

Food Establishment Inspection Report

	Facility Type: School (9 months or less)					PURPOSE: Routine		Grade: ____		
	Name of Establishment: Hudson High School Football Field/Track & Field Concession					RESULTS: S - Satisfactory		Correct by: Next Inspection		Stop Sale Issued?
Address: 14410 Cobra Way City: Hudson					Number of Risk Factors/Intervention Violations Marked "Out" (Items 1-29) 1 Number of Repeat Violations (1-57 R) 0					
ZIP Code: 34669		Person in Charge: ALONDRA BEATTY-WOODALL,								
Telephone: (727) 774-4200		PIC Email: hhsclassactband@gmail.com								
Date (MM/DD/YY)	Begin Time	End Time	Permit Number	Position Number						
08/22/2025	6:00 pm	6:45 pm	51-48-2465727	00904						
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS										
Indicate the compliance status: Mark an "X" under the compliance status, 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. Mark an "X" in the appropriate box for: COS=violation corrected on site; R=repeat violation from previous inspection										
Compliance Status					Compliance Status					
IN OUT N/A N/O COS R					IN OUT N/A N/O COS R					
Supervision					Protection from Contamination					
1	In Compliance	Demonstration of Knowledge/Training								
2	Not Applicable	Certified Manager/Person in Charge Present								
Employee Health					Time/Temperature Control for Safety					
3	In Compliance	Knowledge, responsibilities and reporting								
4	In Compliance	Proper use of restriction and exclusion								
5	In Compliance	Responding to vomiting & diarrheal events								
Good Hygienic Practices					Consumer Advisory					
6	In Compliance	Proper eating, tasting, drinking, or tobacco use								
7	In Compliance	No discharge from eyes, nose, and mouth								
Preventing Contamination by Hands					Highly Susceptible Populations					
8	In Compliance	Hands clean & properly washed								
9	In Compliance	No bare hand contact with RTE food								
10	In Compliance	Handwashing sinks, accessible & supplies								
Approved Source					Additives and Toxic Substances					
11	In Compliance	Food obtained from approved source								
12	In Compliance	Food received at proper temperature								
13	In Compliance	Food in good condition, safe, & unadulterated								
14	Not Applicable	Shellstock tags & parasite destruction								
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.					Risk factors are important practices or procedures identified as the most prevalent contributing factors to foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.					
GOOD RETAIL PRACTICES										
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
IN OUT N/A N/O COS R					IN OUT N/A N/O COS R					
Safe Food and Water					Proper Use of Utensils					
30	Not Applicable	Pasteurized eggs used when required								
31	In Compliance	Water & ice from approved sources								
32	Not Applicable	Variance obtained for special processing								
Food Temperature Control					Utensils, Equipment and Vending					
33	In Compliance	Proper cooling methods; adequate equipment								
34	In Compliance	Plant food properly cooked for hot holding								
35	Out of Compliance	Approved thawing methods								
36	In Compliance	Thermometers provided & accurate								
Food Identification					Physical Facilities					
37	In Compliance	Food properly labeled; original container								
Prevention of Food Contamination					Permit, Fees, Application; Plans					
38	In Compliance	Insects, rodents, & animals not present								
39	Out of Compliance	No Contamination (preparation, storage, display)								
40	Out of Compliance	Personal cleanliness								
41	In Compliance	Wiping cloths; properly used & stored								
42	In Compliance	Washing fruits & vegetables								
Person in Charge (Print & Signature)					ALONDRA BEATTY-WOODALL, Date: 08/22/2025					
Inspector (Print & Signature)					Alissa Antonucci Phone: 813 455-9958					

ITEM NUMBER	COMMENTS AND INSTRUCTIONS
21. Hot holding temperatures	Maintain hot holding for time-temperature controlled for safety (TCS) food at 135F or above. Observed chicken nuggets at 113-120F.
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 hot dog thawing in 3-comp sink.
39. No Contamination (preparation, storage, display)	Protect food from all sources of contamination; stored in clean, dry location at least 6 inches above floor. Observed cans of food and boxes of chips on ground in dry storage.
40. Personal cleanliness	Provide effective hair restraints as hats, hair coverings or nets, and beard restraints to keep hair from contacting food, equipment, utensils, linens and unwrapped single-service items. Observed employees not wearing hair nets and beard guards.

