 0 Number of Repeat Violations (1-57 R): 0 FacilityGrade: N/A StopSale: No Begin Time: 12:00 PM End Time: 12:30 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
- No. 5. Responding to vomiting & diarrheal events GOOD HYGIENIC PRACTICES
- N 6. Proper eating, tasting, drinking, or tobacco use
- N 7. No discharge from eyes, nose, and mouth PREVENTING CONTAMINATION BY HANDS
- N 8. Hands clean & properly washed
- No bare hand contact with RTE food
 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
 18. Cooking time & temperatures
- IN 19. Reheating procedures for hot holding
- N 20. Cooling time and temperature
- N 21. Hot holding temperatures
- IN 22. Cold holding temperatures
- IN 23. Date marking and disposition
- N 24. Time as PHC; procedures & records CONSUMER ADVISORY
- IN 25. Advisory for raw/undercooked food HIGHLY SUSCEPTIBLE POPULATIONS
- IN 26. Pasteurized foods used; No prohibited foods ADDITIVES AND TOXIC SUBSTANCES
- **IN** 27. Food additives: approved & properly used
- N 28. Toxic substances identified, stored, & used APPROVED PROCEDURES
- IN 29. Variance/specialized process/HACCP

Inspector Signature:			Client Signature:
Thosa			
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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
- **IN** 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
- OUT 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
 - N 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
- N 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 57. Permit; Fees; Application; Plans

IN 54. Garbage & refuse disposal IN 55. Facilities installed, maintained, & clean

N 56. Ventilation & lighting

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 #36. Thermometers provided & accurate

Observed milk cooler upfront out above 41 degrees.

CODE REFERENCE: 64E-11.003(4). Thermometers must be calibrated to ensure accuracy in accordance with Rule requirements. Food thermometers scaled in Celsius (C) shall be accurate to plus or minus 1°C or in Fahrenheit (F), accurate to plus or minus 2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.

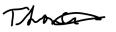
General Comments

HWS okay. Sanitizer at 200ppm. Mop sink and sanitizer buckets are okay. Not serving at this time. 3 compartment sink okay. Make sure all cooler thermometers are working properly. Make sure job secific training is done annually before March 31st. Thank you.

Email Address(es): nlmorale@pasco.k12.fl.us; kkimble@pasco.k12.fl.us; cbanks@pasco.k12.fl.us; mweibley@pasco.k12.fl.us

Inspector Signature:

Client Signature:



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Inspection Conducted By: Thomas Costanzo, REHS (1468) Inspector Contact Number: Work: (813) 973-5372 ex. Print Client Name: Date: 9/18/2024

Inspector Signature:

Thosa

Client Signature:



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