

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



Facility Information

RESULT: Satisfactory

Permit Number: 51-48-00540
Name of Facility: Marchman Vocational Technical - Culinary Arts
Address: 7825 Campus Drive
City, Zip: New Port Richey 34653

Type: School (9 months or less)
Owner: Pasco County School Board
Person In Charge: Brandi Smith Phone: (727) 774-3408
PIC Email: brsmith@pasco.k12.fl.us

Inspection Information

Purpose: Routine	Number of Risk Factors (Items 1-29): 2	Begin Time: 12:20 PM
Inspection Date: 1/9/2025	Number of Repeat Violations (1-57 R): 0	End Time: 01:45 PM
Correct By: Next Inspection	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

- OUT** 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
- 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
- OUT** 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES

- NA** 29. Variance/specialized process/HACCP

Inspector Signature:

Brandi Smith

Client Signature:

Parvathy Oelmit

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Good Retail Practices

SAFE FOOD AND WATER	
<u>NA</u> 30. Pasteurized eggs used where required	<u>NA</u> 46. Slash resistant/cloth gloves used properly
<u>IN</u> 31. Water & ice from approved source	UTENSILS, EQUIPMENT AND VENDING
<u>IN</u> 32. Variance obtained for special processing	<u>IN</u> 47. Food & non-food contact surfaces
FOOD TEMPERATURE CONTROL	<u>IN</u> 48. Ware washing: installed, maintained, & used; test strips
<u>IN</u> 33. Proper cooling methods; adequate equipment	<u>OUT</u> 49. Non-food contact surfaces clean
<u>NO</u> 34. Plant food properly cooked for hot holding	PHYSICAL FACILITIES
<u>IN</u> 35. Approved thawing methods	<u>IN</u> 50. Hot & cold water available; adequate pressure
<u>IN</u> 36. Thermometers provided & accurate	<u>IN</u> 51. Plumbing installed; proper backflow devices
FOOD IDENTIFICATION	<u>IN</u> 52. Sewage & waste water properly disposed
<u>IN</u> 37. Food properly labeled; original container	<u>IN</u> 53. Toilet facilities: supplied, & cleaned
PREVENTION OF FOOD CONTAMINATION	<u>IN</u> 54. Garbage & refuse disposal
<u>IN</u> 38. Insects, rodents, & animals not present	<u>IN</u> 55. Facilities installed, maintained, & clean
<u>IN</u> 39. No Contamination (preparation, storage, display)	<u>IN</u> 56. Ventilation & lighting
<u>IN</u> 40. Personal cleanliness	<u>IN</u> 57. Permit; Fees; Application; Plans
<u>IN</u> 41. Wiping cloths: properly used & stored	
<u>NO</u> 42. Washing fruits & vegetables	
PROPER USE OF UTENSILS	
<u>IN</u> 43. In-use utensils: properly stored	
<u>OUT</u> 44. Equipment & linens: stored, dried, & handled	
<u>IN</u> 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 #16. Food-contact surfaces; cleaned & sanitized Ensure sanitizing solution is 200-500ppm in 3-compartment sink. Observed 0ppm of quat sanitizer.</p> <p>Ensure food contact surfaces that are clean and sanitized properly. Observed dried food on three scoops and strainer. Corrected on site.</p>
<p>Violation #28. Toxic substances identified, stored, & used Provide clear labels for all chemicals and toxic substances. Observed spray bottles with no labels.</p>
<p>Violation #44. Equipment & linens: stored, dried, & handled Store clean pots, pans, bowls and containers inverted to protect from environmental contamination. Observed several dishes and pans not inverted throughout kitchen.</p>
<p>Violation #49. Non-food contact surfaces clean Clean gaskets to reach-in-coolers. Observed debris build-up on gaskets for two two-door reach-in-coolers.</p>

General Comments

Notes- HWS 100-112F, X2 2D RIC: Mayo 38F & Creamer 36F, WIC: Chowder Soup 37F, WIF: Frozen, Ice Machine: OK, Dry Storage: OK, Mop Sink / Chemical Room: OK, High Temp DM: Test Disc Plate Surface Reading 166F, X2 3CS: Quat 200ppm & 0ppm.

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

Inspector Signature:

Russell Anderson

Client Signature:

Parvinder Dhillon

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Inspection Conducted By: Alissa Antonucci (00904)
Inspector Contact Number: Work: (813) 455-9958 ex.
Print Client Name: Brandi Smith
Date: 1/9/2025

Inspector Signature:

Alissa Antonucci

Client Signature:

Brandi Smith