Temperature Observations

Item/Location	Temperature
Burgers / Hot Holding Unit	135-140F °F
Hot Dogs / Hot Holding Unit	135 °F
Cheese / Cooler	40F °F
Chest Freezer	-1 °F

Inspector Comments: Note- HWS: 105F, Ice Machine: OK, 3-compartment sink: Quat 200, Fryer: OK, Dry Storage: OK, Bathrooms: OK.

Note: The Explanation of Code References is for informational purposes only and is subject to change. The current 64E-11, Florida Administrative Code (FAC), can be found at <https://www.flrules.org/>, which adopts sections of the 2013 FDA Code by reference. For more Food Safety information, visit the Departments website at (<http://www.floridahealth.gov/environmental-health/food-safety-and-sanitation/index.html>). The 2013 FDA Food Code Annex 7, Section 3-B, (<https://www.fda.gov/downloads/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/UCM374510.pdf>) should be consulted for the official version of the FDA code references.

Explanation of Code References

(Acronyms: PIC means person in charge; Department means Florida Department of Health; RTE means ready to eat; PHF/TCS means potentially hazardous food/time/temperature control for safety food; TPHC means time as a public health control)

1. **64E-11.003(3).** All individuals working in the food establishment have documentation of being trained on Chapter 64E-11, FAC, which relate to their duties and responsibilities.
2. **64E-11.003(3).** A Person in Charge (PIC) is present and if applicable, presents valid documentation of being a certified food protection manager.
3. **64E-11.003(3).** PIC is aware of their responsibility to inform all food employees to report certain symptoms or diagnosed diseases; PIC reports to the Department.
4. **64E-11.003(3).** No individuals have an illness or are observed exhibiting symptoms with or without a diagnosis that requires exclusion from food operations.
5. **64E-11.003(3).** The food establishment has written procedures that address specific actions to minimize contamination and exposure of vomiting or diarrheal events.
6. **64E-11.003(3).** Food employees shall not eat, drink, or smoke in unauthorized locations.
7. **64E-11.003(3).** Food employees with discharges from the eyes, nose, or mouth shall not be assigned or work in areas that subject food or food contact surfaces to contamination.
8. **64E-11.003(3).** Employees must use proper handwashing techniques and wash hands at appropriate times and places.
9. **64E-11.003(3).** Employees must use suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat (RTE) food.
10. **64E-11.003(5)(d).** Handwashing sinks are properly equipped with hand soap, individual disposable towels or hand drying device, and signage; and conveniently located.
11. **64E-11.003(1)(a).** All foods shall be from sources approved by the Department or from an establishment that is under the regulatory authority of a state or federal agency.
12. **64E-11.003(1)(a).** All PHF/TCS foods shall be at a safe temperature when received and accepted by the establishment.
13. **64E-11.003(1).** The food packaging shall not be compromised nor the true appearance, color, or quality of a food be intentionally altered.
14. **64E-11.003(1).** Shellstock tags shall be available. Shellstock shall not be commingled. Records of freezing of fish for parasite destruction shall be available.
15. **64E-11.003(2).** Foods shall be stored and handled to prevent cross-contamination. Raw animal foods shall be separated from RTE food and from other raw animal food during storage, preparation, holding, and display.
16. **64E-11.003(2).** Food shall only contact surfaces that are clean and sanitized.
17. **64E-11.003(2).** Food previously served shall be discarded and not be re-served.
18. **64E-11.003(2).** Foods shall meet the minimum time and temperature cooking requirements as required by Rule.
19. **64E-11.003(2).** Foods shall be properly reheated, in accordance with the Rule, prior to being placed into hot holding.
20. **64E-11.003(2).** PHF/TCS foods, which have been cooked, shall be cooled from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. The entire cooling process shall not exceed 6 hours. PHF/TCS foods, which are prepared from ingredients at ambient temperature, shall be cooled to 41°F within 4 hours.
21. **64E-11.003(2).** PHF/TCS foods, which are held hot and not subject to an approved HACCP plan, must be maintained at 135°F.
22. **64E-11.003(2).** PHF/TCS foods, which are held cold, and not subject to an approved HACCP plan, must be maintained at 41°F.
23. **64E-11.003(2).** PHF/TCS foods, which are RTE and held refrigerated for more than 24 hours, shall be properly date marked unless otherwise exempted.
24. **64E-11.003(2).** The food establishment has submitted a procedure and received prior approval to use TPHC. Proper documentation is available.
25. **64E-11.003(2).** The food establishment has a written advisory that informs the consumer of the significantly increased risk of consuming raw or undercooked foods.
