

FOOD SERVICE

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

Geocoded 28.176675/-82.411818

PURPOSE:

- ROUTINE REINSPECTION
 CONSTRUCT. CHANGE OF OWNER
 COMPLAINT CONSULTATION
 QASURVEY EPIDEMIOLOGY (use other)
 OTHER

TYPE: School (less than 9 months)



NAME Denham Oaks Elementary School
ADDRESS 1422 Oak Grove Boulevard **CITY** Lutz
OWNER Pasco County School Board **ZIP** 33549
PERSON IN CHARGE Cathy Pelnick **PHONE** (813) 794-1678
EMAIL cpelnick@pasco.k12.fl.us;nwestmor@pasco.k12.fl.us

RESULTS:

- Satisfactory
 Incomplete
 Unsatisfactory
 OUT OF BUSINESS
- Correct Violations by**
 Next Inspection
 8:00 AM on

BEGIN TIME	END TIME	DATE ASSESSED	POSITION #	EXISTING FACILITIES - PERMIT NUMBER
10:40	11:10	09/11/2012	57476	51-48-00296

RE-INSPECTION DATE

Items marked below violate the requirements of Chapter 64E-11 of the Florida Administrative Code and must be corrected. Continued operation of this facility without making these corrections is a violation of Chapter 64E-11, Florida Administrative Code and Chapters 381 and 386, Florida Statutes. Violations must be corrected by the date and time indicated in the Results section above or an administrative fine or other legal action will be initiated.

FOOD SUPPLIES

1. Sources etc.

FOOD PROTECTION

2. Stored temperature
 3. No further cooking/rapid cooling
 4. Thawing
 5. Raw fruits
 6. Pork cooking
 7. Poultry cooking
 8. Other animal cooking
 9. Least contact/reheating
 10. Food container
 11. Buffet requirements
 12. Self-service condiments
 13. Reservice of food

14. Sneeze guards
 15. Transportation of food
 16. Poisonous/toxic materials

PERSONNEL

17. Exclusion of personnel
 18. Cleanliness
 19. Tobacco use
 20. Handwashing
 21. Handling of dishware

EQUIPMENT/UTENSILS

22. Refrigeration facilities/Therm.
 23. Sinks
 24. Ice storage/counter-protector
 25. Ventilation/Storage/Sufficient equip.
 26. Dishwashing facilities

27. Design and fabrication
 28. Installation and location
 29. Cleanliness of equipment
 30. Methods of washing

SANITARY FACILITIES AND CONTROLS

31. Water supply
 32. Ice
 33. Sewage
 34. Plumbing
 35. Toilet facilities
 36. Handwashing facilities
 37. Garbage disposal
 38. Vermin control

OTHER FACILITIES AND OPERATIONS

39. Other facilities and operations
- TEMPORARY FOOD SERVICE EVENTS**
 40. Temporary food service events
- VENDING MACHINES**
 41. Vending machines
- MANAGER CERTIFICATION**
 42. Manager certification
- CERTIFICATES AND FEES**
 43. Certificates and fees
- INSPECTION/ENFORCEMENT**
 44. Inspection/Enforcement

COMMENTS AND INSTRUCTIONS

No food service at the time of inspection.

Violation #32 Clean/sanitize biofilm build up in ice machine.

Code Reference FAC: Ice. 64E-11.004(19). Ice brought into the facility will be from an approved source.

Violation #39 Air conditioning unit in dry storage area is discharging condensate inside room. (This unit was being replaced during the inspection.)

Code Reference FAC: Other Facilities. 64E-11.08. Floors, walls, and ceilings shall be smooth and washable. 20 foot candles of light shall be provided.

****Continued On Page 2****

INSPECTION CONDUCTED BY: George Condoleon
 INSPECTION COND SIGNATURE: *George Condoleon*
 COPY OF REPORT RECEIVED BY: *[Signature]*

PHONE: (813) 558-5173 ex.
 PHONE: _____
 DATE: 9/11/2012

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY PUBLIC HEALTH UNIT
Food Establishment



Name:

Date: 09/11/2012

Identification No:

Comments and Instructions (Continued from Page 1):

Adequate ventilation shall be provided. A mop sink or garbage can wash down will be provided. No living quarters shall open to the facility. No live animals. Exterior area shall be kept clean.

Copy of Report
Received By:

Inspector George Condoleon

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