26. **64E-11.003(2).** Unless otherwise approved, the food establishment serving a highly susceptible population does not offer raw or partially cooked animal foods, raw seed sprouts, or unpasteurized juices/juice beverages. The establishment only uses pasteurized eggs in recipes if eggs are undercooked and if eggs are combined.
27. **64E-11.003(1).** Approved food and color additives are on site and used properly; they are not applied to fresh fruits/vegetables for raw consumption.
28. **64E-11.003(6).** Toxic substances properly identified, stored and used
29. **64E-11.003(2).** The establishment has an approved variance and/or HACCP plan. Records shall be accurate, complete, and immediately available.
30. **64E-11.003(1).** Pasteurized eggs or egg products are substituted for raw eggs in the preparation of foods that are served without being fully cooked in accordance with the Rule.
31. **64E-11.003(1).** Water supplies shall comply with the provisions of Chapter 64E-8 or 62-550, FAC.
32. **64E-11.003.** The establishment obtained a variance from the Department allowing for deviation from a Rule requirement.
33. **64E-11.003(2).** Proper methods shall be used for cooling in accordance with Rule requirements. There should be enough equipment to meet the demand of the food operation.
34. **64E-11.003(2).** Plant foods (i.e., fruits and vegetables) shall be cooked to a minimum temperature of 135°F, when they are to be hot held.
35. **64E-11.003(2).** Thawing of PHF/TCS foods shall be done in accordance with Rule requirements.
36. **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 +/-1°C or in Fahrenheit (F), accurate to +/-2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.
37. **64E-11.003(2).** Food or food ingredients removed from their original packages, shall be identified with their common name unless unmistakably recognized.
38. **64E-11.003(5)(f).** Effective measures shall be taken to control the presence of pests in the food establishment. Unless otherwise approved, live animals shall not be allowed.
39. **64E-11.003(2).** Food shall be protected from sources of contamination and stored in a clean, dry location at least 6 inches above the floor.
40. **64E-11.003(3).** Employees shall wear effective hair restraints; clean outer clothing; gloves when nails are artificial, polished, or not trimmed; and not wear prohibited jewelry.
41. **64E-11.003(2).** In-use wiping cloths shall be stored in an effective and approved sanitizing solution between uses.
42. **64E-11.003(2).** Raw fruits and vegetables are to be washed prior to their preparation or offered as RTE.
43. **64E-11.003(4).** The establishment shall use an approved method for the storage of in-use utensils during pauses in food preparation or dispensing.
44. **64E-11.003(4).** Utensils and equipment must be cleaned, sanitized and air dried prior to storage. Utensils, equipment, and linens must be properly cleaned and stored.
45. **64E-11.003(4).** Single-service/Single-use articles must be properly stored and protected to prevent possible contamination. Discard items after use.
46. **64E-11.003(2).** Single-use gloves shall be used for only one task and purpose and discarded when damage occurs or the task is interrupted.
47. **64E-11.003(4).** Equipment and utensils must be properly designed, constructed, and in good repair.
48. **64E-11.003(4).** Warewashing facilities must be approved, available, maintained, effective, and used for cleaning and sanitizing food-contact surfaces and equipment.
49. **64E-11.003(4).** Non-food contact surfaces shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.
50. **64E-11.003(5)(a).** The water source shall be of sufficient capacity to meet the peak hot and cold water demands of the establishment and provide water under pressure.
51. **64E-11.003(5)(c).** Plumbing will be installed and maintained to comply with plumbing requirements, including backflow prevention devices.
52. **64E-11.003(5)(b).** Sewage disposal shall comply with the provisions of Chapter 64E-6 or 62-600, FAC.
53. **64E-11.003(5).** Toilet facilities shall meet applicable plumbing code, be kept clean, provided with toilet paper and covered waste receptacle, and utilize self-closing doors.
54. **64E-11.003(5).** Garbage shall be disposed of to prevent vector harborage. Trash cans will be durable, cleanable, leak proof, insect and rodent resistant, and non-absorbent. Outside storage area shall be of a smooth, non-absorbent material and sloped to a drain.
55. **64E-11.003(5).** Floors, walls, and ceilings shall be smooth, durable, easily cleanable, and non-absorbent. A mop sink will be provided. Exterior areas shall be kept cleaned.
56. **64E-11.003(6)(a).** Adequate exhaust ventilation hood systems in food prep and warewashing areas shall be provided and designed. Fifty foot candles shall be at surfaces where employees work with food and 20 foot candles shall be at surfaces where food is provided to consumers.
57. **64E-11.013.** Establishments shall complete application process, pay fees and have valid sanitation certificate.